

Divider PTZ

Zelaieta

Máquinas de panadería
Bakery machines

Bº Zalain, nº 19 - 31780 BERA (Navarra) Spain
Tel.: +34 948 631 004 - Fax: +34 948 631 308
info@zelaieta.com - www.zelaieta.com

- Unique, different, accurate.
- The absorption of the dough varies depending on the WT, avoiding damage and degassing of the dough.
- Manufacture with oil system, with the possibility of non oil system, for small productions.
- Piece counter with automatic stop.

Optional:

- Twin piston Divider PTZ-2P (35-300 g) 3.600 p/h.
- Spiral dough feeder (for tough or dry dough).
- Longer rounding belt.
- Electric wt control.
- Electronic variator PTZ-VE (900 to 2100 p/h).



Adjustable rounding system

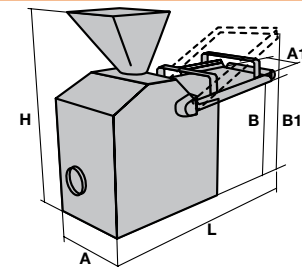


Spiral dough feeder

PRODUCTION	
FIXED SPEEDY	
PTZ-20	1.200 p/h
PTZ-25	1.500 p/h
PTZ-30	1.800 p/h
PTZ-35	2.100 p/h
PTZ-VE	1.200-2.100 p/h

WT RANGE		
PISTON	Ø80	35-300 gr
PISTON	Ø90	45-400 gr
PISTON	Ø110	65-650 gr
PISTON	Ø120	100-1.000 gr
PISTON	Ø130	150-1.300 gr

MAX. HEIGHT	
DEPENDENT ON THE HOPPERS CAPACITY	
Hopper kg	H mm
45	1.445
80	1.550
150	1.550
200	1.650



MODEL	DIMENSIONS (mm)					
	A	A1	B	B1	L	H
PTZ	700	550	850	950	1.700	depending on the hopper