



DOUGH
DIVIDERS



PARTA U DIREKT Dough Divider

The Parta U Direkt is the perfect solution for dough types that are suitable for direct depositing into tins. Regular dough can easily be transported on the regular conveyor for further processing.





WP Haton the leading brand in dough processing since 1949

WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

PARTA U DIREKT Dough Divider

Highlights

- Depositing of dough on conveyor belt or directly in tins
- Processing of very soft dough types and regular dough
- Dough friendly and high weight accuracy
- Suction volume adjustable
- Robust and reliable construction
- Wear-resistant dividing mechanism with Ni-Resist dividing unit
- Easy accessibility for cleaning and maintenance
- Hinged hopper for easy cleaning



PARTA U DIREKT

The Parta U Direkt dough divider is the ideal solution for dividing dough types that are suitable for direct depositing into tins. Thanks to the robust construction, the Parta U Direkt is a reliable dough divider and at the same time allows for easy access for cleaning and maintenance.

Specifications

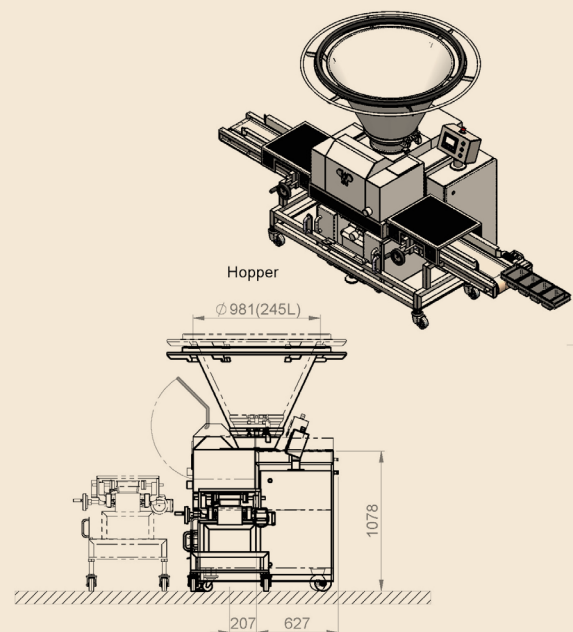
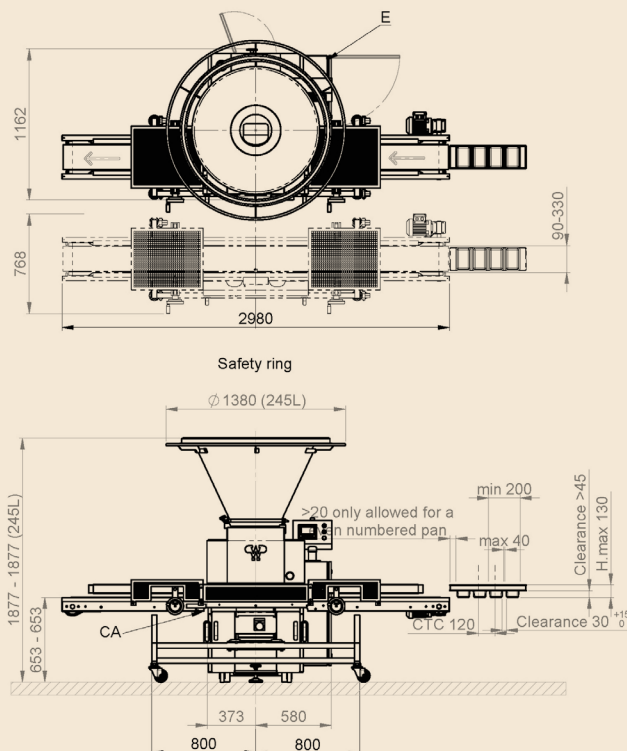
- Two pocket machine (50 mm partitions)
- Dividing unit Ni-Resist with automatic oiling
- Hinged hopper stainless steel 245 litres, inside and base Teflon coated, including safety ring with pressure sensitive edge
- Frequency inverter for variable speed
- Knife made of hardened stainless steel
- Moveable panner-track L = 3000 mm
- Synthetic panner-chain, W = 190 mm
- Two photocells for tin signalisation, positioning and counting
- Stainless steel perforated covers for visual control
- Release signal for the stopper of the panner-track



Find out more about
WP Haton and our products
by scanning this QR-code with
your mobile phone, or visit
WWW.WP-HATON.COM

Technical drawing

Image for illustration purpose only



PARTA U DIREKT Measurements

TYPE	WEIGHT RANGE*	CAPACITY*	DIMENSIONS	
2 pockets	110 - 1000 gr	900 - 2816 pcs/h	Length	2990 mm
			Width	1250 mm
			Height	1940 mm

* Capacity and weight range depending on dough consistency

Options

- Oiling on hopper including oil shortage signalisation
- PLC with touch panel with possibilities for pre-set counter and/or recipe control
- Movable conveyor, inner and outer discharge belt
- Discharge roller with scraper (dough weights < 200 gr)
- Customer specific Blue Box

WP HATON BV

Industrieterrein 13, 5981 NK Panningen, The Netherlands

Phone: +31 77307-1860, E-mail: info@wp-haton.com

www.wp-haton.com