



SE 442-1 CUTTING UNIT

CONTINUOUS DOUGH DIVIDING



For doughs of various types, such as toast, pizza dough, Pullman/sandwich bread, unmoulded white bread, mixed wheat bread, brioche, protein bread and many more.

In combination with a VF 800 portioning machine, the SE 442-1 cutting unit is a single-lane dough dividing system for industrial use in baked goods production. The dough dividing is oil-free, which reduces flaws in the baked items and costs. The portioning machine's high-precision vane cell feed system and the precise separating with the rotary cutter, guarantee permanently accurate-to-the-gram weights for each dough piece.

YOUR ADVANTAGES

- Efficient and economical production thanks to consistently high dividing and portioning capacity
- Excellent product quality thanks to the oil-free dough dividing principle and the gentle feed principle
- Flexibility thanks to the perfectly adaptable depositing of the product
- Modular compatibility with upstream and downstream systems
- Excellent hygiene conditions thanks to the latest hygienic design

ACCURATE-TO-THE-GRAM AND OIL-FREE DOUGH DIVIDING

High degree of flexibility and maximum process reliability

Different portion sizes and product shapes can be divided thanks to the option of different forming inserts. Blade and conveyor belt speed can be adjusted separately, which ensures exact product depositing with equal spacing. The orientation of the dough pieces on the belt can also be determined and thus optimally adapted to the downstream processes by adjusting the cutting speed of the rotary blade.

Gentle and oil-free dough dividing principle

The processing of all doughs follows the continuous portioning and dividing process via a rotary cutter with servo-driven blade. An extremely short product path ensures maximum product protection. Dough dividing is oil-free, which, in addition to reducing costs, also leads to a reduction in pastry imperfections such as oil pockets.

Dough dividing with accurate weights

The high-precision and high-performance vane cell feed system provides the basis for the permanently very high weight accuracy, even in industrial high-output production of, for example, up to 10,000 pieces/hour or 200 portions per minute. Dough dividing capacities of 8,000 portions per hour with a scaling weight of 600 g can be achieved as standard.



PERFORMANCE DATA

- Production output up to 200 portions/min. or 10,000 pieces per hour
- Forming inserts, dia. 30 to 95 mm
- Conveyor belt length 1,328 mm
- Conveyor belt width 280 mm
- Conveyor belt speed 2 to 60 m/min.
- Outlet height/transfer height 840 to 1,000 mm

OPTIONS/ACCESSORIES

- Special forming inserts for other shapes
- Oiling system for conveyor belt
- Conveyor belt extended by 500 mm
- Digital options and HDS solutions



Hygienic design for excellent hygiene conditions

Thanks to its wheels, the SE 442-1 is mobile and can be easily moved around the production floor and into the wet area for cleaning. The consistent hygienic design allows full jet water cleaning of the system. All parts and components that come in contact with the product can be easily removed and cleaned in the washer.

