

Vitella Semi Automatic Divider

Description

VITELLA have designed and built a line of dough handling machines that featured a groundbreaking clean and unmistakable design; from those early successes has risen a new generation of dough dividers, unique not only in design but concept. No detail was left to chance, every facet has been taken into consideration in order to give you a reliable, safe and visually pleasing tool for achieving excellent results.

We have thoroughly studied the workflow of pastry and bread makers of all sizes, to bring you simple and practical solutions. Every millimeter of the dough dividers has been planned, inside and out, to bring you perfection: perfect in the ease of use, materials and finishes, assembly and disassembly operations, safety features and ease of cleaning.

Within the same model, we offer the possibility to combine different types of cutting and shaping. Finding the ideal machine for your work has never been easier and using it has never been so simple.



Vitella Semi Automatic Divider Specifications

Basin Type	Divisions	Weight Range / Divisions	Basin Capacity	Division Size	Hourly Capacity
Rectangular 20	20 pieces	150g - 1000g	20 kg	100 x 200 mm	1200 pieces
Rectangular 40	40 pieces	80g - 500g	20 kg	20 x 100 mm	4800 pieces
Rectangular - Double Cut 15/30	15 pieces	200g - 1200g	18 kg	80 x 170 mm	1800 pieces
	30 pieces	100g - 600g	18 kg	80 x 84 mm	3600 pieces
Round 20	20 pieces	150g - 1000g	20 kg	—	2400 pieces
Warranty	1 Year				

Basin Types

Rectangular Basin	Rectangular Double Cut Basin	Round Basin

The Rectangular Double Cut basin allows the operator to select between two division sizes.