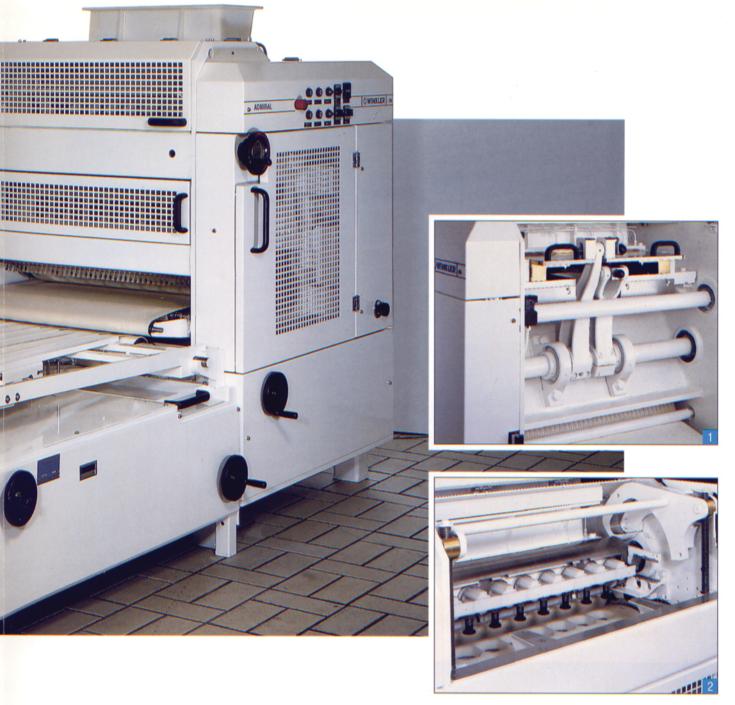


## The high output divider for quality rolls: The ADMIRAL dough dividing and round moulding ma

Current demands of industrial roll production machines are not solely confined to high outputs and robust construction. Of equal importance is product quality as well as the ease of cleaning and maintenance.

The ADMIRAL dough dividing and round moulding machine satisfies these specific requirements in addition to offering other unique features:

- Portioned dough pieces from 24 to 170 g: the desired scaling weight range is determined by the client's product range.
- Outputs up to 27.000 pieces per hour (depending on weight range and number of rows).
- Extremely robust and well designed construction ensures a long and troublefree operating life.
- Divides all customary types of dough accurately, including bulk fermented doughs and those with a high fruit content.
- ∨ Very gentle dough handling: infinite adjustment of the hydraulically operated main piston enables operator control of the dividing pressure on the dough to avoid felling action and loss in volume.\*
- The design and unusually large diameter of the moulding drums are important features resulting in the excellent moulding quality obtained from this machine.
- Minimum maintenance and user friendly: the divider is easy to clean and is equipped with automatic



## achine

cleaning position controls. The use of sealed bearings minimises the need for regular maintenance.

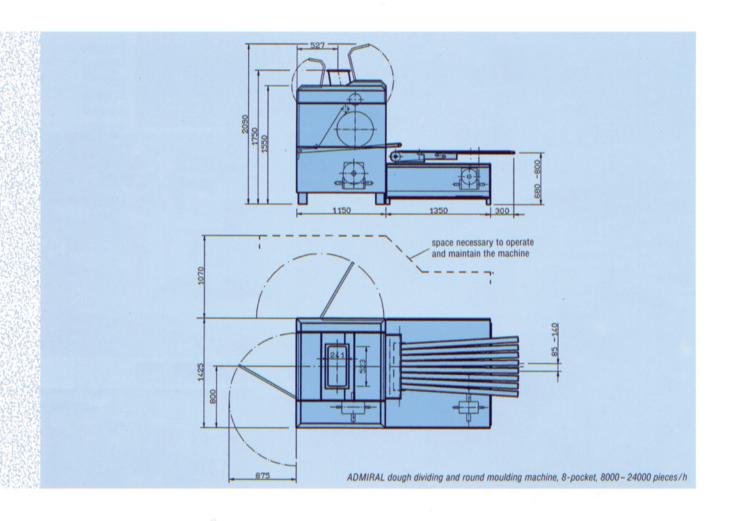
Production flexibility: As an optional extra it is possible to exchange the dividing chamber inserts (4 screws), the moulding drums and adjustment to the spreading bands. The divider can be modified therefore within half an hour to handle a totally different scaling weight range, cross pitch etc., according to the client's requirements.

- The moulding drums are easily changed over for varying scaling weight requirements.
- As a further option individual dividing chamber inserts can be fitted to produce the number of rows.
- Expansion flexibility: The divider can be operated from an automatic dough feed and be extended to a fully automatic plant.
- \*A special conversion is available which replaces the hydraulic drive to enable processing of even the strongest doughs.

1. The dough is cut by the knife positioned above the main piston; main piston and knife are driven directly from the main drive.

2. The dividing head with special easy to clean interchangeable dividing pistons.





Weight range of dividing head	Number of rows			
at dough density 1,16 kg/dm <sup>3</sup> *	9-pocket		8-pocket	6-pocket
24-85 g**	•		•	•
28-98 g	•		•	•
35 – 120 g	-	100	•	•
42-145 g	-	131	•	•
50 – 170 g	, -	450		•
max. output pieces/h***	27,000	1	24,000	18,000
weight:	2.500 kg			
electrical connection:	9,5 kW (incl. 1,5 kW for the proofer)			

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- \*Other densities give other values.
- \*\*To cover each scaling weight range, different moulding drums may be required. Each divider is equipped as standard with one moulding drum. Any additional drums required will be determined by the client's product range.
- \*\*\*Applies to the respective smallest weight; higher weights lead to lower outputs from the average weight value.



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