

Australian Bakery & Pizza

Importers and Distributors



Pavailler Automatic Volumetric Divider

The machines of this range are automatic dough dividers with manually or automatically closing hopper.

The PAVAILLER range is composed 4 models :

- HT 2100 : Fixed output
- HT 2200 : Fixed output
- HT 2100A : Adjustable output
- HT 2200A : Adjustable output

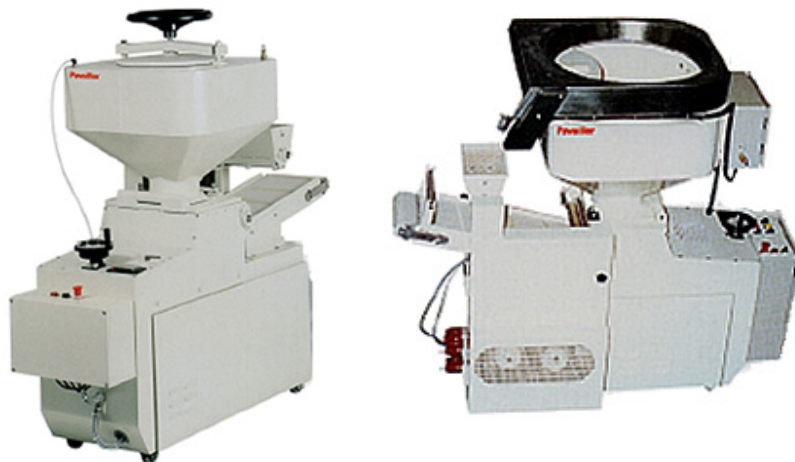
Usage

Machines of the PAVAILLER dough divider range are designed for bakery and pastry applications, which excludes all other types of use.

The use of an automatic dough divider allows the division of different dough types, respecting the dough.

Construction

- The volumetric dividing is assured by a bronze piston.
- The welded meccano frame is very strong and mounted of castors.
- The hopper is of coated steel (inside) and has a standard capacity of 160 kg dough.
- The manual cover is made of a metallic plate which is fixed by a tight stirrup by a hand wheel.
- The automatic cover is a motorized sliding trap, waterproofing between the cover and the hopper is assured by an inflatable joint.
- The flour duster is a driven brush by the main motor of the machine.



Model	HT2100	HT2200	HT2100A	HT2200A
Hopper Capacity (Kg)	160	160	160	160
Manual Closing Hopper	Yes	Yes		
Auto Closing Hopper			Yes	Yes
Adjustable Output		Yes		Yes
Dimensions [mm]	W	850		850
	H	1750		1670
	D	1565		1670
Depth + Out feed Belt	2165			
Weight (Kg)	800		900	
Power (Kw)	1.5	1.5	1.5	1.5

Your Bakery/Pizza Equipment Specialists.

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