



MULTI-LANE MT 480 DOUGH DIVIDING SYSTEM

Dough dividing system for the continuous dividing of dough and optional molding on up to 8 lanes.



Dough dividing system for continuous dough dividing and optional molding on up to eight lanes for industrial-scale operations in the medium to very high capacity range. Ideally suited for the production of soft buns, such as hamburger and hot dog buns, as well as English muffins, tortillas, brioche, or hard rolls.

ADVANTAGES

- > Excellent economic efficiency thanks to permanently consistent weight accuracy ensured by the servo-driven, multi-lane dough dividing system
- > High industrial dough dividing capacity of up to 200 cycles per minute or up to 96,000 portions per hour
- > Consistent product quality thanks to a gentle product flow with minimum heat input in the dough
- > Optimum process control and monitoring thanks to precise monitoring and control of dough depositing
- > Flexible production options thanks to modularity

INDUSTRIAL SYSTEM SOLUTION FOR GENTLE AND ACCURATE-TO-THE-GRAM DOUGH DIVIDING

The MT 480 dough dividing system with 4 to 8 lanes comprises the MT 481 dough dividing unit and the FB 482 belt round molder, offering flexible application options for industrial-scale bakeries: Integration as a dough dividing unit merely for dividing dough into an existing system with molding table or as adaptation to lines in a combination of dough dividing system and belt round molder for dividing and molding dough.

The servo-controlled TM 483 dough modifier is available as an option for the standardized feeding of dough of uniform consistency into the hopper of the VF 800 portioning machine, thus ensuring optimum process control. Thanks to its modular structure, the dough dividing system can also be equipped with a flour duster or a Zig-Zag Board for perfect integration into existing production lines.

The system is characterized by an innovative separating principle and a flow-optimized product flow, ensuring maximum weight accuracy at the highest level and minimizing stress on the dough.

The fully servo-driven product flow and separating principle guarantees consistent portion sizes, uniform spacing, and an optimum processing result. All robust, stainless-steel components meet the highest hygiene standards and are perfectly suited for 24/7 continuous high-performance production. The 8-lane version of the system achieves up to 200 cycles per minute, respectively a maximum output of up to 96,000 portions per hour. Product changes are easy to realize via a single operating panel. The use and easy exchange of forming inserts allow for the flexible production of trendy mini buns with a scaling weight starting at 25 g, but also of classic hamburger buns of up to 170 g with a single system, including the process steps of separating and forming. The system allows for the processing of both very firm tortilla dough with low yield, and of very soft, demanding dough for English muffins.



OPTIONS

- > Forming inserts with diameters 25 mm, 30 mm, 35 mm, 40 mm, 45 mm
- > Step
- > Belt round molder with cooling system (without heat exchanger; cooling medium such as ice water provided by the customer)
- > Transfer table ("Zig-Zag Board", incl. transfer roller)
- > Separate control of belt round molder (swivel arm)
- > Flour duster
- > Dough modifier, including AHV
- > Signaling column and filling level sensor

TECHNICAL DATA

Lanes	4 - 8
Performance	up to 200 cycles/min.
Portion sizes	25 - 170 g
Forming inserts	25 mm, 30 mm, 35 mm, 40 mm, 45 mm
Separation principle	Continuous separation
Filling pressure	25 bar (35 bar optional)
Conveyor belt length	2,559 mm (including separating unit)
Conveyor belt width	1,745 mm (including drive)
Conveyor belt speed	up to 2 m/s
Technical prerequisites of the vacuum filling machine	X40 with TM 483: X71, X72
Outlet height/transfer height	1,000-1,200 mm
Operating voltage	400 V