

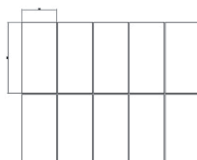


DVMach Evo

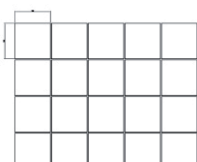


Standard DVMach Evo

PRE-CUT
Single division measure
98x196
10 DIVISIONS



PRE-CUT
Single division measure
98x98
20 DIVISIONS



DVMach Evo with grid

Automatic Hydraulic Divider

DVMach Evo Hydraulic divider is an automatic machine suitable for dividing — just in one working step — an up to 20-kg weight dough mass into 10 or 20 dough pieces of the same shape and weight. Its flexibility of use is further enhanced through options such as “grid” for small size dough pieces and “adjustment of pressing” allowing low hydration dough to be easily worked. The machine is supplied with the addition of 3 grids to be chosen.

Standard features

- Steel structural frame on casters, epoxy powder-coated and thermoformed ABS outer paneling.
- Bowl, bowl surface unit and blades made of stainless steel.
- Single-unit dividers and lid internal surface made of polyethylene.
- Lid equipped with ergonomic handle and assisted closing/opening system.
- Flour collecting device to reduce flour powder dispersion in the environment.
- Hydraulic operating: the pump is driven by a “stop & go” microprocessor device suitable for optimization of operating time and mechanical stress and oil temperature reduction.
- 18-liter capacity oil tank.
- Central control panel including all operational and control functions.
- Bowl max. capacity: 20 kg.
- Dough pieces ranging from 160 to 2000 g

- 10 and 20 divisions, extendable by opting for grids with further dividing grids (option).
- DVMach Evo is available as standard version and version pre-arranged for application of a grid; both configurations can be equipped with a pressing adjustment device enabling low hydration dough to be easily worked.

Accessories

- Further dividing grids for various shape sizes on pre-arranged models only; refer to technical drawing on the following page.
- Rectangular dough storage tub: 480x360mm and 140mm width suitable for dough pieces to be loaded into the bowl.
- Rack for 8 dough storage tubs: 585x575x1880 mm
- Plastic plate to be used in case of dividing through an only one grid in order to easily remove dough pieces.

MODELS

DVMach Evo A	DVMach Evo standard version
DVMach Evo AG	DVMach Evo with grid adapter
DVMach Evo AP	DVMach Evo with double pressing device
DVMach Evo AGDP	DVMach Evo with grid adapter and double pressing device

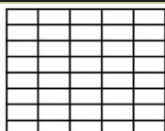
Accessories

Marna	Rectangular dough storage tub : 480x360 mm H: 140 mm
Carrello	Rack for 8 dough storage tubs: 585x575 mm H: 1880 mm
Piatto	Plastic plate

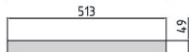
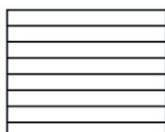


Grid / Standard features

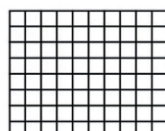
PRE-CUT
20 DIVISIONS +
Grid Cod. AF53H001201
40 DIVISIONS



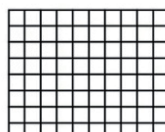
WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001202
8 DIVISIONS



PRE-CUT
20 DIVISIONS +
Grid Cod. AF53H001202
80 DIVISIONS



WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001217
80 DIVISIONS

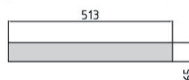
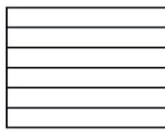


Mandatory use of plastic plate
cod. AF54H000530

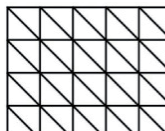
WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. 3H001206
16 DIVISIONS



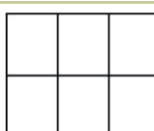
WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001205
6 DIVISIONS



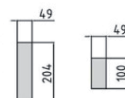
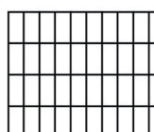
PRE-CUT
20 DIVISIONS +
Grid Cod. AF53H001203
40 DIVISIONS



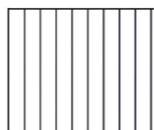
WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001204
6 DIVISIONS



PRE-TAGLIO
10 OR 20 DIVISIONS +
Grid Cod. AF53H001208
20 or 40 DIVISIONS

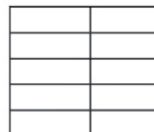


WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001209
10 DIVISIONS



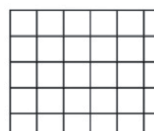
Single division measure
49x410

WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001210
10 DIVISIONS



Single division measure
55x80

WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001219
30 DIVISIONS



Single division measure
80x83

WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001220
15 DIVISIONS

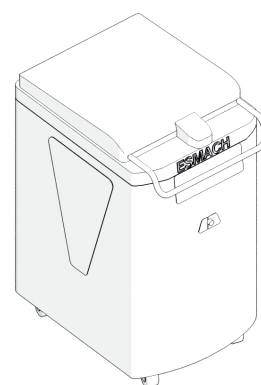
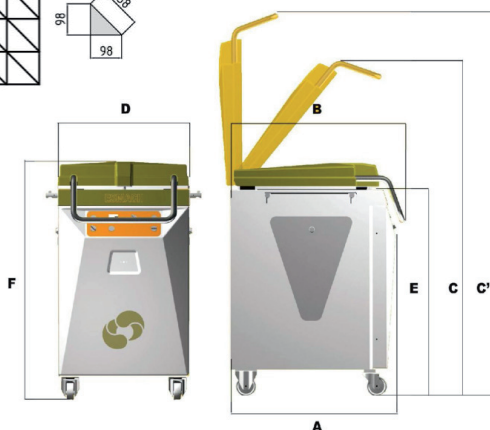


Single division measure
100x135

WITHOUT PRE-CUT
PRESSING ONLY
Grid Cod. AF53H001222
32 DIVISIONS



Single division measure
62x100



DATI TECNICI / TECHNICAL DATA

DVMach Evo

Numero pezzi/Number of pieces	10 20
Pezzatura/Weight of dough pieces	400/2000 g (10 divisioni/divisions) 200/1000 g (20 divisioni/divisions)
Capacità pasta/Dough capacity	4 Kg (minimo/minimum) - 20 Kg (massimo/maximum)
Produzione oraria/Production per hour	900—1250 P/h
Altezza di carico/Loading height	(E) 1000 mm
Dimensioni/Dimensions	(A x B x F) 820 x 890 x 1140 mm
Altezza con coperchio sollevato/ Height with lifted lid	(C) 1700mm (posiz. intermedia/intermediate position) - (C') 1880mm (posiz. griglia/grid position)
Ingombro a terra/Footprint	(A x D) 630 x 820 mm
Massa/Mass	380 Kg
Potenza installata/Installed power	1,8 Kw
Connessione elettrica/Plug coupling	3Ph + Gn