



DOUGH
DIVIDERS



V 900 Dough Divider

**Industrial dough divider for high-speed dough
make up lines.** A heavy-duty divider which is dough
friendly at the same time to process all common dough.





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

V 900 Dough Divider

Highlights

- Heavy duty industrial divider
- Ni-Resist unit with food safe bronze pistons
- Crankshaft with cam for high weight accuracy
- Long machine life with minimum down time
- Oil catch tray underneath complete machine



V 900

The V 900 dough divider is designed for high-speed dough make up lines and can be integrated in most classic bread lines. This heavy-duty dough divider is robustly designed yet at the same time dough friendly with a high weight accuracy. The V 900 can process a wide variety of dough types, including high water absorption dough and stiff dough. As the dough is portioned in a stand still position of the measuring pistons, high compression and equal filling of all pistons is guaranteed.

Specifications

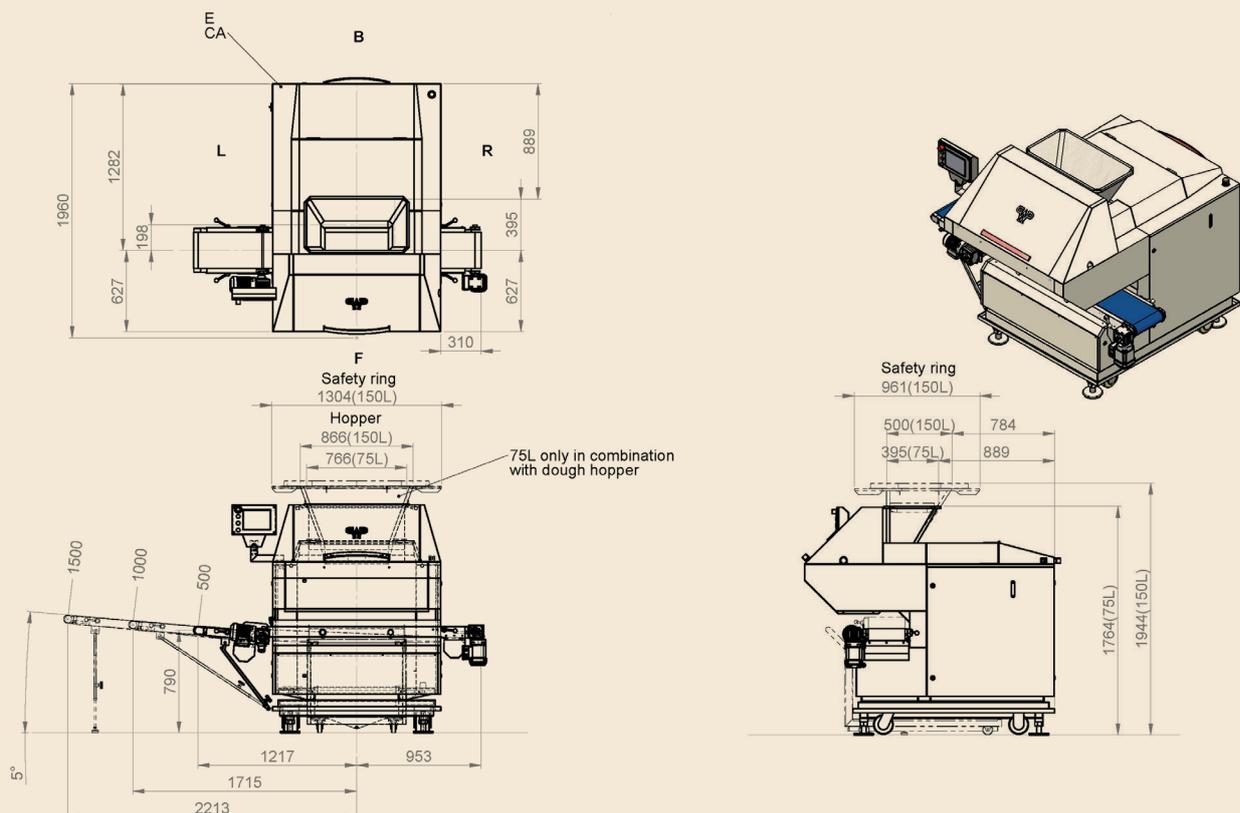
- Multiple pocket configurations
- Dividing unit and main piston Ni-Resist, automatic oiling system on unit and inner conveyor, oil tank
- Discharge conveyor cross 500 mm, with quick conveyor belt tensioning system, scraper and catch tray
- Separate gear motors including frequency inverters
- Pneumatic discharge flap with synthetic scraper
- Hopper stainless steel, 150 litres, including safety ring with pressure sensitive edge
- Measuring piston in food safe bronze
- Knife made of hardened stainless steel
- PLC with touch panel



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Technical drawing

Image for illustration purpose only



V 900 Measurements

TYPE	PARTITIONS	WEIGHT RANGE*	CAPACITY*	DIMENSIONS
V 900 - 4	25 mm	200 - 1300 gr	2000 - 6000 pcs/h	Length 2410 mm
V 900 - 5	12,5 mm	200 - 1100 gr	2500 - 7500 pcs/h	Width 2000 mm
V 900 - 6	12,5 mm	150 - 890 gr	3000 - 9000 pcs/h	Height 1770 mm
V 900 - 7	12,5 mm	150 - 740 gr	3500 - 10500 pcs/h	
V 900 - 3/6	12,5 mm	300 - 1925 gr	1500 - 4500 pcs/h	
		150 - 890 gr	3000 - 9000 pcs/h	
V 900 - 4/8	12,5 mm	200 - 1400 gr	2000 - 6000 pcs/h	
		150 - 630 gr	4000 - 12000 pcs/h	

* Capacity and weight range depending on dough consistency

Options

- Hopper stainless steel 75 litres, inside Teflon or HDPE coated
- Movable oil catch tray
- Lifting device knife and main piston
- Customer specific Blue Box

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