

**WP**  
WE PRESENT  
HIGHLIGHTS

# B 300 GRAND VITESSE<sup>®</sup> HIGH FIVE

**1 For who**  
The b 300 GV dough divider was developed for industrial baguette bakeries with a 24/7 operation with capacities up to 6000 baguettes per hour.

**2 Advantages**

- Sturdy design
- Heavy duty drive mechanism
- High weight accuracy
- In line position - no turning of dough pieces
- Minimal stress in the dough
- Easy access to all parts of the machine

**3 Savings**

- High weight accuracy +/- 0,5%
- High efficiency rates of 99% in combination with the wp-haton blue value service package
- Simple operation and cleaning
- Minimal number of parts in drive and portioning
- Less stress in the dough means less improvers and thus lower ingredient cost

**4 Features**

- Easy cleaning of hopper and division unit
- Heavy duty drive mechanism and ni resist dividing unit
- One or two pocket design with straight discharge no transfers
- Dough piece orientation in line for perfect moulding with less pressure and stress
- Easy integration in all industrial baguette lines
- Blue box with wearparts

**5 Products**  
The b 300 gv has been developed to portion and divide

- Baguettes
- Frozen baguette
- Petit pain
- String type of bread
- Artisan type of baguettes

## B 300 GRAND VITESSE DOUGH CONCEPT



*Grand Vitesse*