

VOLUMINATOR



SOFT ON DOUGH **TOUGH** ON WEIGHT

VOLUMINATOR

UNIQUE DOUGH FRIENDLY & ACCURATE DIVIDING SYSTEM

Function

The Voluminator is a hydraulic unit dividing device installed on WP Haton dough dividers.

The unit is an integral part of the mechanical and electronic functions of the dough divider.

The Voluminator is in constant control of the dividing process and can be programmed for each recipe and thus very operator friendly.

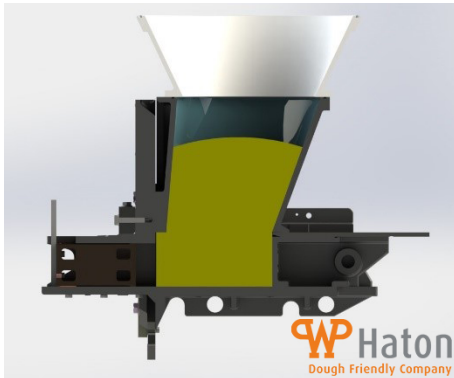
The dough stays intact during the dividing process when the bulk dough is divided in very precise portions.



The process

The dough is fed to the divider by a lifter or by hand.

From the hopper the following steps are made from a bulk dough to the portioned dough piece:

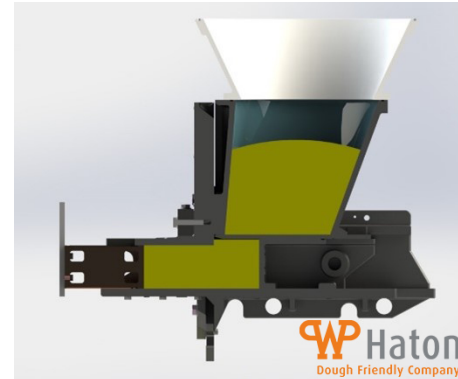


A the dough flows from the hopper in the dividing unit when the main piston moves backwards.

B the dough chamber is separated from the hopper by a knife and pushed forwards into the measuring chamber(s).

The forward movement of the piston is controlled by the Voluminator.

By regulating the forward movement there is less or more compression.



The process



C the measuring piston moves downwards. At the same time there is rest dough in the main dividing chamber.

The Voluminator can be programmed as such that possible overpressure is compensated and avoiding that the pressure is released on the dough and pushing it back into the hopper while the knife is opening again to load the next batch of dough in the dough chamber.



D the dough is ejected without pressure on the discharge conveyor while the dividing cycle is restarting again.



The Voluminator has 2 functions:

Weight accuracy: regulating the pressure on the dough to compress the dough more or less

Dough friendly dividing: keep the cell structure intact

What is the effect

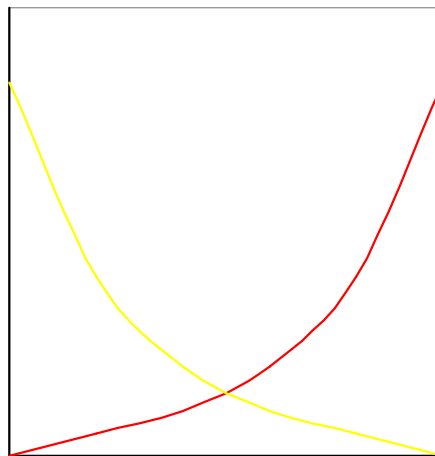
The Voluminator actions result in a programmed spectrum of weight accuracy on the one hand or a dough friendly dividing process on the other hand.

Pressure regulation

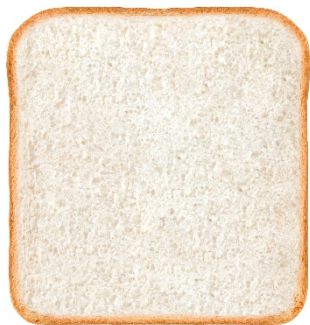
Pressure compensation / extrusion

Weight accuracy <> Dough friendly dividing

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Pressure during the process

Application

Dough dividers of the series 300 and 700 can be equipped with the Voluminator. Thus, these dividers can be used for both all classic doughs with a high weight accuracy as well as for (very) sensitive doughs where the dough friendly dividing is decisive.

Doughs with a long pre fermentation time, sensitive doughs, high water absorption doughs and other difficult doughs can be divided gently with still a high and acceptable weight accuracy which is much higher than in any other system.

The Voluminator guarantees that the original texture of the dough stays intact.



Advantages



- Constant control of the dividing process
- Dough friendly dividing
- High weight accuracy
- Recipe control
- Various very sensitive doughs can be processed without any problem
- Easy operation
- Wide spectrum of application from stiff to sensitive doughs

**Contact your Key Account Manager
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