

DVMACHHex

Hydraulic
automatic
divider

UNIQUE
AND PATENTED
NEW CUTTING
FEATURE



ESMACH 

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**35 dough portions
weighting 40 to 90 gr
perfectly cut and
impeccably
hexagon shaped!**

DVMachHex with its new cutting device.

unique and patented, is the ideal partner for every bakery and confectionery professional. In addition to the usual square, rectangular and triangular shapes, DVMach creates hexagon shapes which are useful when making stamped breads, "rosetta" buns and "soffiata" (puffed buns). This process ensures quality production without damaging or degassing the dough.

New - Two in One! TWO cutting systems in only ONE piece of equipment.

Usually, this procedure is performed by employing two different kinds of equipment. With DVMach and its new cutting device, the traditional working process has now changed. On top of the traditional square dough cutting, you will take advantage of hexagon shape cutting which will provide 35 dough portions, perfectly cut and impeccably hexagon shaped.

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Hex Pat - Pending
Device for
hexagonal divider

Hex technical features *

Number of divisions	35
Weight range	gr 40-90
Dough capacity	gr 1400-3150
Press dimensions	mm 60x47
Weight	Kg 18
Overall dimensions	mm 510x407x152 (height,width,height)

[Whatever the height of the user, it is no longer necessary to stand on tiptoes to reach it when the lid is raised.]



[A deliberately angular design: the Divmach design provides a solution to the significant issues of working comfort and ergonomics.]

Our hydraulic divider DVMachHex is an automatic equipment which is designed to portion in a one-step process dough weighing up to 20 kg into 10 – 20 smaller pieces, all with same shape and weight.

By employing its relevant grids, it is possible to obtain: **10** portions, **20** portions, **40** portions, **80** portions, **8** baguettes (513 x 50 mm), **40** triangles.

Easy to use, multitasking, compact and unique: DVMachHex is the ideal partner for every bakery, confectionery and pizza-maker professional as it is designed to portion all kinds of different dough and, with its "soft dough" system even dough which is very hydrated or leavened, without damaging or changing their properties, thus ensuring high operational standards and outstanding quality.



of any size to open and close the cover lid as well as it protects the control panel against unwanted impact.

Control panel

The control panel is centralized and all movements are operated by a micro-processor which ensures reliability and precision. This system adjusts the tank according to the quantity of dough to be divided.

[Acting as a bumper, this handle protects the control panel against impacts: A genuine ergonomic asset, it leads to a much more natural movement when opening and closing the DVMach.]

Using only one piece of equipment to divide all kinds of dough into different shapes and weights will help you save on manufacturing costs and enhance space organization in your workshop without compromising your operational standards.

DVMachHex own features and ease of use, through the centralized control panel which includes all operational and control switches, make it the perfect divider for workshops and as well as for larger scale manufacturers.

Reliable and solid

State of the art engineering a well-built frame, details as the knife and motor protective features, its "flour dust control system" and its "stop and go" system - which avoids oil overheating in the pump - make DVMachHex a highly reliable and solid piece of equipment, which is definitely suitable for heavy duty work.

The angular shaped design of the frame and the position of the control panel are studied to provide the operator with the best comfort as it is no longer necessary to stretch arms in order to handle loads.

The shape of the handle makes it easy for people

Technical features

Wheeled steel frame. Inside casing in thermoformed ABS is epoxy coated.

Tank and knives are in stainless steel.

One-piece dividers and inside surface of the lid are in polyethylene.

The cover lid features an ergonomic handle and an assisted opening/closing system.

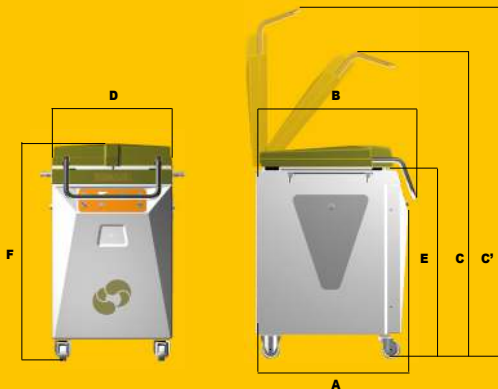
Its flour collection device reduces dispersion of flour dust in the surrounding environment.

Hydraulic system: Its pump is controlled by a "stop and go" micro-processor in order to

optimize the operating time, and therefore to lower mechanical stress and oil temperature. Capacity of the oil tank is 18 lt. The centralized control panel includes all operational and control command functions. Max capacity of tank is Kg. 20. Size of portions ranges from gr 160 to gr 2000.

Should you need a wider size range, please use the optional divider grids.

Power supply 400 V/3/50 Hz
(other powers available on request)



TECHNICAL FEATURES DVMmachHex (indicative values)

Number of divisions	10	20	40	80	160	200
No. of pieces with grid	10	20	20	40	40	80
10						
Place rating dimensions	100x200	2010x100	50x200	50x100	50x100	100x420
Bowl depth				157 mm		
Bowl size				513 x 410 mm		
Weight of dough pieces				400 / 2000 g (10 divisions) and 200 / 1000 g (20 divisions)		
Non-slick pusher plate dimensions				100 x 100 mm		
Dough capacity - minimum				4 Kg		
Dough capacity - maximum				20 Kg		
Hourly output				600 - 1250 P/h		
Loading height				(E) 1050 mm		
Overall				(A x B x F) 820 x 890 x 1140 mm		
Height lid raised - intermediate position				(C) 1700 mm		
Height lid raised - grid position				(C') 1580 mm		
Footprint				(A x D) 830 x 820 mm		
Net weight				380 kg		
Soft Dough				Yes		
Grid adaptation				Yes		
Power				1.8 KW		
Power supply (other power supply on demand)				400 V 3PH + N 50 Hz		

DVMACHHex

interchangeable grids

Accessories for DVMachHex

The working flexibility of DVMachHex is increased by means of interchangeable optional grids for wider size ranges to prepare buns, ciabattas, small loaves, triangles. The installation of the easy-to-handle grid is

made through the proper grid adaptor and only in few minutes it is possible to obtain 40 divisions, 80 divisions, 8 loaves (513x50 MM), 40 triangles. Available accessories grids:

PRE-CUT 20 DIVISIONS + GRIGLIA COD. 3H001103 40 DIVISIONS			PRE-CUT 20 DIVISIONS + GRIGLIA COD. 3H001105 40 DIVISIONS		
WITHOUT PRE-CUT (SOLO PRESSATURA) + GRIGLIA COD. 3H001109 8 DIVISIONS			WITHOUT PRE-CUT (SOLO PRESSATURA) + GRIGLIA COD. 3H001107 6 DIVISIONS		
PRE-CUT 20 DIVISIONS + GRIGLIA COD. 3H001104 80 DIVISIONS			WITHOUT PRE-CUT (SOLO PRESSURA) + GRIGLIA COD. 3H001106 6 DIVISIONS		
WITHOUT PRE-CUT (SOLO PRESSURA) + GRIGLIA COD. 3H001108 16 DIVISIONS			PRE-CUT 10 DIVISIONS OR PRE-CUT 20 DIVISIONS + GRIGLIA COD. 3H001110 40 DIVISIONS		

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