



Macadams

Vitella 16/20 Dough Divider



FEATURES & BENEFITS

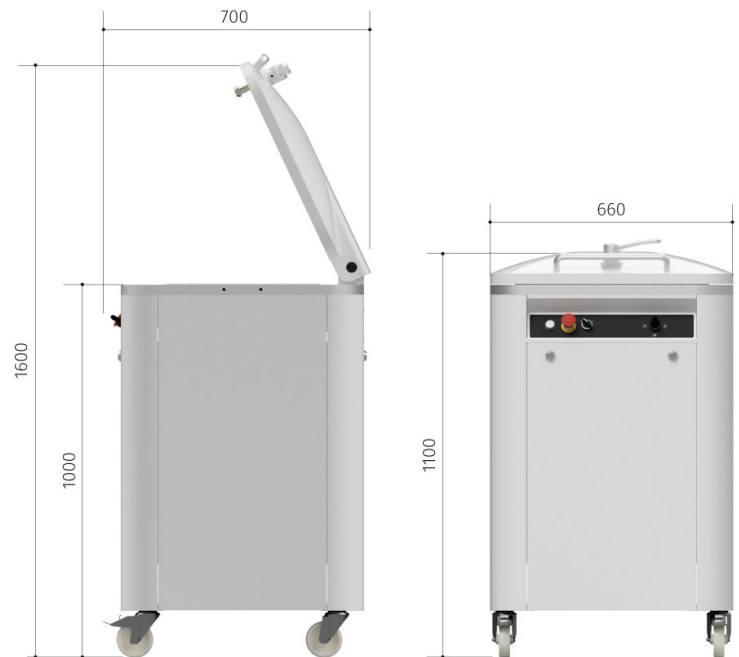
- **Semi-automatic divider** machine that cut a piece of raw dough into various portions, even large, of the same weight and shape according to the model.
- Hydraulic machine, with one double-acting cylinder for pressing and cutting.
- All functions are carried out using a joystick, which allows very simple and rapid pressing, pressing and cutting and knife cleaning.
- The stainless steel parts, painted coatings, PE500 polyethylene and PETG plates can be cleaned simply using water and soap or a neutral detergent, then rinsed thoroughly and dried with a soft cloth.



D16 / D20 Divider	
Power Rating (kW)	1.5
Power Supply	400 V, 50 Hz,
Number of Divisions	D 16 : 16 D 20 : 20
Weight Range for Dough Pieces	D 16 : 190 - 1200g D 20 : 150 - 1000g
Dimensions (mm)	660 (W) x 700 (D) x 1100 (H)
Weight: (kg)	230
Stock Codes	
D16:	DDV - 90001
D20:	DDV - 90002



DIVISIONS	MIN WEIGHT gr	MAX WEIGHT gr	BASIN CAPACITY kg	BASIN DIAMETER mm	HOURLY CAPACITY pc/h
16	190	1200	20	460	1900
20	150	1000	20	460	2400



Contact Details

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