

# VOLUMETRIC DIVIDER LOFTY

## USE

Automatic dough division for breads and baguettes (volumetric system) from 1,000 to 2,400 pieces / hour.

## CAPACITIES

| Model     | Diameter piston (mm) | Dough piece weight (g) |      |
|-----------|----------------------|------------------------|------|
|           |                      | Min                    | Max  |
| Lofty 60  | 60                   | 20                     | 220  |
| Lofty 80  | 80                   | 30                     | 370  |
| Lofty 100 | 100                  | 50                     | 700  |
| Lofty 110 | 110                  | 70                     | 850  |
| Lofty 120 | 120                  | 90                     | 1000 |
| Lofty 130 | 130                  | 130                    | 1200 |
| Lofty 140 | 140                  | 170                    | 1400 |
| Lofty 150 | 150                  | 200                    | 1650 |



\* Information given for reference purposes only. It can vary depending on the nature of the dough and the size of the piston and the machine model

## FEATURES

- Volumetric divider with one piston
- **Stainless steel drum**
- **Electronic speed regulation**
- **Electronic weight regulation**
- Height-adjustable **conveyor belt**
- **Electronic dough piece counter**
- Automatic division stop when the chosen number of dough pieces is reached
- **Lubricating System** with filter and sensors
- **Machine on 4 castors**: it enables to move machine quickly and effortlessly.

- **Oil filtering system**: Automatic closed-circuit lubrication of the mechanisms with a recycling process after filtering. As a consequence : low oil consumption.
- **Mechanical variable flow flour duster**: prevents the dough balls from sticking together before loading them into the intermediate proofer.
- **Open stainless steel hopper** with safety ring allowing to feed continuously the hopper without stopping the divider, capacity: 80 to 300kg of dough (80kg, 100kg, 120kg, 150kg, 160kg, 180kg, 200kg, 300kg)

## OPTIONS

- **Closed hopper with automatic opening** with air pressure, stainless steel hopper with the capacity of 200 kg of dough, fast closing and opening. Recommended option to improve the regularity of the weights, specially for doughs that have been fermented before dividing (air compressor not supplied).
- **Volumetric divider with two pistons**
- **Power supply: 220V/3ph**
- **Remote Control Box**
- **Wooden case**

- **2 dough pieces forming systems on exit conveyor (at choice):**
  - **Pre-rounding dough pieces device**: Allows pre-rounding of previously divided dough pieces before loading them into the intermediate proofer.
  - **MF2S® System** (Stress-free dough pieces rounder): Allows pre-rounding of previously divided dough pieces before loading them into the intermediate proofer. particularly adapted for soft, pointed doughs and Tradition breads.

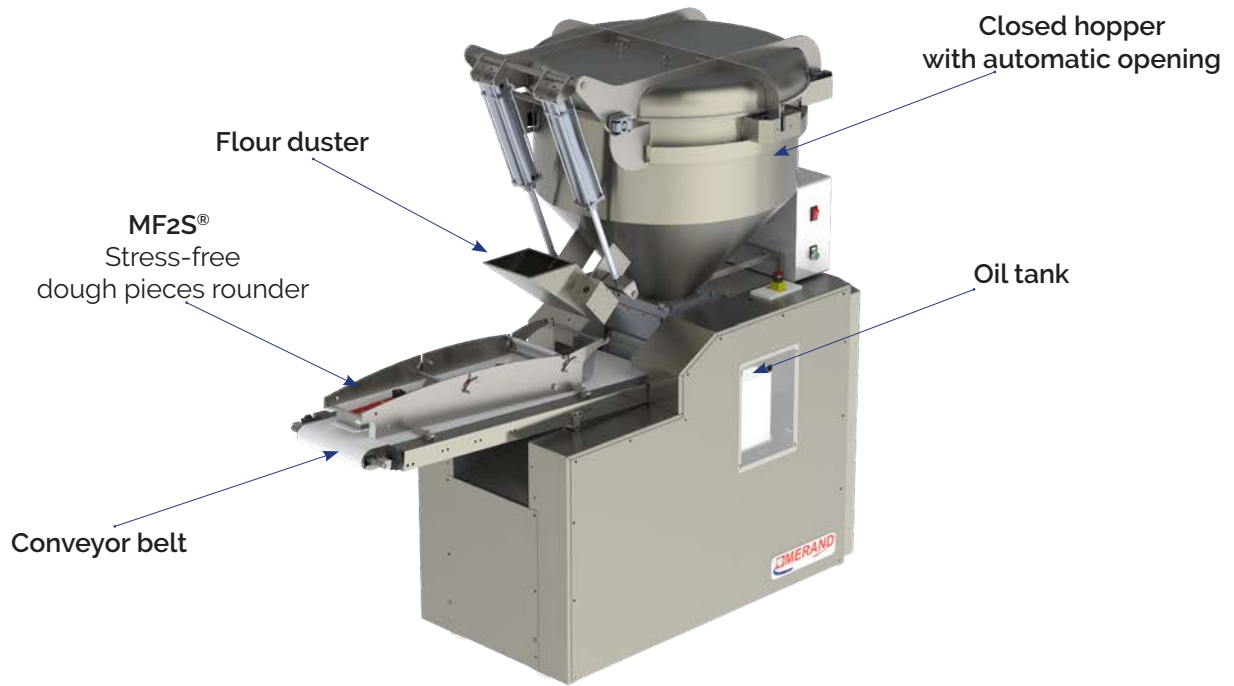
Z.I. de la Turbanière  
BRECE • 35530 • FRANCE

 +33 (0)2 99 04 15 30

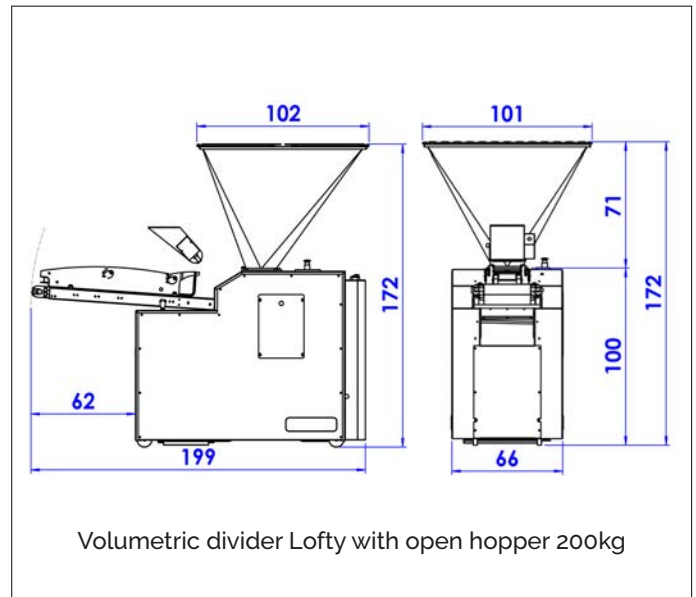
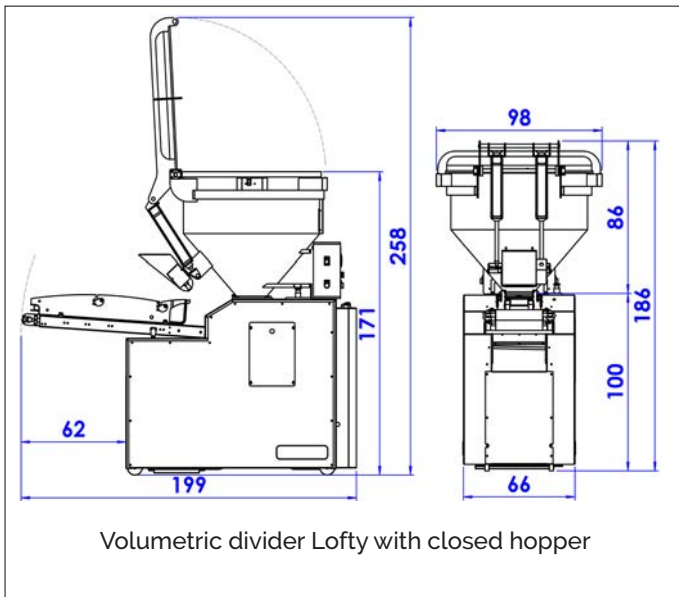
 salesdpt@merand.fr

 [www.merand.fr/en/](http://www.merand.fr/en/)

## PRESENTATION



## OVERALL DIMENSIONS (CM)



### WEIGHT - PACKAGING DIMENSIONS

Net weight of volumetric divider without hopper: 520kg

### SECURITY

The Lofty volumetric divider is in accordance with:

- With 2006/42/CE the directive on hatches
- With labor code

### ELECTRIC SPECIFICATIONS

Power supply: 400 V  
 Primary motor power: 2,5 kW  
 Operating frequency: 50/60 Hz

Z.I. de la Turbanière  
 BRECE • 35530 • FRANCE

+33 (0)2 99 04 15 30    salesdpt@merand.fr    www.merand.fr /en/