

Hydraulic automatic divider

# DVMach EVO



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**ESMACH** 

# FEATURES

- Wheeled steel frame. Inside casing, in thermoformed ABS is epoxy coated.
- Tank and knives are in stainless steel.
- One-piece dividers and inside surface of the lid are in polyethylene.
- The cover lid features an ergonomic handle and an assisted opening/closing system.
- Its flour collection device reduces dispersion of flour dust in the surrounding environment
- Using only one piece of equipment to divide all kinds of dough into different shapes and weights will help you save on manufacturing costs and enhance space organization in your workshop without compromising your operational standards.
- ease of use, through the centralized control panel which includes all operational and control switches, make it the perfect divider for workshops and as well as for larger scale manufacturers.

## STATE OF THE ART ENGINEERING

State of the art engineering a well-built frame, details as the knife and motor protective features, its “flour dust control system” and its “stop and go” system - which avoids oil overheating in the pump - make DVMach EVO a highly reliable and solid piece of equipment, which is definitely suitable for heavy duty work.



## DESIGN

The angular shaped design of the frame and the position of the control panel are studied to provide the operator with the best comfort as it is no longer necessary to stretch arms in order to handle loads.

The shape of the handle makes it easy for people of any size to open and close the cover lid as well as it protects the control panel against unwanted impact..

## CONTROL PANEL

The control panel is centralized and all movements are operated by a micro-processor which ensures reliability and precision. This system adjusts the tank according to the quantity of dough to be divided.



## STRENGTHS

- Acting as a bumper, this handle protects the control panel against impacts: a genuine ergonomic asset, it leads to a much more natural movement when opening and closing the DVMmach.
- Whatever the height of the user, it is no longer necessary to stand on tiptoes to reach it when the lid is raised.
- A deliberately angular design: the Divimach design provides a solution to the significant issues of working comfort and ergonomics.

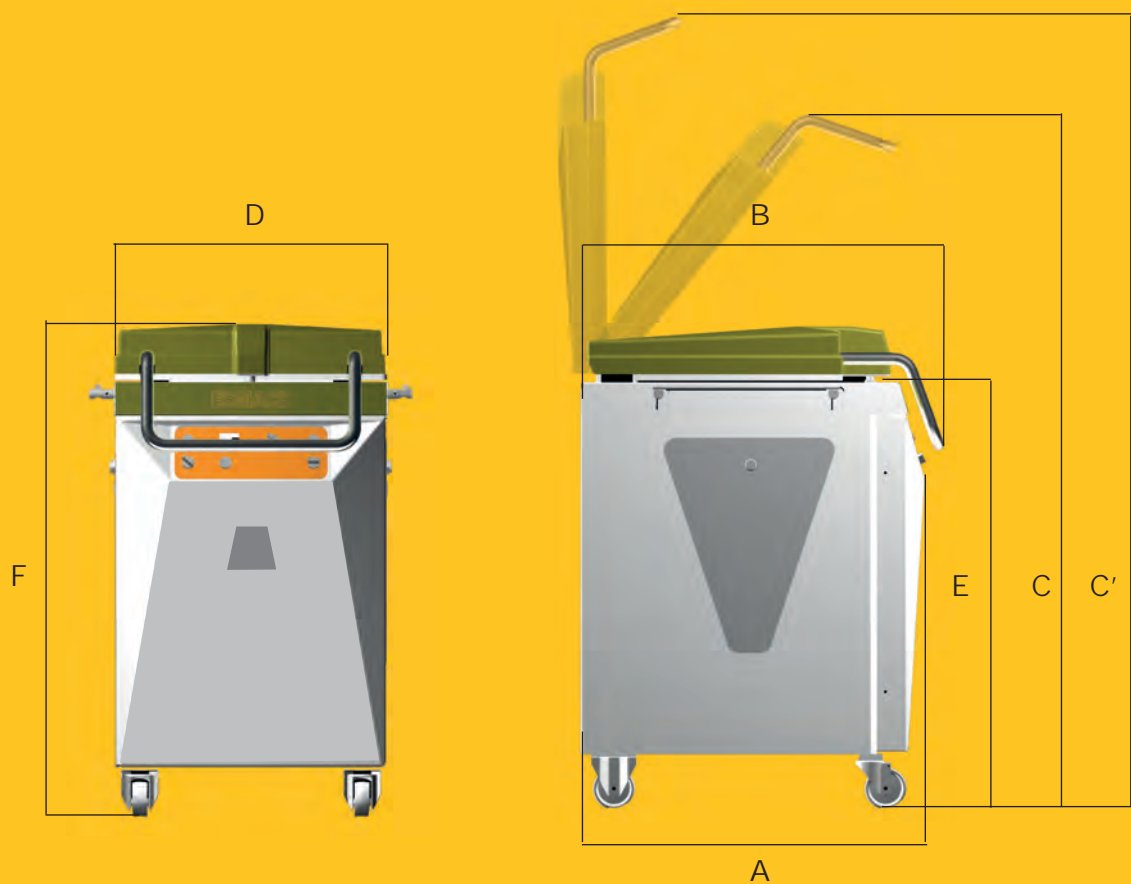
## PORTIONS

DVMach EVO is an automatic equipment which is designed to portion in a one-step process dough weighing up to 20 kg into 10 – 20 smaller pieces, all with same shape and weight. By employing its relevant grids

(easily fixable in the adapter), it is possible to obtain 10 up to 80 portions. This allows to produce small breads, ciabattas, small loaves and baguettes, triangles.



# DIMENSIONS



## TECHNICAL FEATURES DVMmachHex (indicative values)

Number of divisions	10	20							
No. of pieces with grid	10	20	20	40	40	5	40	80	10
Piece rating dimensions	100x200	20100x100	50x200	50x100	50x100	100x420	25x200	50x50	100x200
Bowl depth	157 mm								
Bowl size	513 x 410 mm								
Weight of dough pieces	400 / 2000 g (10 divisions) and 200 / 1000 g (20 divisions)								
Non-stick pusher plate dimensions	100 x 100 mm								
Dough capacity : minimum	4 Kg								
Dough capacity : maximum	20 Kg								
Hourly output	900 - 1250 P/h								
Loading height	(E) 1000 mm								
Overall	(A x B x F) 820 x 890 x 1140 mm								
Height lid raised - intermediate position	(C) 1700 mm								
Height lid raised - grid position	(C') 1880 mm								
Footprint	(A x D) 630 x 820 mm								
Net weight	380 kg								
Soft dough	Yes								
Grid adaptation	Yes								
Power	1,8 kW								
Power supply (other power supply on demand)	400 V 3PH + N 50 Hz								

Weights and measures are not binding. ESMACH reserves the right to effect changes without notice.

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Machine conforms CE specifications

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