



DOUGH
DIVIDERS



PARTA U DIREKT Dough Divider

The Parta U Direkt is the perfect solution for batter dough as its design allows dough to be deposited directly into tins. Regular dough can easily be transported on the conveyor belt for further processing.





WP Haton the leading brand in dough processing since 1949

WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

PARTA U DIREKT Dough Divider

Highlights

- Depositing of dough on conveyor belt or directly in tins
- Processing of very soft dough types and regular dough
- Dough friendly and high weight accuracy
- Suction level adjustable
- Robust and reliable construction
- Wear-resistant dividing mechanism with Ni-Resist dividing unit
- Easy accessibility for cleaning and maintenances
- Hinged hopper for easy cleaning



PARTA U DIREKT

The Parta U Direkt dough divider is the ideal solution for dividing rye dough and batter dough with water absorption rates between 175 and 190. Depending on the dough type the Parta U Direkt allows for directly depositing of dough into the tins or on the discharge conveyor, all with a high weight accuracy. Thanks to the robust construction, the Parta U Direkt is a reliable dough divider yet at the same time provides easy accessibility for cleaning and maintenance.

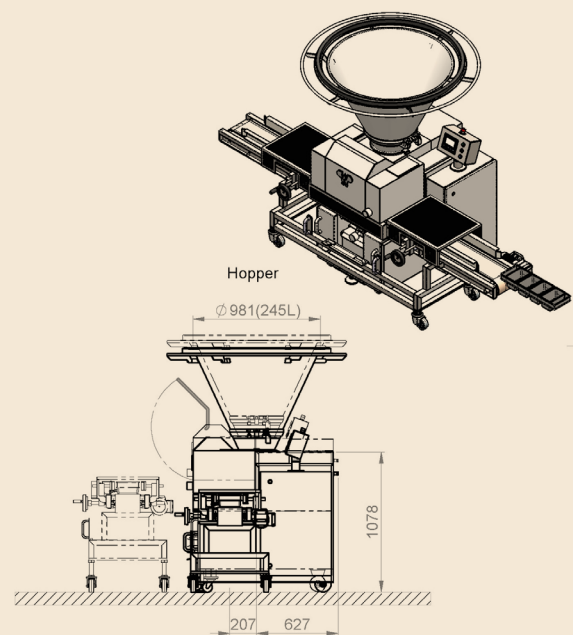
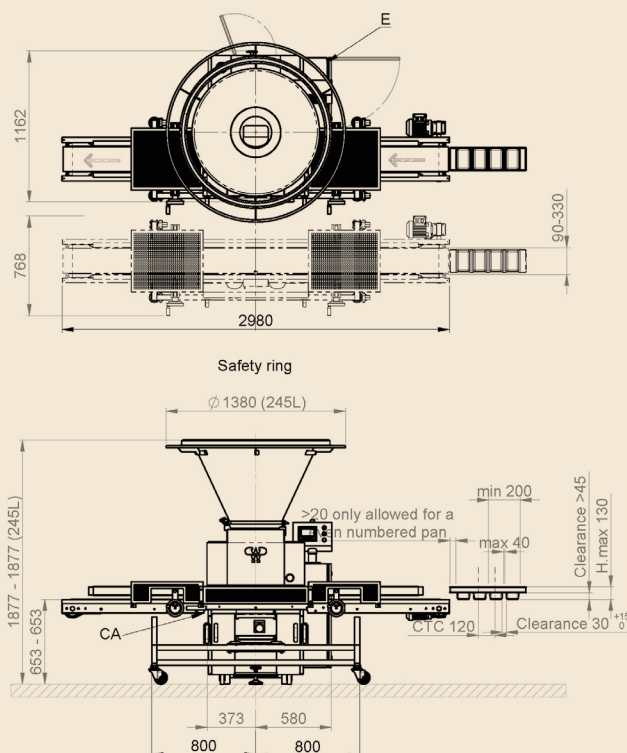
Specifications

- Two pocket machine (50mm partitions)
- Dividing unit Ni-Resist with automatic oiling on unit, with 6 fixed dosing valves
- Hinged hopper stainless steel 245 litres, inside and base Teflon coated
- Knife made of hardened stainless steel
- Frequency inverter for variable speed
- Moveable panner-track L = 3000 mm
- Synthetic panner-chain, W = 190 mm
- Two photocells for tin signalisation, positioning and counting
- Stainless steel perforated covers for visual control
- Release signal for the stopper of the panner-track



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Technical drawing



PARTA U DIREKT Measurements

TYPE	WEIGHT RANGE	CAPACITY (FIXED)	DIMENSIONS	
2 pockets	110 - 1000 gr	900 - 2816 pcs/h	Length	2990 mm
			Width	1250 mm
			Height	1940 mm

Options

- Oiling on hopper including oil shortage signalisation
- PLC with touch panel
- Movable conveyor, inner and outer discharge belt
- Discharge roller with scraper (dough weights < 200 gr)
- Customer specific Blue Box

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