

PARTA U

SINCE 1973
THE LEGEND IN
DOUGH DIVIDING



STURDY&SOLID

THE LEGEND IN DOUGH DIVIDING

Product



The Parta U is a classic suction dough divider.

It is positioned in a bread make up system, or as a stand-alone machine designed for dividing yeast bulk dough in portions.

The machine has a unique design: separation of dough and mechanical part, large dough hopper (standard 120 litre), all operator positions at the front of the machine, and a rotary dividing mechanism.



The Parta U Family

- **Single** piston: weight range 300 – 2800 gr and a capacity of 510 – 630 pcs/h. fixed, 450 – 1408 pcs/h. variable
- **Double** piston: weight range 110 – 1250 gr and a capacity of 1020 – 3260 pcs/h. fixed, 900 – 2816 pcs/h. variable
- **Triple** piston: weight range 110 – 660 gr and a capacity of 1530 – 4890 pcs/h. fixed, 1350 – 4224 pcs/h. variable

Parta U Direkt:

Twin piston with automatic depositing in baking tins.

The various versions can be supplied with a dough piece discharge conveyor left or right.

In the Parta U Direkt version the machine can be used for very soft and liquid doughs such as batter doughs and can deposit directly in the baking tins.



Parta U Direkt

Application

The Parta U is designed to divide dough pieces from any yeast or liquid dough.

The machine can handle stiff to liquid doughs from nearly any type of flour.

The machine is equipped with a manual pressure control of the main piston. By regulating the amount of dough that is pushed forwards the pressure on the dough can be adjusted towards the consistency and volume, and thus the optimal balance between final weight and premeasured weight can be set.

The Parta U has a rotary dividing drum in which the measuring pistons are positioned. This unit guarantees high dividing speeds, less mechanical movements, optimal and accurate dividing, large weight range and a positive drop of the dough pieces in the baking tins or on the conveyor belt.



Advantages



- ❑ Rotary dividing chamber
- ❑ Pressure control
- ❑ Large hopper
- ❑ Left/right discharge or direct in baking pans
- ❑ All operating elements on the front side of the machine
- ❑ High wear-resistant materials
- ❑ Proven design with more than 3000 units in operation
- ❑ Accurate dividing under all circumstances
- ❑ Large dough weight range
- ❑ Ideal for variety of breads
- ❑ Fits in all common bread lines even mid-size capacities < 4500 pcs/h.

Contact your Key Account Manager or
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