

HIGH-QUALITY BREAD PRODUCED BY STRESS FREE DIVIDER

V4-S.F.D. with CROSS ROLLER

VX132

Stress Free Divider

V4-S.F.D. flexibility to either cut (divide) by weight or dimension with easy touch control adjustable features that facilitates a variety of bread productions

- *Suitable for many types of doughs, especially artisan bread*
- *Solid ingredients mixed in the dough, such as raisins and olives, will not be crushed*
- *Freely adjustable dough width: 150 - 250 mm*
- *Digitally adjustable Cross Roller height on HMI*
- *Automatic Flour Duster with ON/OFF controls*



DIVIDING RANGE: 200 - 7000 g with weight correction mechanism

DOUGH OUTPUT: 1000 kg/hr





① Dough Feeding V-Roller

Freely adjustable dough width
150 - 250 mm



② Auto Flour Duster ON/OFF



③ Cross Sheeting

Roller stroke: 550 mm in length



④ Cutting In Flow Direction

Easily makes 1-6 rows (with 7 Circular Cutters)
Separator Conveyor for 2-3 row production



⑤ Weight Checker

Manual weighing
feed back system: up to 7000 g



⑥ Weighing Cut System

Select "Weight Cutting" or "Length Cutting" mode.



Weight Range: 200 - 9999 g (200 - 7000 g with weight correction mechanism)

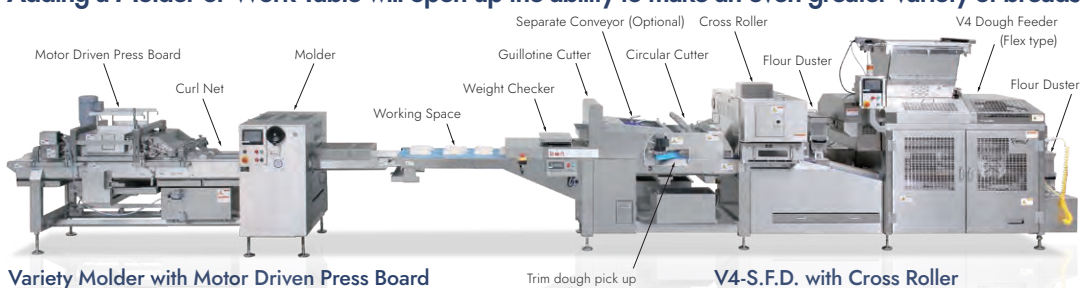
Length Range: 10 - 9999 mm



Adding a Molder or Work Table will open up the ability to make an even greater variety of breads



⑦ Molding (Option)



Variety Molder with Motor Driven Press Board

V4-S.F.D. with Cross Roller

Work Table Conveyor



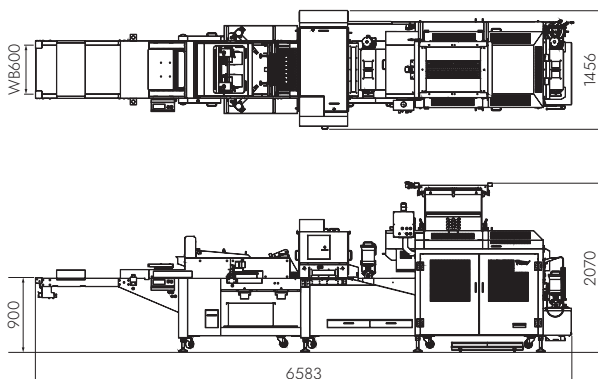
Connected to the Divider.
Work tables on both sides of conveyor is very handy for finishing the products and putting them onto peel boards or onto baking pans.

Product Variations



Dimensions

(Unit : mm)



Specifications

VX132		
Length		6583 mm
Width		1456 mm
Height		2070 mm
Weight		2500 g
Voltage/Current		3-phase 220 V, 15.16 A
Electric Capacity		3.265 kW
Necessary Air Pressure		0.5 MPa 150 l/m
Dough Output		1000 kg
Dividing Weight Range		200 - 9999 g (200 - 7000 g with weight correction mechanism)
Dividing Length Range		10 - 9999 mm
Dough Outlet Width		Dough width: Adjustable 150 - 250 mm
Dough Outlet Height		Dough Thickness: Fixed 15, 20, 25 mm
Belt Speed		1.0 - 4.2 m/min
Hopper Capacity		155 l

*The figures vary depending on the dough conditions and characteristics. Please test your own dough.
*All electric parts are UL approved.



RHEON

RHEON AUTOMATIC MACHINERY CO., LTD.

Head Office: 2-3 Nozawa-machi, Utsunomiya 320-0071, Japan
Phone: 028-665-1111 Fax: 028-665-3346 E-mail: info@rheon.com
URL: https://www.rheon.com

RHEON U.S.A.

2 Doppler, Irvine, CA 92618, U.S.A.
Phone: 949-768-1900 Fax: 949-855-1991 E-mail: us.info@rheon.com
URL: http://www.rheonusa.com

RHEON U.S.A. NJ BRANCH

700 Huyler Street Teterboro, NJ 07608, U.S.A.
Phone: 201-487-0600 Fax: 201-487-0610 E-mail: us.east@rheon.com

RHEON AUTOMATIC MACHINERY GmbH

Tiefenbroicher Weg 30, 40472 Düsseldorf, Germany
Phone: 0211-471950 Fax: 0211-424129 E-mail: de.info@rheon.com
URL: https://www.rheon-europe.com

RHEON AUTOMATIC MACHINERY GmbH ULM BRANCH

Saumweg 30, 89257 Illertissen, Germany
Phone: 07303-1599410 Fax: 07303-15994111 E-mail: de.info@rheon.com
RHEON AUTOMATIC MACHINERY CO., LTD. TAIWAN BRANCH
5F., No.118, Xinhua 1st Rd., Neihu District, Taipei City, Taiwan (R.O.C.)
Phone: 02-2792-3525 Fax: 02-2792-3529 E-mail: tw.info@rheon.com
RHEON AUTOMATIC MACHINERY CO., LTD. SHANGHAI OFFICE
ROOM30, 5F GICFII, 1438 Hongqiao Road, Changning District, Shanghai
Phone: 86-21-61976378 Fax: 86-21-61976380

©RHEON AUTOMATIC MACHINERY 2023
No.S-FZVX-005-2B 2407500P (英)