think process!

B 600

TYPE			CAPACITY
B 600-2	25 mm	400 - 2400 gr	1000 - 3000 pcs/h.
B 600-3	25 mm	300 - 1400 gr	1500 - 4500 pcs/h.
B 600-4	25 mm	200 - 1000 gr	2000 - 6000 pcs/h.
B 600-5	25 mm	150 - 800 gr	2500 - 7500 pcs/h.
B 600-6	25 mm	150 - 600 gr	3000 - 9000 pcs/h.
DIMENSIONS		WEIGHT	CONNECTED LOAD
Length 1574 mm		net 1650 kg	230/400 V 3 ph 50 Hz + earth
Width 1129 mm		gross 1820 kg	3 KVA
Height	1760 mm		

OPTIONS

Hopper size 120 ltr.

- Servo motor for automatic weight adjustment via Checkweigher
- Exit conveyor length per 100 mm, up to 1.500 mm inclusive support
- Flour duster(s) on exit conveyor(s)
- Exit conveyor belts in felt in combination with flour duster(s)
- + 100 mm higher legs for easy cleaning underneath the divider
- Customer specific Blue Box

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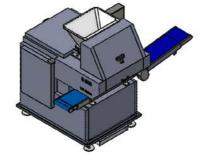
B 600

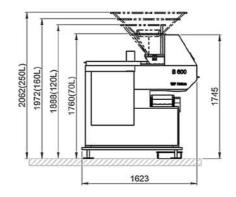
INDUSTRIAL HEAVY DUTY DOUGH DIVIDER FOR THE USE IN AUTOMATIC- OR SEMI-AUTOMATIC BREAD PRODUCTION LINES. CAN BE USED FOR WHEAT AND RYE DOUGHS AND ALL COMMON TYPE OF DOUGHS THAT ARE PROCESSED IN AU-TOMATIC- OR SEMI-AUTOMATIC BREAD PRODUCTION LINES. THE B 600 CAN BE INTEGRATED IN NEARLY ALL EXISTING SITUATIONS BECAUSE OF A VERY COMPACT DESIGN AND THEREFORE REDUCED OUTSIDE DIMENSIONS.

Picture B 600

BASIC EXECUTION:

- B 600 : 2, 3, 4, 5, 6 pocket machine
- Dividing unit i.e. hopper base and measuring chamber in Ni-Resist
- Hopper 70 ltr.
- Main piston Ni-Resist and hardened steel knife
- Measuring pistons in bronze
- Mechanical automatic lubrication system with 6 fixed and 14 adjustable oiling points, suitable to handle vegetable- as well as mineral oils
- Oil catch tray underneath complete machine
- Frame made out of steel, nickel coated tubular closed profiles for easy access





BENEFITS

- Many different configurations in pistons possible for different weight ranges
- Machine can handle a wide variety of doughs and processed doughs even with long floor times and high water absorption rates
- All adjustments manually, user friendly design
- Heavy duty construction
- **u** Tubular rectangular nickel coated frame construction for easy access
- High wear resistant dividing unit made out of a nickel-chrome alloy for high weight accuracy over a long period
- Oil- and dirt catch pan underneath complete machine
- Hopper can be taken off
- Exit conveyor in open design for visual control
- Automatic position stop for easy cleaning
- Perfect oiling of all moving internal parts





SEW main drive motor with frequency inverter for variable speed Crankshaft and drive rods made of cast iron nickel plated Exit conveyor, open design, left- or right hand discharge, L=500 or 1.000 mm

- Exit conveyors, SEW drive motor, variable drive
- Synthetic conveyor belts
- Stainless steel hopper Teflon coated, removable
- Oiling of inner exit conveyor
- Machine fixed on 4 legs
- Manual weight adjustment
- Discharge roller manually set
- Pneumatic discharge flap

