4-Twin Divider 800





Stress Free® System & Gravimetric® Method

With Double-Lane, Gravimetric. Cutting System maximizes its greatest power in variety products

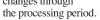
The "Twin Divider" accurately portions the dough sheet at a desired weight or length. Its Gravimetric® cutting system is operable with 1 or 2 lanes, which allows wider portioning range from larger products by 1-lane to smaller products by 2-lane cutting. Also, the machine is used not only as a divider, but can be utilized as a component machine of an automated production line by adding secondary forming machines. The Stress Free® System makes it easy to produce natural yeast breads and additive-free breads.

High quality bread **L** can be produced

V4 System extrudes the dough sheet By having 2-lane dividing function, it facilitates continuously without the use of screw or piston. By giving no excess pressure to the dough, the dough suffers no damage.

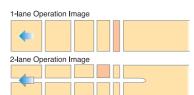
High portioning accuracy

Twin Divider has weighing cut system, Gravimetric® Method, therefore the dough weight at the beginning and the end of the batch remains accurate even the dough conditions changes through



Excellent in Small Size Portioning

more variety in the shape of divided dough portions as shown below. Operator can freely adjust the shape of dough portion according to the required product forms.



Easy production change-over

V4 System extrudes whole dough supplied in the hopper leaving no remainder in the

machine. Also inside the machine stays clean because the solid materials mixed in the dough are not crushed. Consequently, easy cleaning enables easy production change-over.

MODEL VX212

	1-lane	2-lane
Length	2335	mm
Width	880	mm
Height	1840	mm
Production Capacity (Max)	800 kg/h	
Output Dough Width	130 ~ 150 mm	65 ~ 75 mm
Dividing Range	150 ~ 1200 g	75 ~ 600 g
Output Speed (Max)	30 pcs./min.	60 pcs./min.

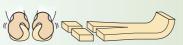
he characteristics of dough.

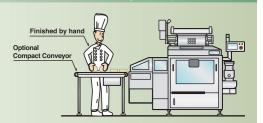


The Twin Divider accommodates a wide variety of applications

As a Dough Divider

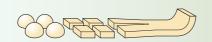
A wide variety of excellent quality breads can be produced by manually forming the divided dough in a Stress Free®. And the set up space is minimal

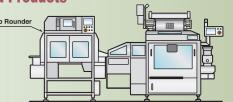




As an automated line of Rounded Products

"Cup Rounder" with Twin Divider automatically round the divided dough in a Stress Free® with handmade quality.

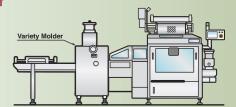




As a "VM System" with a Molder

As a Stress Free® automated bread line "VM System", from dough dividing to molding can be fully automated.

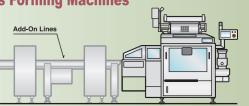




As a Forming Line with Various Forming Machines

By combining the "Twin Divider" with Rheon's various forming lines, many types of products can be produced automatically





Obtain High-quality Breads with Twin Divider!



























The specifications are subject to change without notice and without obligation All Rights Reserved. Reproduction, adaptation or translation without prior written permission is prohibited.



RHEON AUTOMATIC MACHINERY CO., LTD.

Head Office: 2-3 Nozawa-machi, Utsunomiya 320-0071, Japan Phone: 028-665-1111 Fax: 028-666-1013 E-mail: info@rheon.com

9490 Toledo Way, Irvine, CA 92618, U.S.A. Phone: 949-768-1900 Fax: 949-855-1991 E-mail: us.info@rheon.com RHEON U.S.A. NJ BRANCH

375 North Street, Unit K, Teterboro, NJ 07608, U.S.A. Phone: 201-487-0600 Fax: 201-487-0610 E-mail: us.east@rheon.com

RHEON AUTOMATIC MACHINERY GmbH Tiefenbroicher Weg 30, 40472 Düsseldorf, F.R.Germany 375 North Street, Unit K, Teterboro, NJ 07608, U.S.A. RHEON GmbH ULM BRANCH

Saumweg 30, 89257 Illertissen, F.R. Germany Phone: 07303-928353 Fax: 07303-903553 É-mail: ulm@rheon.com

RHEON AUTOMATIC MACHINERY SAS 50 rue Jean Zay Bâtiment H 69800 SAINT PRIEST, France Phone: 04-72-79-37-00 Fax: 04-72-22-38-64 E-mail: fr.info@rheon.com

RHEON AUTOMATIC MACHINERY ASIA PACIFIC CO., LTD.

3F., No.180, Xinhu 2nd Rd., Neihu District, Taipei City 114 Taiwan (R.O.C.) Phone: 02-8791-2227 Fax: 02-8791-1295 E-mail: tw.info@rheon.com