

# Concorde 4



## Hydraulic divider with round bowl

### Performances

- 20 divisions
- Round dough compartment made of food grade alloy
- Bowl volume: 25 litres
- Dough capacity mini. : 3 kg
- Dough capacity maxi. : 18 kg

### The advantages

- Precise cutting
- Good distribution of the dough
- Equipped with a device against flour projection
- Comfort:
  - Ergonomic control panel
  - Very silent (<65db)
  - Stop & Go Technology
- Easy cleaning:
  - Automatic lifting of the cutters
  - 3 removable stainless steel (no tool necessary)
  - Smooth surfaces, stainless steel frame
  - Aluminium bowl
- Light, easy to move machine
- Perfect finishing
- The security of the machine has been audit by an independent organism

### Use

The Concorde 4 hydraulic divider is designed to divide a previously weighed dough chunk into equal dough pieces. It also gives the opportunity to divide a dough with a rate of moisture up to 70% or with some ingredients. The shape of the bowl has been specially designed to guarantee even distribution of the dough and a regular weight of the dough pieces.

### Operating principle

#### • Division with cutters :

Once weighted, the dough is placed in the divider bowl. Once the lid is closed, the user activates a button which lifts a tray consisting of pushers in order to equalise the dough. Then, double milling blades on the bottom of the bowl lift to divide the dough into equal weight pieces. Once the dough has been cut, the tray moves back up to allow easy grasp of the dough pieces.

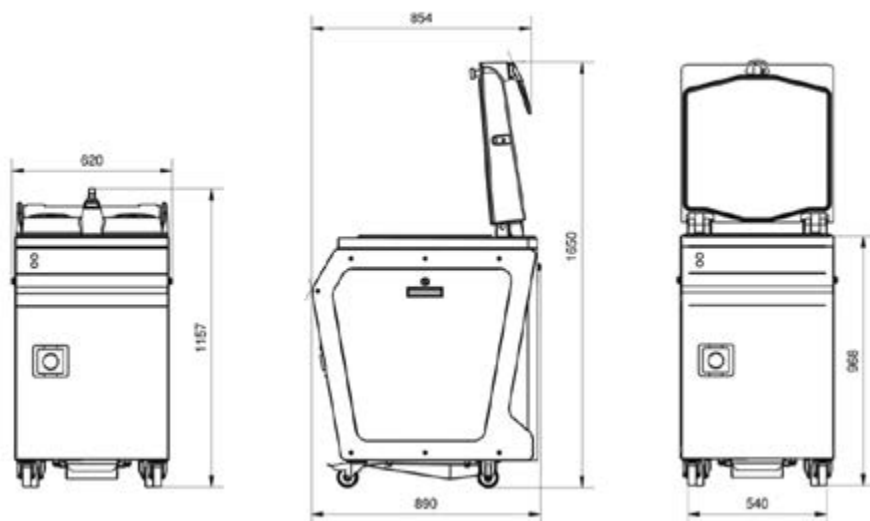
#### • Rising of cutters for a careful cleaning

The divider comes with a blade rising system for easy cleaning: just lower the tray to the bottom of the bowl and keep pressing the « down » button so that the cutters of the divider come out.

### Construction

- Double milled knife for a perfect cut
- Control panel : two electromechanical buttons
- Silent hydraulic unit
- « stop & go » system: the hydraulic system automatically stops when it is not used.
- Bowl edge machined to incorporate vents to allow air to escape
- 3 removable stainless steel covers (side and rear)
- Lid and grid locked by drop-forged cam
- Mechanically welded frame coated in stainless steel
- 2 multi-directional castors with brakes and 2 mono-directional rear wheels for manoeuvrability
- Bowl and outer bowl rim in aluminium
- Cover in ABS , highly shock resistant
- Food grade single piece pusher
- Handgrip in stainless steel
- Trip switch with low power cut-out
- Flour dust catch tray for everyday use
- Supply voltage: 400 V 3 PH + N 50 HZ




# Hydraulic divider **Concorde 4**



<b>Concorde 4</b>	
<b>Division</b>	
20 divisions	■
<b>Hygiene</b>	
Automatic blade rise mechanism	■
Dust control system	■
Stainless steel covers	■
Aluminium bowl and outer bowl rim	■
<b>Comfort</b>	
Silent hydraulic pump	■
Stop & Go function	■
Ergonomic control panel	■
<b>Supply voltage</b>	
TRI 400 V 50Hz	■

<b>General features</b>		
<b>Performances</b>		
Bowl depth	(mm)	129
Bowl dimensions	(mm)	500
Bowl volume	(l)	25
Minimum content *	(kg of dough)	3
maximum content *	(kg of dough)	18
Hourly output	(p/h)	1200
Power	(kW)	1,05
Pressure	(bars)	53
* For a maximum resting time in tubs of 30 minutes		
<b>Dimensions and weight</b>		
Floor space	(mm)	890 x 598

<b>Packing</b>		<b>On pallet</b>	<b>wooding crate</b>
<b>Width (mm)</b>	(mm)	760	800
<b>Length (mm)</b>	(mm)	980	1020
<b>Height (mm)</b>	(mm)	1260	1600
<b>Net weight (kg)</b>	(kg)	270	285

<b>Accessories</b>	
	round dough vat
	Mobile rack for 8 vats (round or rectangular)
	Plastic container on rack
