

## Technical data



Since 1972

# Dough Divider Parta-U



| Pockets | Weight range oz.           | Capacity <sup>1</sup><br>Pieces per hour |                               | Dough Capacity lbs. | Length of conveyor inches <sup>2</sup> | Hopper content lbs. <sup>3</sup> | Weight lbs. | Dimension inches |       |        |
|---------|----------------------------|--|-------------------------------|---------------------|--|----------------------------------|-------------|------------------|-------|--------|
|         |                            | fixed                                    | variable                      |                     |  |                                  |             | Width            | Depth | Height |
| 1       | 10.6 - 98.8                | 925 or 1,050                             | 615 - 1,420                   | 270                 | 28.5"                                  | 265                              | 1,367       | 42.4"            | 29.5" | 63.5"  |
| 2       | 3.9 - 44.1                 | 1,825 or 2,100                           | 1,230 - 2,840                 | 270                 | 50.2"                                  | 265                              | 1,367       | 42.4"            | 29.5" | 63.5"  |
| 3       | 3.5 - 28.2                 | 2,775 or 3,150                           | 1,845 - 4,260                 | 270                 | 50.2"                                  | 265                              | 1,367       | 42.4"            | 29.5" | 63.5"  |
| 1/2     | 10.6 - 98.8/<br>3.9 - 44.1 | 925 or 1,050/<br>2,775 or 3,150          | 615 - 1,420/<br>1,230 - 2,840 | 270                 | 50.2"                                  | 265                              | 1,367       | 42.4"            | 29.5" | 63.5"  |

<sup>1</sup> Other capacities on request

<sup>2</sup> Other conveyor lengths on request

<sup>3</sup> Other hopper contents on request

## Standard Features

- Universal machine - suitable for all kinds of dough
- Variable spring pressure
- Various hoppers available
- Hingeable hopper
- Ni-resist dividing unit
- Easy detachable main piston and knife enables easy cleaning
- User friendly control functions at front side
- Rotary back slide: dough pieces are ejected in a vertical position for perfect transportation to the rounder
- Stainless steel cover plates

## Options

- Variable speed drive or 2-speed motor
- Various length of discharge conveyor
- Discharge conveyor at choice left or right hand
- Flour dusters
- Belt oiling
- Mechanical stroke counter
- Dough pressure compensator
- Electronical preferential counter
- Digital capacity display
- Weight and capacity adjustment by means of a servo-motor
- Increased hopper
- Discharge roller with scraper and brake motor
- French version
- Increased partition size for sticky doughs

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice



Creative Technology and Service for the Baking Industry

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