

V4-TWIN DIVIDER 1000

Model Code VX222

STRESS FREE System & GRAVIMETRIC Method

Gently and Accurately Divides Dough

Weighing cut dough divider in one or two rows with no stress to the dough

- * 1 or 2 Row-System
- * **STRESS FREE**, Accurate Dividing
- * Production Capacity : 1000 kg/h
- * User-friendly Operation
- * Safe and Hygienic Design

(When the "V-Roller" Width is set at 145 mm※Option)

※V-Roller : Dough Feeding Roller



※ Production image photo

Specifications

Model Code: VX222

Production Capacity	800 kg/h (1000kg/h Max.※1)	
Length	2560 mm	
Width	950 mm	
Height	2050 mm	
Weight	900 kg	
Electrical Capacity	0.932 kW	
Air	0.5 MPa , 70 ℓ /min	
Hopper Capacity	110 ℓ	
V-Roller Width	Standard: 130 mm, Optional: 115 mm, 145 mm	
	1-row	2-rows
Dough Outlet Width ※2	130 mm - 150 mm	65 mm - 75 mm
Dough Outlet Height	10 mm - 30 mm	
Dividing Range	150 - 1200 g	75 - 600 g
Output Speed (Max)	30 pcs/min	60 pcs/min (30 pcs/min x 2)

The production specs may vary depending on the dough condition and characteristics.

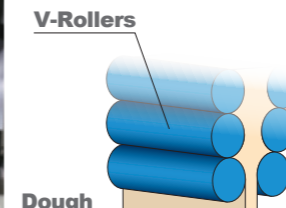
※1 V-Roller Width set at W145mm

※2 V-Roller Width set at W130mm



Changeable Roller Width and Adjustable Thickness

Dough width adjustment made easy by just switching the V-Rollers



[V-Roller Width]

Standard: 130mm

Optional : 115mm

145mm

Width

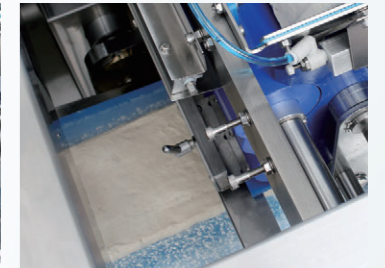
Switch the "V-Rollers"

Thickness

Adjust the "V-Roller-Clearance" by the Operating panel



V-Roller Width : 115 mm



V-Roller Width : 145 mm

Easy Cleaning & Maintenance

Side covers open from both sides - easy access, easy cleaning and maintenance



Operation side



Non-operation side



Conveyor belt and parts can be easily removed or installed

Accurate Weighing and Cutting System

Select from 1 or 2 rows without switching blades



1 row operation

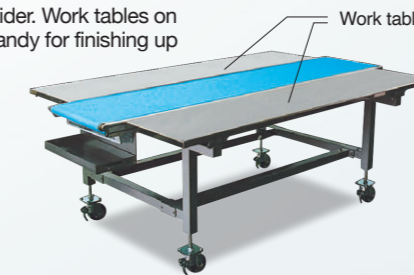


2 rows operation

Options

Working Table Conveyor

Connected to the Divider. Work tables on both sides are very handy for finishing up the products, putting the dough piece into tins or on the baking pans.



Cup Rounder SR002

Connected after the Divider. Produces divided dough into a complete round shape with a smooth surface for a high quality finish.



The specifications are subject to change without notice and without obligation. All Rights Reserved. Reproduction, adaptation or translation without prior written permission is prohibited.

RHEON

RHEON AUTOMATIC MACHINERY CO., LTD.
 Head Office: 2-3 Nozawa-machi, Utsunomiya 320-0071, Japan
 Phone: 028-665-1111 Fax: 028-665-3346 E-mail: info@rheon.com
 URL: https://www.rheon.com
RHEON U.S.A.
 2 Doppler, Irvine, CA 92618, U.S.A.
 Phone: 949-768-1900 Fax: 949-855-1991 E-mail: us.info@rheon.com
 URL: http://www.rheonusa.com
RHEON U.S.A. NJ BRANCH
 700 Huyler Street Teterboro, NJ 07608, U.S.A.
 Phone: 201-487-0600 Fax: 201-487-0610 E-mail: us.east@rheon.com
RHEON AUTOMATIC MACHINERY GmbH
 Tiefenbroicher Weg 30, 40472 Düsseldorf, Germany
 Phone: 0211-471950 Fax: 0211-424129 E-mail: de.info@rheon.com
 URL: https://www.rheon-europe.com

RHEON AUTOMATIC MACHINERY GmbH ULM BRANCH
 Saumweg 30, 89257 Illertissen, Germany
 Phone: 07303-1599410 Fax: 07303-15994111 E-mail: ulm@rheon.com
RHEON AUTOMATIC MACHINERY CO., LTD. TAIWAN BRANCH
 5F, No.118, Xiniu 1st Rd., Neihu District, Taipei City, Taiwan (R.O.C.)
 Phone: 02-2792-3525 Fax: 02-2792-3529 E-mail: tw.info@rheon.com
RHEON AUTOMATIC MACHINERY CO., LTD. SHANGHAI OFFICE
 ROOM30, 5F GIFCII, 1438Hongqiao Road, changning District, Shanghai
 Phone: 86-21-61976378 Fax: 86-21-61976380