

# S V P

AUTOMATIC DIVIDER-ROUNDER



**Domatic Sartori**  
DOUGH SHAPING LINES



## AUTOMATIC DIVIDER-ROUNDER

SVP is an automatic industrial volumetric divider-rounder designed for the production of rounded dough pieces.

The “P” model is characterized by its compact design and optimized space usage.

It is the perfect solution for artisans and small bakeries: production performance can be customized, reaching up to 6,000 pcs/hour.

## MAIN FEATURES

Weight	530 kg
Max pcs/hour	1500 per row
Available rows	From 1 up to 4
Power supply	400V 3P + N + G 50HZ 230V 3P + G 60Hz 208V 3P + G 60Hz 440V 3P + G 60Hz
Maximum absorbed power	8kVA (230V) 10kVA (400V)



## SUPER TECHNOLOGY

The **SUPER** version is a Domatic Sartori patent: designed to process highly hydrated, delicate, and soft doughs thanks to the use of **brushless motors**.

## SUPERFLEX TECHNOLOGY

The **SUPERFLEX** version is a Domatic Sartori patent: designed to process highly hydrated, delicate, and soft doughs.

It allows an increased range of dough weights to be produced with a single machine, 3 or 4 different weight ranges, with the option to include a split shape as well.

Weight	530kg
Max pcs/hour	<p>SUPERFLEX 3: 1500 pcs/hour for the main weight range. 750 pcs/hour for the other weight ranges.</p> <p>SUPERFLEX 4: 750 pcs/hour for all selected weight ranges.</p>
Available rows	From 1 up to 4
Power supply	Other power supplies available
Maximum absorbed power	Variable depending on the type of optional equipment

# DRUM

SA	DA	DA-R	SUPERFLEX
1 weight range	2 weight ranges	<ul style="list-style-type: none"><li>• 2 weight ranges:</li><li>• 1 rounded + 1 only divided (rectangular)</li></ul>	3 o 4 weight ranges

# VERSIONS

BASE	STANDARD	SUPER	SUPERFLEX
<ul style="list-style-type: none"><li>• Basic functions.</li><li>• Ease of use.</li></ul>	<ul style="list-style-type: none"><li>• Advanced functions.</li><li>• Full recipe customization.</li><li>• 1 or 2 weight ranges.</li></ul>	<ul style="list-style-type: none"><li>• Advanced functions.</li><li>• Full recipe customization.</li><li>• 1 or 2 weight ranges.</li><li>• Soft doughs.</li></ul>	<ul style="list-style-type: none"><li>• Advanced functions.</li><li>• Full recipe customization.</li><li>• 3 or 4 weight ranges.</li><li>• Soft doughs.</li></ul>

# TECHNICAL SPECIFICATIONS

Automatic internal flour duster for the dividing chamber, dispensing the correct amount of flour during the dividing and rounding phases.

Automatic flour duster positioned on the hopper, dispensing the correct amount of flour onto the rollers and cutting stars.

Adjustable flour dusters for customized flour dispensing throughout the entire production cycle.

Possibility to adjust motor power from the display to adapt the machine's operation to doughs with different densities. (Available for Super and Superflex versions).

System with interchangeable springs of different hardness to adapt the machine's operation to doughs with different densities. (Available for Base and Standard versions).

Precise rounding thanks to a spring system that allows adjustment of the pressure exerted by the rounding plate on the dough.

Removable and interchangeable rounding plate to facilitate cleaning and allow work with a different number of rows.

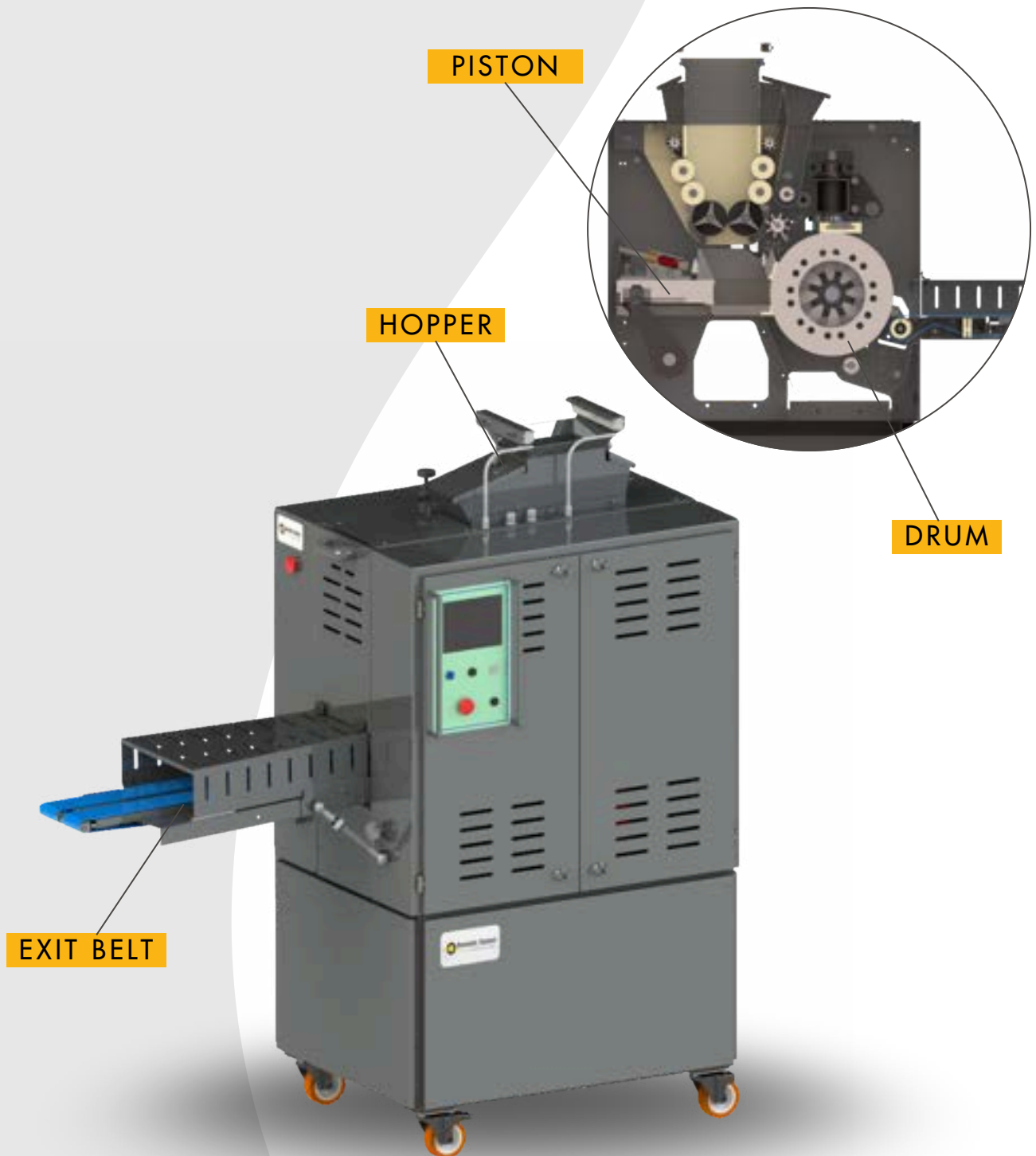
Flour and dough scrap collection drawers to simplify cleaning operations, recover flour, and reduce waste.

Swivel wheels with brakes for easy machine movement.

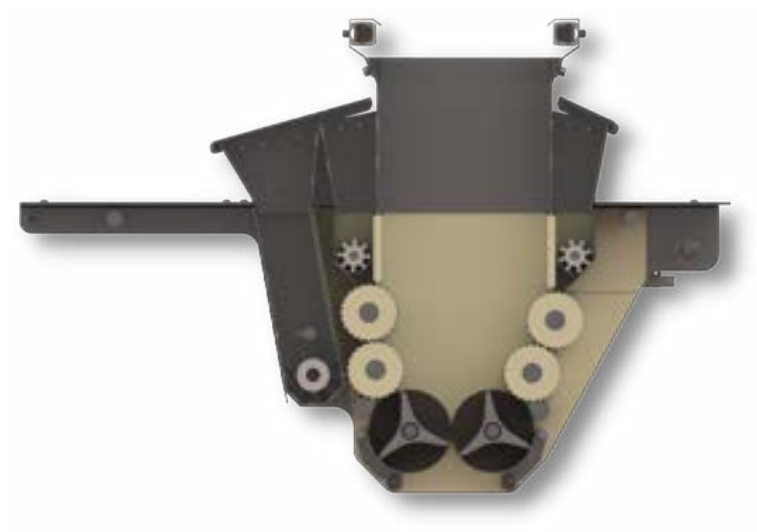
Control system via touch screen.

Self-adjustment of dough dividing in the hopper: thanks to pre-portioning stars, once the desired weight range is set, the sensors determine the correct dough weight to be cut.

# SVP TECHNOLOGY



# HOPPER



Type 4 optoelectronic safety barriers.

Teflon-coated hopper with a loading capacity of up to 12 kg.

Larger Teflon-coated hopper with a loading capacity of up to 20 kg. (optional)

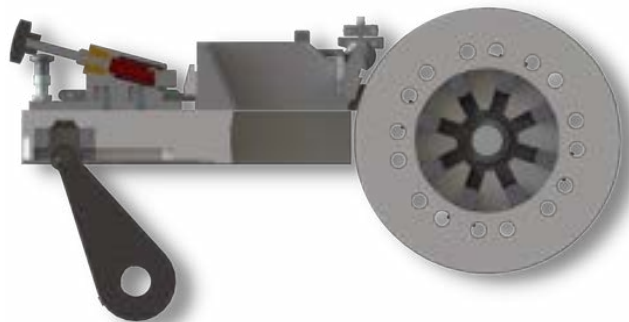
Brush flour dusters.

Dough guiding rollers.

Pre-portioning stars.\*

**\*The stars are optimized for the size of the required product and perform pre-portioning by releasing the precise amount of dough into the conveyor.**

# PISTON



BASE / STANDARD	SUPER / SUPERFLEX
<ul style="list-style-type: none"><li>• Single three-phase asynchronous motor.</li><li>• Constant piston stroke.</li><li>• Piston pressure adjustment through interchangeable springs.</li></ul>	<ul style="list-style-type: none"><li>• 2 independent Brushless motors.</li><li>• Smart piston stroke. <b>Automatically adjusts the pressure according to the dough characteristics.</b></li><li>• Piston pressure adjustment via touch screen.</li></ul>



## ROUNDING SYSTEM



Forming drum.

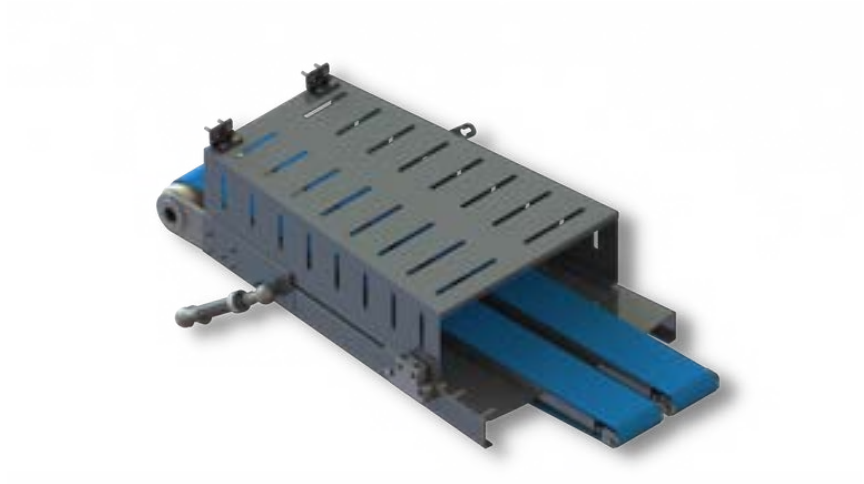
Rounding system with removable and interchangeable plate.\*\*

**\*\*The rounding plate, combined with the drum movement, rounds the dough and gives it a spherical shape.**

Rounding speed adjustable via touch screen panel.

Internal drum movement adjustable via touch screen panel.

## EXIT BELT



Food-grade material with a textured surface to facilitate product release.

Protective cover with safety sensor.

Adjustable product discharge spacing.

Adjustable belt height according to product weight range.

Tiltable belt to facilitate machine movement.

# WEIGHT ADJUSTMENT SYSTEM



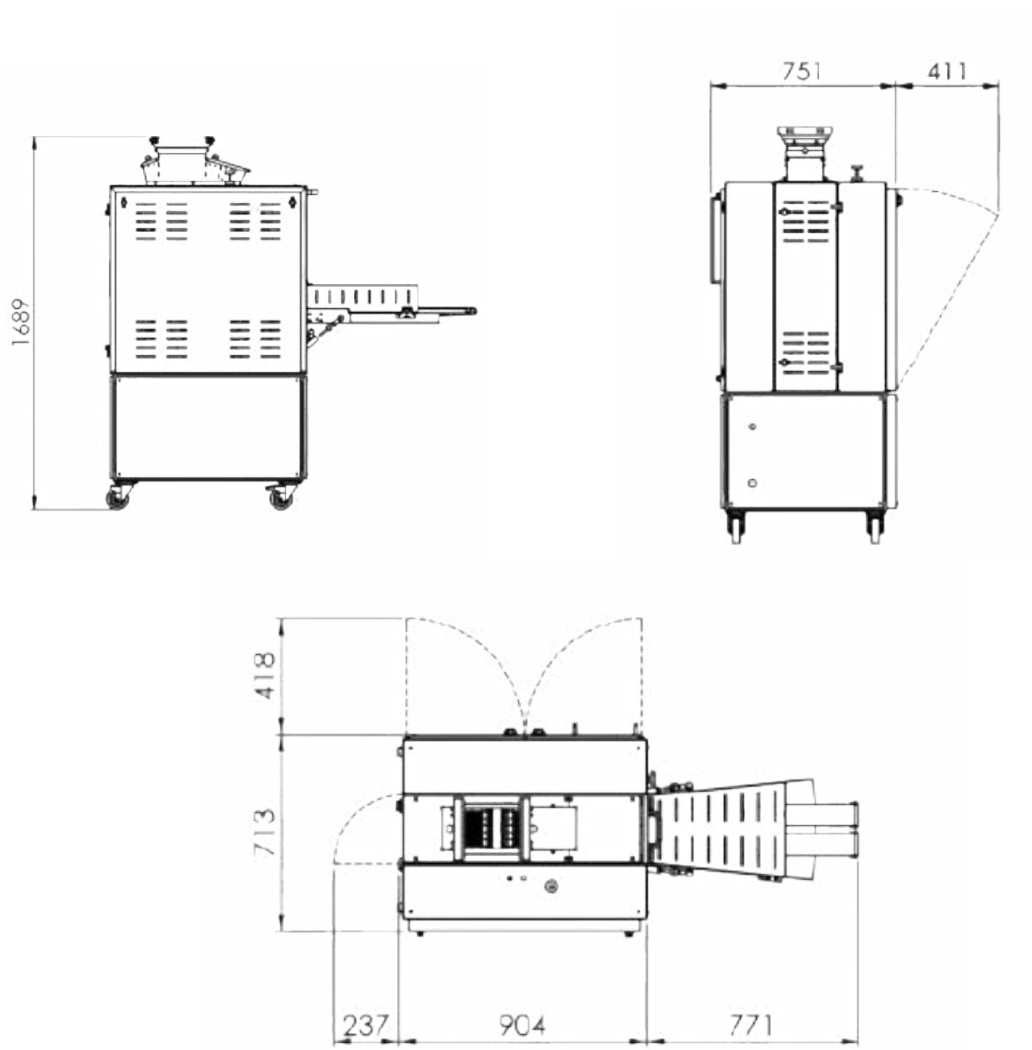
The weight adjustment system determines the final product weight.

BASE	STANDARD   SUPER   SUPERFLEX
The manual system allows adjustment of the drum position by means of a handwheel.	The system operates through a motor that, working together with an encoder, ensures a high degree of precision in drum positioning. The weight is set via touch screen display.

## TOUCH SCREEN CONTROL

Storage of over 100 recipes with different settings for weight, rounding speed, and piece output frequency.
Real-time updated production statistics.
Standard recipes stored in the memory of each machine.
Depending on production needs, the operator can modify recipe settings in real time.

# DIMENSIONS AND OVERALL SIZE



	By flight	By ground
WIDTH	1270 mm	1270 mm
HEIGHT	1560 mm	2010 mm
LENGTH	1570 mm	1570 mm
WEIGHT	683 kg	689 kg



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