



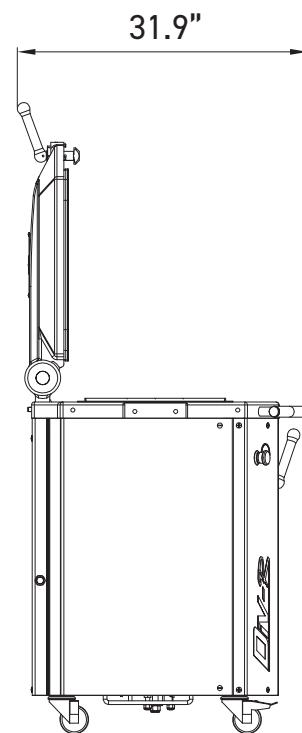
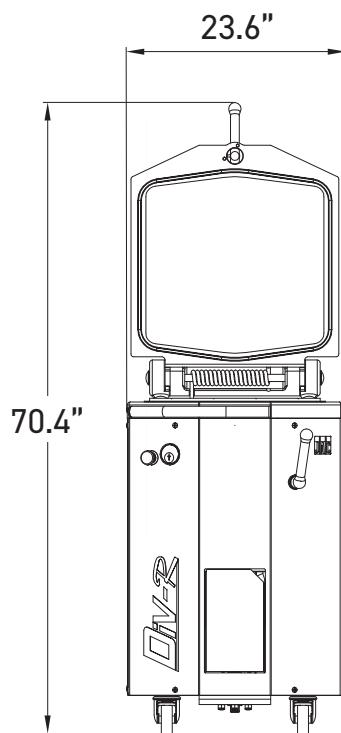
# DIV DIV-R

- ✓ Increased productivity
- ✓ Simplified cleaning
- ✓ Silent (-65dB)
- ✓ Adjustable pressure (only on DIV-R)
- ✓ Stainless steel exterior
- ✓ 20 divisions
- ✓ 5 years parts / 1 year labor warranty



DIV

DIV-R



**JAC**



Sharpened stainless steel knives  
Includes automatic retraction for easy maintenance



**DIV-R** ■  
Easy Clean treatment of the cast iron head  
This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



**DIV-R** ■  
Stainless steel tank  
For optimum hygiene and easy maintenance



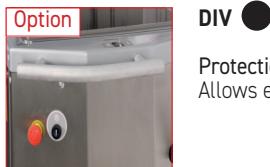
**DIV-R**

Adjustable pressure  
Prevents de-gassing of doughs.



**DIV-R**

Flour splash prevention system  
Prevents flour dispersal into your bakery.



**DIV** ●

Protection / movement handle  
Allows easy handling of the machine.



**DIV-R** ■

10 / 20 divisions  
Allows cutting in 10 divisions (9" x 2.95") or 20 divisions (4.5" x 2.95")

## FEATURES

**DIV 20** ●

**DIV-R 20** ●

**DIV-R 20** ■

Dimensions of square tanks (L x W x H) in in			18.11" x 15.2" x 4.9"
Dimensions of round tanks (L x W x H) in in	18.11" x 4.72"	18.11" x 4.72"	
Dimension of cuts of square tanks (LxW) in in			4.5" x 2.95"
Max/min weight of dough pieces in oz (dough dependent)	3.5 / 31,7	3.5 / 31,7	5.3 / 33.5
Chamber capacity in lbs	39,7	39,7	41.9
Min / max weight in oz in 10-division position			10.6 / 67
Flour splash prevention system		•	•
Automatic knife retraction	•	•	•
Adjustable pressure		•	•
Flour recovery		•	•
Protection handle		•	•
Motor power in kW	1.8	1.8	1.8
Power supply	3ph/208V/60Hz/20A	3ph/208V/60Hz/20A	3ph/208V/60Hz/20A
Plug Configuration	NEMA L15-20P*	NEMA L15-20P*	NEMA L15-20P*
Net weight in lbs	573	584	584
Easy Clean treatment	•	•	•

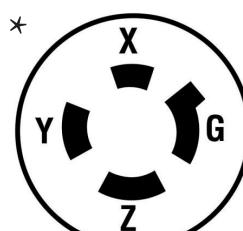
## OPTIONS

Protection handle

10 / 20 divisions

Non-binding photographs and technical information

Plug Configuration  
• NEMA L15-20P



**L15-20P**