



80 kg
S/S Hopper
Standard

Adjustable
Flour Sprinkler

Silicon
Conveyor belt

Collection
Tray

Closed circuit
lubrication
With two
stage filtration

Stainless Steel.



BENEFITS: High Production Capacity & Quality, Modular System, Small Footprint, Easy to Use. High weighing accuracy.

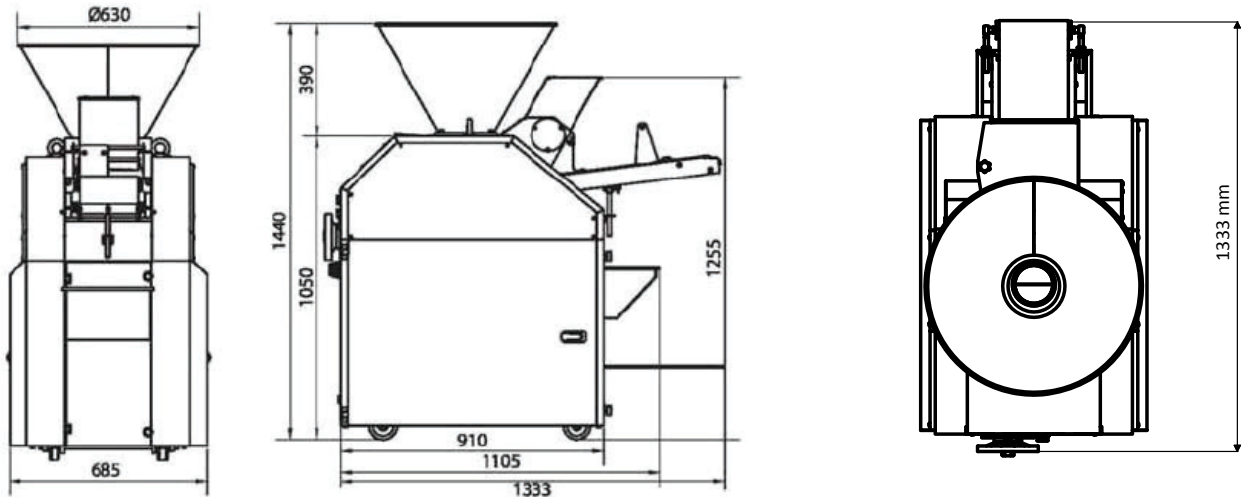
GENERAL FEATURES:

- Volumetric dividing system without pressing the dough, So, the quality of the bread is higher and yeast consumption is lower.
- The divider can process the most sensitive dough type like if it was divided by hand.
- Dough hopper and outer lids are made of stainless steel.
- Weight adjustment: Manual (by hand wheel),
- 3 different speed control can be bought as an option.
- Dividing capacity is 20 - 40 pieces of dough per minute.
- Automatic lubrication system with two stage filtration.
- 80 kg. hopper capacity standard.
- 24 V Control board with accordance to EU standards.
- Thanks to its wheels it can be moved easily.
- Produced in CE standards.
- One Year Warranty against defects in manufacturing and assembly.

Cutting Weight Ranges: Q70: 50-200 GR. | Q110: 150-600 GR. | Q130: 250-1000 GR.

OPTIONS: Teflon coated hopper. | Big sized hopper (140 lt dough capacity). | Speed Control. | *Piston Positioning System.

TECHNICAL SPECIFICATIONS:



Code	Dimensions	Capacity (Pcs./Hour)	Weight Kg	Cutting Weight Range		Motor Power
	W X L X H (mm)			Piston Diameter (mm)	Gr	Kw
IDM 2000	685 x 1333 x 1440	700 - 2200	460	70	50-200 (± 10 gr)	1,5 kW 380 V AC 50 Hz
				110	150-600 (± 10 gr)	
				130	250-1000 (± 10 gr)	

*Piston positioning system enables to stop the piston on discharge position automatically and prevents foreign substances get into the cylinder.



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