

DIVIDER

USE

- The Mercure divider is a machine for dividing dough into pieces.
- It is designed for professional use.

CONSTRUCTION

- Mercure 20: 20 divisions
- Mercure 24: 24 divisions
- Rectangular food-grade alloy bowl
- Stainless steel, milled knives
- Bowl edge machined to incorporate air escape vents
- Lid locked by drop-forged cam
- Pressure provided by a double acting hydraulic system
- Cast aluminium ram support frame
- One-piece sliders prevent dough from sticking, ensuring improved hygiene and easier cleaning.
- Bun grid option
- Supply voltage: three phase 400 V 50 Hz
- Motors fitted with thermistors
- Trip switch with low power cut-out
- Motor powering a hydraulic pump fed by a 19 dm³ oil tank
- Frame mounted on directional castors, two of them with brakes
- Epoxy painted (food-grade)
- Improved hygiene: sliders with smooth surfaces

ACCESSORIES

- Bun grid for Mercure 20 - 40 divisions
- Bun grid for Mercure 20 - 80 divisions
- Bun grid for Mercure 24 - 48 divisions
- Rectangular dough container
- Rack for container for 8 containers

GENERAL FEATURES

Model	Mercure 20	Mercure 24
Performances		
Number of divisions	20	24
Bowl depth	125 mm	125 mm
Bowl diameter	504 x 380 mm	504 x 380 mm
Capacity min	3 kg	3 kg
Capacity max	16 kg	16 kg
Output	1200 p/h	1400 p/h
Power	1.5 kW	1.5 kW
Dimensions and weight		
Loading height	950 mm	830 mm
Overall	720 x 630 mm	700 x 630 mm
Height with lid up	1430 mm	1330 mm
Footprint	660 x 590 mm	660 x 590 mm
Net weight	200 kg	200 kg