

## DIVIDER ROUNDER

THE DIVIDER ROUNDER AND DOUGH CHUNKER IS DESIGNED WITH A COMPLETELY DIFFERENT PHILOSOPHY FROM CONVENTIONAL DOUGH DIVIDERS. CREATE THE LEAST AMOUNT OF PRESSURE ON THE DOUGH AS POSSIBLE. BY CREATING A PRESSURE DROP AT EACH TRANSITION POINT, THE WORK ON THE DOUGH WILL BE REDUCED, AND ALLOWS FOR SHORTER PROOF TIMES.

### PRODUCT FEATURES

- **REQUIRES NO OIL OR DUSTING FLOUR**

*The extrusion type divider requires no oil on the dough in order to round the dough balls - It also requires no dusting flour in order to facilitate dough release from contact parts*

- **MINIMUM DOUGH STRESS**

*The divider is designed to create a minimum dough stress Continuous pressure drop through the divider - No dough temperature rise, which validates the no stress issue*

- **LOW MAINTENANCE**

*The divider has few moving parts - It has a proven Waukesha positive pump that provides precise dough piece weights - The divider has a simple auger drive to move dough to the suction side of the positive pump - The wire cut off is also a proven simple low maintenance item*

- **PERFORMANCE**

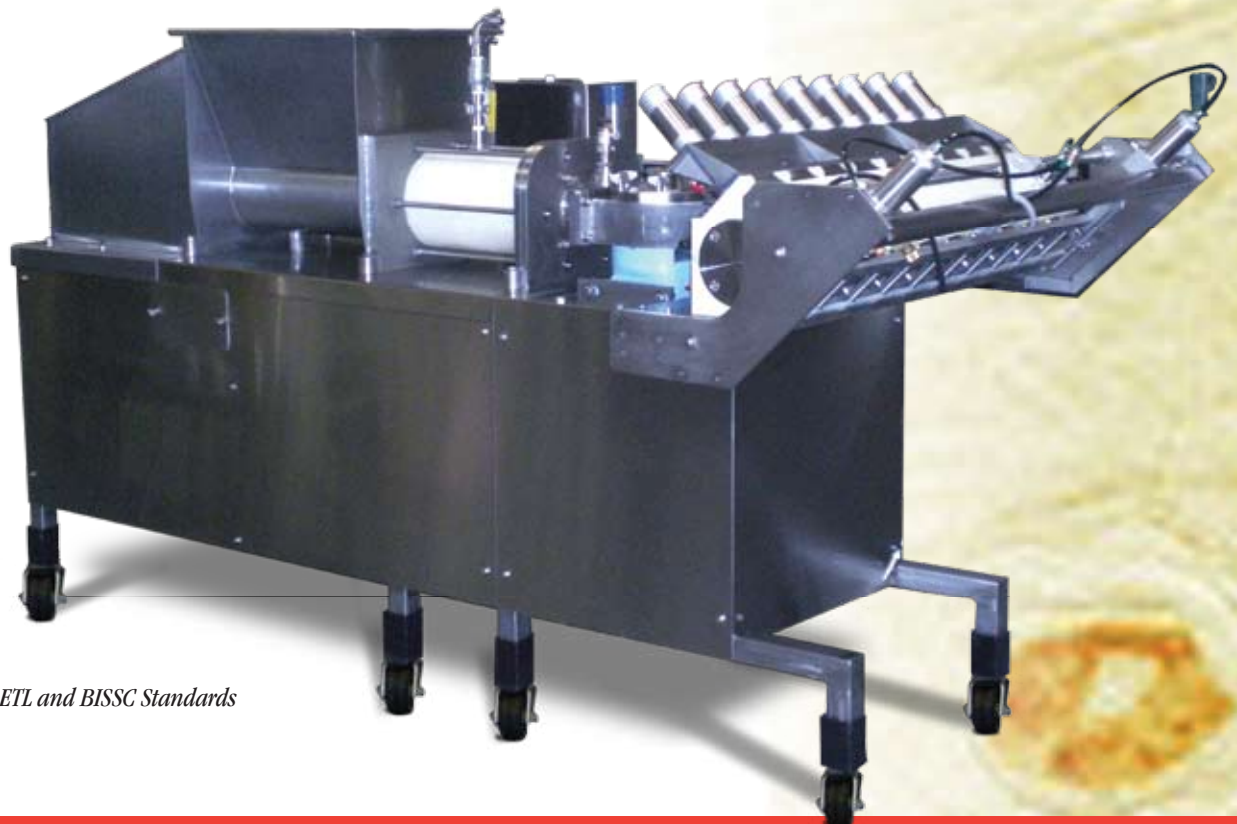
*Scaling is found to be within 1% on a normal basis on a nine port bead. Scaling variance of 1 gram is possible based on the consistency of the dough*

- **CONTROL PACKAGE**

*The divider comes with Automation Direct control - The divider can be ordered in several different control platforms - It is available with Allen Bradley control system as an option - It can be set up to run locally or on Ethernet port connection to main PLC control*

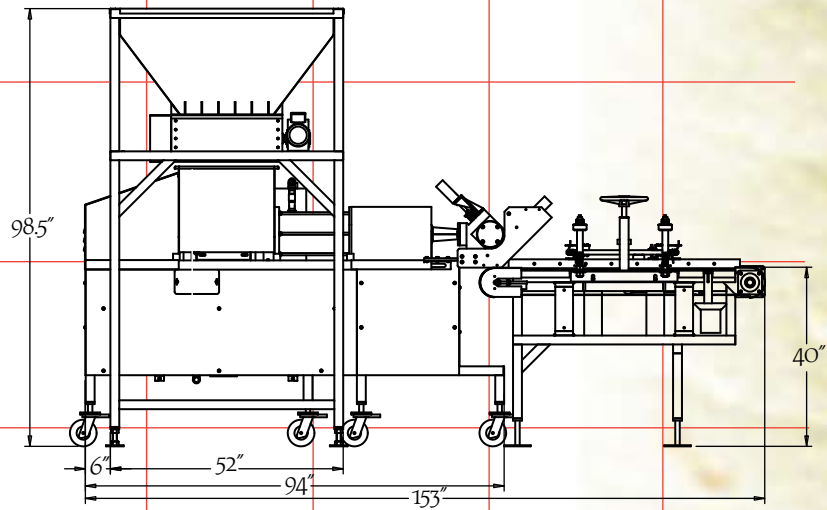
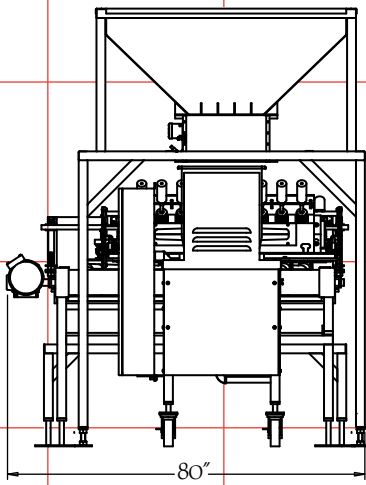
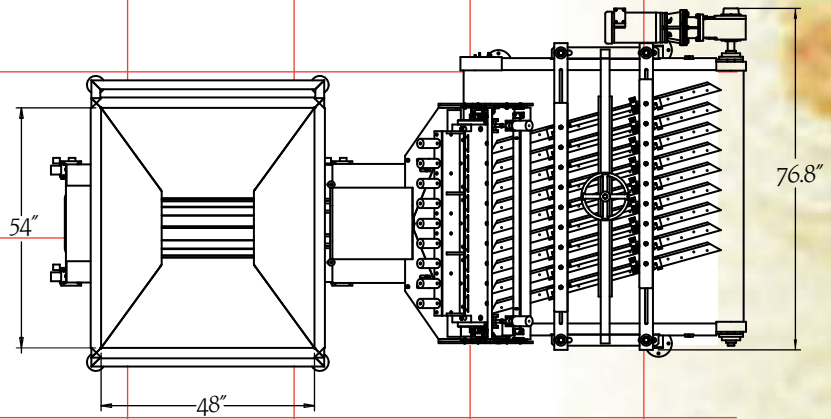
- **DIVIDER OUTPUT:**

*Port Rows 5-9  
Weight Range 28 - 170 Grams  
Strokes per Min 20 - 110*

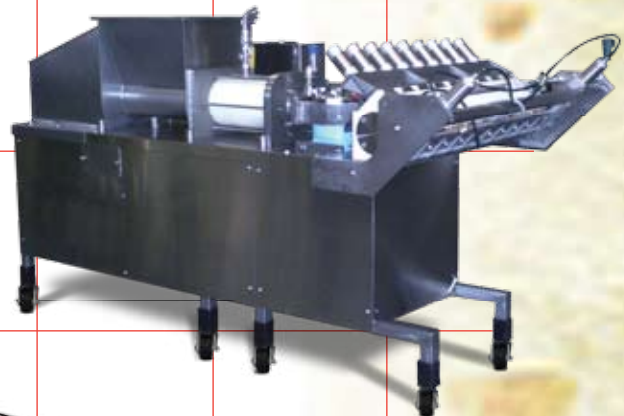


*Built to UL, ETL and BISSC Standards*

FOR MORE INFORMATION CALL 800.624.3916



## DIVIDER ROUNDER



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