



## SE 442-1 ADVANCED CUTTING UNIT

Cutting unit with conveyor belt  
for continuous dough dividing.



In combination with a VF 800 portioning machine, the SE 442-1 advanced cutting unit forms a single-lane dough dividing system for industrial use in baked goods production. The system offers the processing of mixed wheat and wheat dough, even with higher dough yield. It has been specifically adapted to the processing of sensitive, shear-sensitive, wheat-based dough. Perfect results are achieved, especially in the production of toast and pizza dough. It is, however, also ideally suited for the production of Pullman bread, sandwich bread, unmolded white breads, mixed wheat breads, brioche, baguette, and pretzels.

### ADVANTAGES

- > Short and optimum product path, gentle feed principle with minimum energy input, and oil-free dough dividing principle for excellent product quality
- > Efficient and economical production thanks to consistently high dividing and portioning capacity of up to 250 portions per minute
- > Product diversity thanks to different forming insert for dividing various portion sizes and product shapes
- > Modular system compatible with upstream and downstream systems
- > Highly accurate dough dividing thanks to accurate-to-the-gram portioning

### SYSTEM SOLUTION FOR SINGLE-LANE, INDUSTRIAL DOUGH DIVIDING

The SE 442-1 advanced is a single-lane dough dividing system for the industrial-scale production of baked goods, as well as an efficient and economical production thanks to consistently high dividing and portioning capacity of up to 250 portions per minute in a continuous portioning and dividing process. Excellent product quality is ensured by a short and optimum product path, a gentle feed principle with minimum energy input, and an oil-free dough dividing principle that reduces the amount of flaws in the baked item.

A high level of flexibility in production is ensured thanks to perfectly adaptable product depositing with separately controllable blade and conveyor belt speeds, and equal spacing. Different format inserts for the dividing of various portion sizes and product shapes further increase product variety. The modular system is compatible with upstream and downstream systems. The orientation of the dough pieces on the conveyor can also be determined and thus optimally adapted to the downstream processes by adjusting the cutting speed of the rotary blade.

Highly accurate dough dividing is achieved thanks to accurate-to-the-gram portioning, using the portioning machine, and precise separating with the SE 442-1 advanced. Minimum wear and low maintenance effort keep operating costs low. Continuous product ejection and stable, trouble-free system operation guarantee high process reliability.



#### OPTIONS

- > Forming inserts for round centric shapes (dia. 30 to 95 mm)
- > PTFE forming inserts for round centric shapes (dia. 65 to 90 mm)
- > Special forming inserts for complex shapes
- > Oiling system for conveyor belt
- > Extended conveyor belt (by 500 mm)
- > Drag net

#### TECHNICAL DATA

Lanes	Single-lane
Dividing principle	Continuous dividing
Capacity	Up to 250 portions/min. (depending on scaling weight and dough consistency)
Portion sizes	40 to 10,000 g
Forming inserts	> dia. 30 to 95 mm (smaller diameters depending on dough consistency) > Special shapes
Conveyor belt length	1,337 to 1,837 mm
Conveyor belt speed	0.033 to 1 m/sec.
Technical prerequisites of the VF	X40, X71
Outlet height/transfer height	910 to 1,068 mm
Belt width	280 mm
Operating voltage	220 to 400 V
Belt inclination	+/- 20°