



Manual dough dividers

Spezzatrici manuali

caratteristiche generali • general characteristics

- Frame in electro-welded, painted steel;
- Coating in painted steel or stainless steel.
- Basins in anticorodal aluminium with anodising;
- Knives and grids in stainless steel 304;
- Food zone in polyethylene PE500;
- Plates in polyethylene PETG;
- Ring in aluminium with chemical nickel-plating;
- Quick coupling/uncoupling carters system
- Quick and easy to clean
- Stainless steel machine (ON REQUEST)

Our machines are designed, manufactured and assembled in ITALY. - Le nostre macchine sono progettate, costruite e assemblate in ITALIA.

descrizione • description

MANUAL DIVIDERS

Mechanical machine. Pressing, cutting and knife cleaning are carried out using levers.

SPEZZATRICI MANUALI

Macchina meccanica.

Pressatura,

taglio e pulizia

deicoltellati si eseguono con l'utilizzo di leve.



DIVIDERS

Divider is a fast and reliable machine that cut a piece of raw dough into various and desired portions, also offers the possibility of creating different forms, without spoiling the product's characteristics.

SPEZZATRICI

La spezzatrice è una macchina veloce e affidabile che permette di dividere un pezzo di pasta cruda in più parti del peso desiderato, dando inoltre la possibilità di creare delle forme diverse, senza rovinare le caratteristiche del prodotto.

MODEL	divisions	basis weight gr	capacity kg	press (AxB)	hourly capacity Pz/H	machine dimension	machine weight
						cm	Kg
MSQM 20	20	80/350	7	80x80	1200	W70_D72(H110)	150
MSQM 42	42	40/170	7	57x53	1200	W70_D72(H110)	150

MODEL	divisions	basis weight gr	capacity kg	press (AxB)	hourly capacity Pz/H	machine dimension	machine weight
						cm	Kg
MSEM 19	19	90/300	6	85	1200	W70_D72(H110)	150
MSEM 37	37	30/130	5	57	2200	W70_D72(H110)	150
MSEM 37M	37	45/160	6	65	2200	W70_D72(H110)	150

MODEL	divisions	basis weight gr	capacity kg	press (AxB)	hourly capacity Pz/H	machine dimension	machine weight
						cm	Kg
MSTM 20	20	150/550	11	46	1200	W70_D72(H110)	150

