

B / V 300 D

TYPE	POCKETS/WEIGHT RANGE	CAPACITY (FIXED)	CAPACITY VARIABLE (OPTION) by means of frequency inverter with digital display
1010	1 / 100 - 1200 gr	925 or 1030 pcs/h.	507-1160 or 637-1456 or 700-1600 pcs/h.
1510	1 / 200 - 1800 gr	925 or 1030 pcs/h.	507-1160 or 637-1456 or 700-1600 pcs/h.
2010	1 / 400 - 2400 gr	925 or 1030 pcs/h.	507-1160 or 637-1456 or 700-1600 pcs/h.
1012	1 / 100 - 1200 gr	925 or 1030 pcs/h.	507-1160 or 637-1456 or 700-1600 pcs/h.
	2 / 50 - 300 gr	1850 or 2060 pcs/h.	1014-2320 or 1274-2912 or 1480-3200 pcs/h.
1512	1 / 200 - 1800 gr	925 or 1030 pcs/h.	507-1160 or 637-1456 or 700-1600 pcs/h.
	2 / 50 - 600 gr	1850 or 2060 pcs/h.	1014-2320 or 1274-2912 or 1480-3200 pcs/h.
2012	1 / 400 - 2400 gr	925 or 1030 pcs/h.	507-1160 or 637-1456 or 700-1600 pcs/h.
	2 / 100 - 1050 gr	1850 or 2060 pcs/h.	1014-2320 or 1274-2912 or 1480-3200 pcs/h.
2024	2 / 100 - 1050 gr	1850 or 2060 pcs/h.	1014-2320 or 1274-2912 or 1400-3200 pcs/h.
	4 / 50 - 400 gr	3700 or 4120 pcs/h.	2028-4640 or 2548-5824 or 2800-6400 pcs/h.
DIMENSIONS (DEPENDING ON EXECUTION)		WEIGHT	CONNECTED LOAD
Length	2520 mm	net 720 kg	230/400 V, 3 ph, 50 Hz + earth
Width	1225 mm	gross 880 kg	1,8 KVA
Height	1829 mm	Shipping volume 4 m ³	

OPTIONS

- Hopper 150 ltr., 180 ltr.
- Hopper inside Teflon coated
- Oiling on hopper incl. oil shortage signal
- Pre-set counter
- Stop position on dividing unit for easy cleaning (for B 300 D)
- Dough piece counter
- Servo weight adjustment with digital read out
- Frequency inverter for variable speed
- Discharge conveyor 1100 mm, 1600 mm
- Mechanical flour duster
- Curling net on discharge conveyor
- Separate drive on in- and outside conveyors with motor reductors
- Pneumatic discharge flap
- Increasing the machine with 100 mm
- Seyel panel - digital display
- Customer specific Blue Box

WP BAKERY GROUP USA

2 Trap Falls Road, Suite 105, Shelton, CT 06484 // Phone 203-929-6530
 Fax 203-929-7089 // info@wpbakerygroupusa.com // www.wpbakerygroupusa.com



B / V 300 D

Dough Divider

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Picture B 300 D

SUITABLE FOR MOST COMMON TYPES OF DOUGH AS WELL AS SENSITIVE DOUGHS SUCH AS WHEAT, WHEAT/RYE, STIFF (PIZZA) DOUGHS, AS WELL AS SOFT (FRENCH) DOUGHS.



BENEFITS

- Robust design
- Long lifespan by using wear-resistant materials
- Minimum oil consumption
- High weight precision
- Dough friendly dividing at a high capacity
- Self-cleaning knife
- Round hopper neck
- Hingeable dough hopper for easy cleaning
- Voluminator with low and high pressure setting - V-version
- Good handling of practical all common dough types
- Easy access for cleaning and maintenance
- Extreme weight ranges possible

BASIC EXECUTION:

B 300 D

- Dividing unit with automatic oiling, 6 fixed dosing valves / oil tank 5 ltr.
- Conveyor cross L=720 mm
- Mechanical discharge flap with plastic scraper
- Hopper, stainless steel, 95 ltr., with safety ring
- Operation: on / off / emergency stop
- Main piston, dividing chamber and hopper: wear-resistant chrome nickel alloy
- Measuring pistons bronze
- Knife hardened steel
- Cover plates, stainless steel, brushed, with Schmersal safety switches
- Frame: steel, nickel coated
- Crankshaft and drive rods cast iron, nickel coated

V 300 D

- Voluminator
- Dividing unit with automatic oiling, 8 fixed dosing valves / oil tank 5 ltr.
- Conveyor cross L=720 mm
- Mechanical discharge flap with plastic scraper
- Hopper, stainless steel, 95 ltr., with safety ring
- Operation: on / off / emergency stop
- Main piston, dividing chamber and hopper: wear-resistant chrome nickel alloy
- Measuring pistons bronze
- Knife hardened steel
- Cover plates, stainless steel, brushed, with Schmersal safety switches
- Frame: steel, nickel coated
- Crankshaft and drive rods cast iron, nickel coated
- Stop position

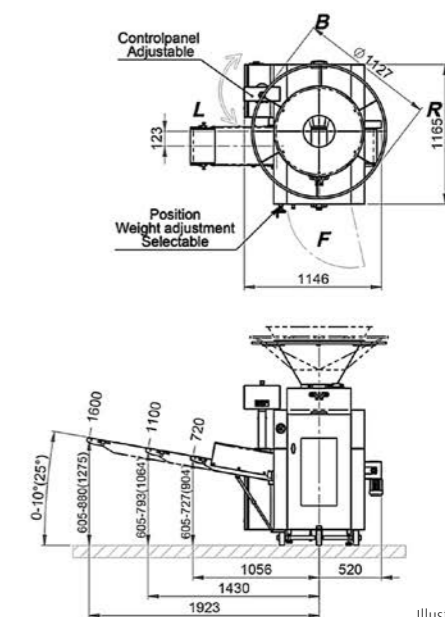
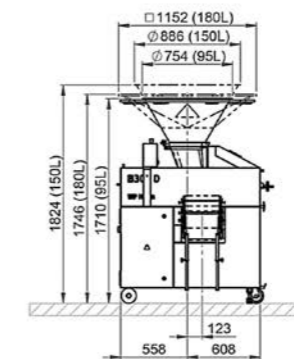
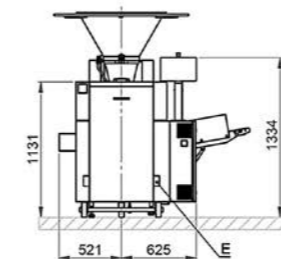
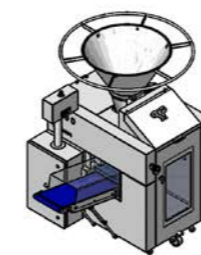


Illustration B 300 D