

Hydraulic divider – Mod. SQ – SE – PB



Automatic



Semi-automatic



With grid holder

Hydraulic machine suitable for dividing unleavened dough in equal parts.

Built with a sturdy and heavy-duty structure, our square dividers are designed to work continuously and efficiently, ensuring precise and consistent dividing results every time. The integrated cleaning system, activated at the end of each use, helps maintain maximum performance, improves hygiene, and guarantees long-lasting reliability over time.

Grid system applicable to all semiautomatic models, designed to divide high-hydration leavened dough without stress or degassing (with different sized grids on request).

Working cycle

SA- Semiautomatic model: independent pressing and cutting by joystick and manual lid opening.

A- Automatic model: automatic pressing, cutting and lid opening (pressing time adjusting by touch-screen).

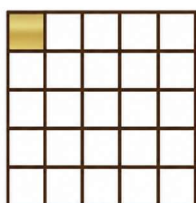


- Castors of soft rubber with brake for greater stability
- Basket and knives made of stainless steel AISI 304
- Food nylon pressers
- Automatic shutdown hydraulic unit (consumption reduction)
- Color touch-screen on automatic model
- Machine double-cut (10/20 or 15/30) with electric selector
- Butter press (PB) with double hook



Butter press

SQ = Square divider



PB = Butter press



MODEL	Divisions	Weight range g	Pcs/h	Dough capacity Kg	Pressers mm	Weight Kg	Power kW
SQ 10	10	300/2000	900	20	200x100	240	0,75
SQ 20	20	150/1000	1800	20	100x100	240	0,75
SQ 24	24	120/820	2100	20	100x80	240	0,75
SQ 30	30	90/650	2700	20	80x80	240	0,75
SQ 10/20	10	300/1600	900	16	200x100	240	0,75
	20	150/800	1800		100x100		
SQ 15/30	15	150/1050	1350	16	163x80	240	0,75
	30	90/520	2700		80x80		
PB	1	23000	60	23	512x409	240	0,75



Working cycle

SQG – Semi-automatic model with grid system

Pressing by joystick with manual closing of the upper lid.

Cutting by manually closing the side grid holder with interchangeable cutting grid and operating the joystick to raise the pressing plate.

Additional cutting using only the machine's knife.

SE = Hexagonal divider



SE 19



SE 37 (57)



SE 37 (60)



DE 37 (63)



MODEL	Divisions	Weight range g	Pcs/h	Dough capacity Kg	Pressers mm	Weight Kg	Power kW
SE 19	19	90/300	900	20	85	190	0,75
SE 37 (57)	37	30/130	1800	20	57	190	0,75
SE 37 (60)	37	35/135	2100	20	60	190	0,75
SE 37 (63)	37	40/160	2700	20	63	190	0,75



AVAILABLE COLORS



White RAL 9010

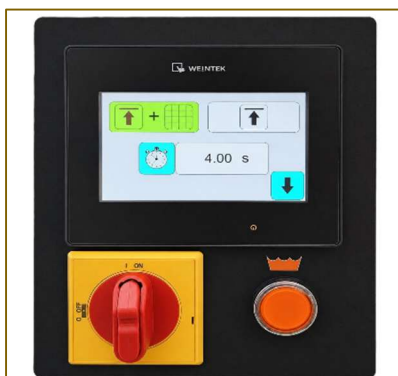


Grey RAL 9007



Monobloc machine frame

Monobloc frame with integrated front panel and structural corner reinforcements, designed without the use of lightweight panels applied solely for aesthetic or covering purposes. A robust and rigid construction engineered to ensure high mechanical strength and long service life.



Professional electronics and advanced interface

Many manufacturers use LCD displays combined with custom-made electronic boards, often prone to failures and equipped with delicate control knobs. Our automatic model features a 5" Weintek touch screen with the ability to store up to 100 custom-named programs, ensuring intuitive operation, robustness and high reliability. The electrical system is built using a PLC and standard industrial components, making spare parts and technical support readily available anywhere in the world.



High-performance oversized hydraulic system

The hydraulic unit is mounted on anti-vibration rubber supports instead of being fixed directly to the machine frame. This significantly reduces vibration transmission to the structure, improving operator comfort, reliability, and component lifespan.

A 10-litre hydraulic oil tank provides better heat dissipation than smaller tanks. The oil maintains the correct viscosity for longer, reducing wear on the hydraulic system.



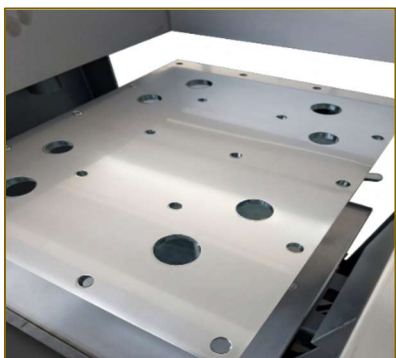
Stainless steel bowl and high-precision pressers

The food-grade stainless steel bowl, stronger and more durable than traditional aluminium versions, is combined with pressers made from a special low thermal expansion material. Each presser is individually matched with high precision, ensuring maximum hygiene, longer service life, and minimal dough leakage inside the machine, virtually eliminating waste.



Stainless steel dough collection tray

A stainless steel collection tray protects the hydraulic pump and electrical components by preventing dough residues from reaching sensitive parts of the machine, resulting in greater reliability and reduced maintenance requirements.



Protection plate

A stainless steel protection plate is installed on the pressers structure to prevent corrosion caused by the salt contained in the dough, ensuring a longer service life for the machine.



Cutting efficiency and lower maintenance costs

The stainless steel knives are bolted to the knife support structure. Their precise alignment with the moulds minimizes dough leakage inside the machine.

On square division models, each knife can be replaced individually, avoiding the need to replace the entire knife assembly, as is often required on many competing dividers equipped with welded knives.



Automatic lid opening

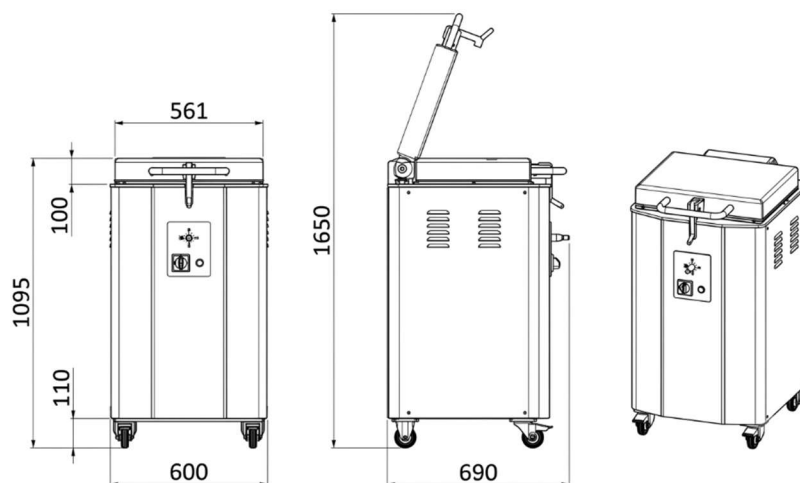
On automatic dividers, at the end of the working cycle the lid opens automatically and the pressers rise, making dough removal quicker and easier. This solution improves operator efficiency compared with the manual opening systems still found on some machines.



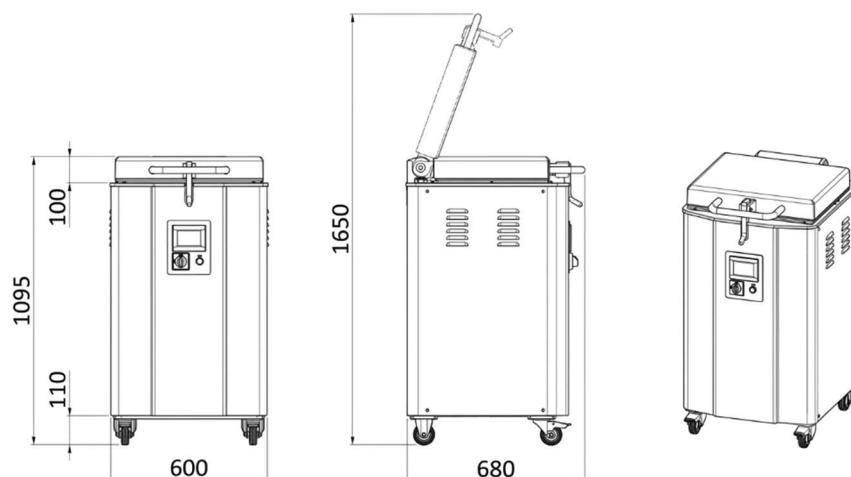
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Technical data sheet

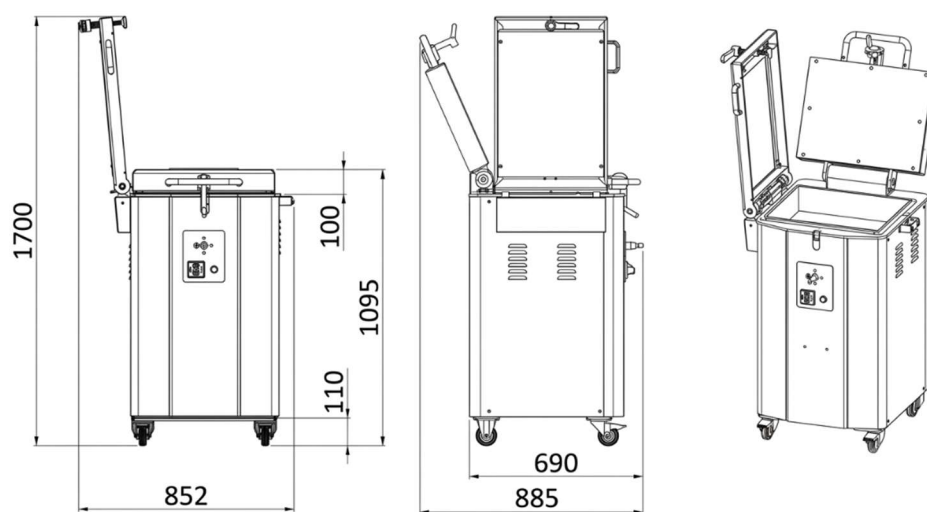
SQ SA
SE SA



SQ A
SE A



SQ G



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