



TORTILLA DIVIDER AND ROUNDER SYSTEM



- **Extrusion Technology Reduces Maintenance and Improves Performance**
- **Higher Speeds Allow Full Utilization of Multiple Press or Sheeting Units**

Features & Benefits

Low Maintenance Rotary Divider Design

- Extrusion divider system features rotary-designed mechanisms for continuous, smooth operation
- Eliminates stop-and-go stroke motion wear of conventional piston dividers
- Highly efficient electric gearmotors eliminate the maintenance and sanitation issues of hydraulic drive systems

Belt Rounding for Continuous Operation

- Belt rounding system utilizes a patented concave rounder bar to round each dough piece as it travels down the rounder belt in a smooth, non-stop motion
- Eliminates the need for spreader belts and dusting flour
- Reduces changeover time and maintenance

Divide and Round without Divider Oil or Dusting Flour

- Extrusion design of our Tortilla Divider and Rounder system requires no divider oil
- Unique belt rounding system requires no dusting flour
- PLC-controlled cleaning system reduces operating and sanitation costs and provides a cleaner, healthier operating environment

Superior Operating Performance

- Unmatched scaling accuracy (+/- 1% is typical)
- Offers long, continuous runs with no downtime needed for maintenance

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Mechanical Features

- Designed and manufactured in accordance with BISSC sanitation standards
- Durable stainless steel frame
- Stainless steel guards and 500 lb. hopper for easy sanitation
- Precision stainless steel tunnel housing for longevity and sanitation
- Dual auger design for gentle dough handling
- All drives are high-efficiency Class F insulated Eurodrive Gearmotors with A.C. speed control including augers, metering pump, cut-off knife rounder belt and proofer drive
- 3-inch metering pump for precise flow control with less pressure
- Patented UHMW free-flow manifold for even dough distribution
- UHMW rotary cut-off knife
- Venturi-style vacuum system with vacuum transducer
- Poly Slick Rounder Belt to prevent sticking
- UHMW Concave Rounder Bars with a patented Floating Foot to produce round dough pieces without dough leakage
- Hinged rounder bar frame with gas spring assist for easy cleaning and maintenance access
- Cantilevered rounder frame design for quick belt changes
- Independently controlled UHMW Kicker Roller for precise dough ball transfer control



HBD Divider

Electrical Features

Operator panel is NEMA 4 rated and mounted on a swivel arm for easy access

Operator panel includes:

Allen Bradley 600C keypad operator interface to control:

- Auger pressure, metering pump speed
- Vacuum level
- Alarm messages and product codes
- Rounder belt speed

Allen Bradley push-buttons for:

- Two-button start
- Stop and Emergency Stop
- Master relay control

NEMA 12 painted remote electrical enclosure including:

- Main disconnect switch
- Full voltage magnetic NEMA rated starters
- Allen Bradley 5/03 PLC
- Toshiba Inverters

Schmersal key safety switches

Closed loop pressure control system with pressure transducer

PLC controlled cleaning system for reduced sanitation cost

Electronic proofer synchronization kit with proofer drive



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Options

- Allen Bradley 5/04 PLC Upgrade
- Stainless steel electrical panel in lieu of painted
- Panel air conditioner in lieu of Exair panel cooler
- Panel modem for diagnostics
- CE electrical package
- Operator Interface in lieu of Allen Bradley Panelview 600C
- Automatic divider pushback
- 300 lb. stainless steel hopper in lieu of 500 lb.
- Product memory increase
- Chilled rounder bed option
- Additional machine manuals
- Tool kit
- Spare parts kit

Specifications

	Maximum Throughput per hour	Speed Range (15 - 100 cuts / minute)	Scaling Range	Shipping Weight
4-across	6,750 lbs. (3062 kg)	60 - 400 pcs.	7/8 oz. - 10 oz.	6,850 lbs. (3107 kg)
6-across	9,900 lbs. (4491 kg)	90 - 600 pcs.	7/8 oz. - 10 oz.	6,950 lbs. (3153 kg)
8-across	13,500 lbs. (6124 kg)	120 - 800 pcs.	7/8 oz. - 10 oz.	7,050 lbs. (3198 kg)
9-across	15,000 lbs. (6804 kg)	135 - 900 pcs.	7/8 oz. - 10 oz.	7,150 lbs. (3243 kg)

Electrical Requirements

Approximate Main Power - 23 Kva

Control Power - 24 VDC / 120 volts

Air Requirements - 25 scfm at 87 psig

Water Requirements - 4 to 6 gal./min. at 120° (cleaning only)

Approximate Dimensions

99" x 57" x 80"

(2514 mm x 1448 mm x 2032 mm)

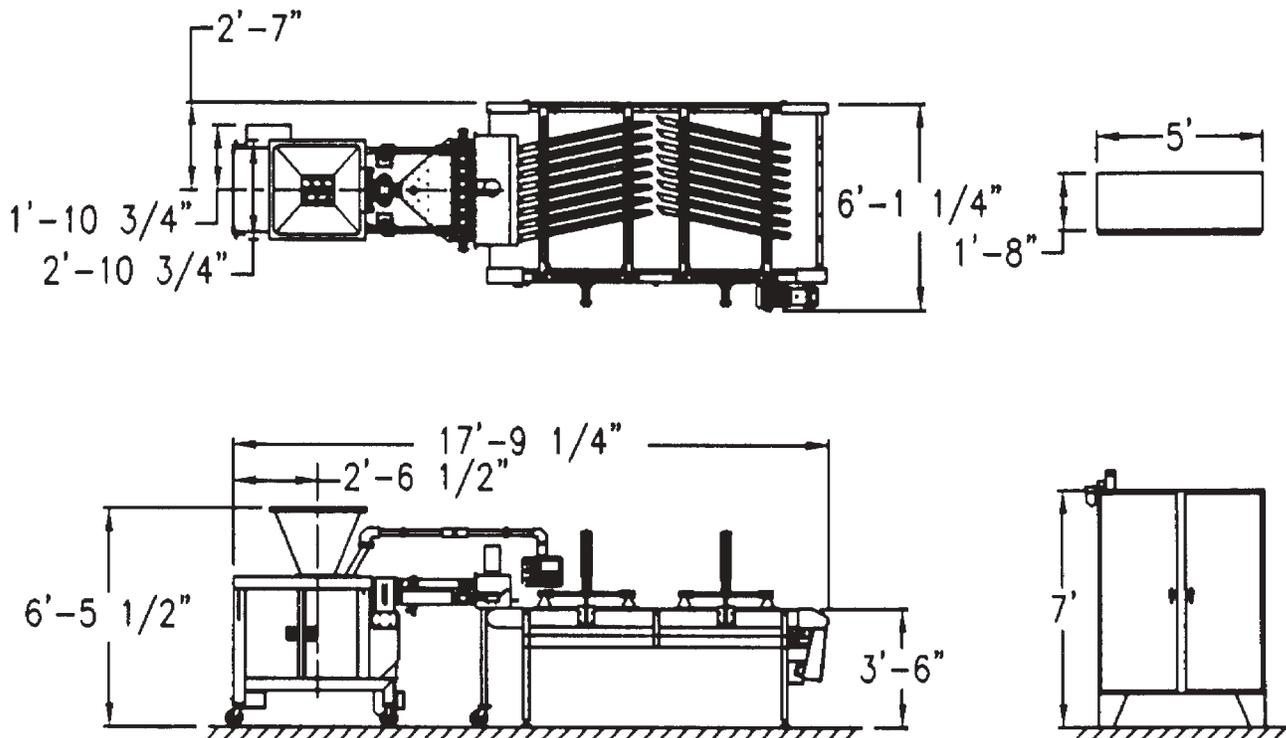
¹ Gearmotors are sized to meet production requirements ranging from 40 - 135 cuts / min.; divider will be geared to handle a specific range of production

² Scaling range may be increased with special cut-off manifolds.



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Dimensional Drawing



8-across shown

For more information please call
your Account Manager or **1-800-BAKERS-1**.

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