

**NEW**

HIGH-QUALITY BREAD PRODUCED BY STRESS FREE DIVIDER

# V4-S.F.D. with CROSS ROLLER

## VX132

Stress Free Divider

V4-S.F.D. flexibility to either cut (divide) by weight or dimension with easy touch control adjustable features that facilitates a variety of bread productions

- *Suitable for many types of doughs, especially artisan bread*
- *Solid ingredients mixed in the dough, such as raisins and olives, will not be crushed*
- *Freely adjustable dough width: 150 - 250 mm*
- *Digitally adjustable Cross Roller height on HMI*
- *Automatic Flour Duster with ON/OFF controls*



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**DIVIDING RANGE: 200 - 7000 g** with weight correction mechanism

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**DOUGH OUTPUT: 1000 kg/hr**

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### 1 Dough Feeding V-Roller

Freely adjustable dough width  
150 - 250 mm



### 2 Auto Flour Duster ON/OFF



### 3 Cross Sheeting

Roller stroke: 550 mm in length



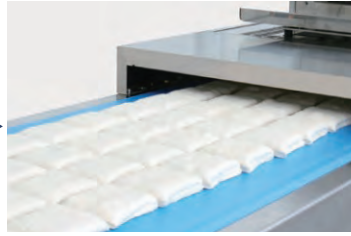
### 4 Cutting In Flow Direction

Easily makes 1-6 rows (with 7 Circular Cutters)  
Separator Conveyor for 2-3 row production



### 5 Weight Checker

Manual weighing  
feed back system: up to 7000 g



### 6 Weighing Cut System

Select "Weight Cutting" or "Length Cutting" mode.

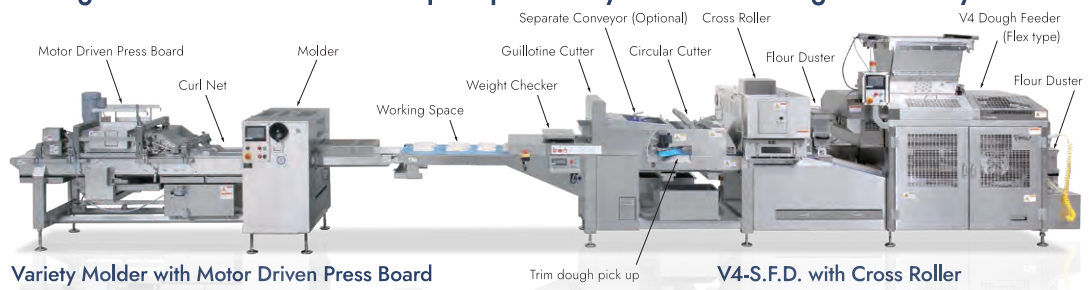
Weight Range: 200 - 9999 g (200 - 7000 g with weight correction mechanism)  
Length Range: 10 - 9999 mm



## Adding a Molder or Work Table will open up the ability to make an even greater variety of breads



### 7 Molding (Option)



### Work Table Conveyor

Connected to the Divider. Work tables on both sides of conveyor is very handy for finishing the products and putting them onto peel boards or onto baking pans.

### Product Variations

### Dimensions

(Unit : mm)

VB600, 1456, 900, 6583, 2070

### Specifications

VX132	
Length	6583 mm
Width	1456 mm
Height	2070 mm
Weight	2500 kg
Voltage/Current	3-phase 220 V, 15.16 A
Electric Capacity	3.265 kW
Necessary Air Pressure	0.5 MPa 150 l/m
Dough Output	1000 kg
Dividing Weight Range	200 - 9999 g (200 - 7000 g with weight correction mechanism)
Dividing Length Range	10 - 9999 mm
Dough Outlet Width	Dough width: Adjustable 150 - 250 mm
Dough Outlet Height	Dough Thickness: Fixed 15, 20, 25 mm
Belt Speed	1.0 - 4.2 m/min
Hopper Capacity	155 l

\*The figures vary depending on the dough conditions and characteristics. Please test your own dough.  
\*All electric parts are UL approved.



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