



# QUADRO FILIUS

the compact dough divider for creative bakers

# QUADRO FILIUS SHORTFACTS

www.myfilius.com



## BENEFIT

- Minimum space requirement, due to only 1m<sup>2</sup> standing area
- No 3 phase current connection required
- Reproducible quality
- Gentle dough processing, also of extremely soft doughs
- High product variety with a small footprint

## OPTIONS

- Stamping station
- Various, individual stamping tools
- Seeding device with rotary plate incl. automatic moistening system
- Various roller knives

## TECHNICAL SPECIFICATION

Products	Capacity	Weight range
<ul style="list-style-type: none"> <li>■ Dough confectionary</li> <li>■ Long dough sticks</li> <li>■ Triangle rolls</li> <li>■ Diamond-shaped rolls</li> <li>■ Ciabatta bread</li> <li>■ Ciabatta rolls</li> <li>■ Square rolls</li> <li>■ Stamped rolls</li> </ul>	1-6 rows Absorption rate up to 70% 1,400 - 4,000 pcs./h 320 kg (705 lb) dough/h	25-360 g (0.06 - 0.79 lb)

Quadro Filius	Measure
Machine width	745 mm (29")
Machine length	1,801 mm (71")
Machine height	2,707 mm (106.5")
Power requirement	230 V or 110 V
Compressed air	6-8 bar (87 - 116 psi)

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