



italiana
FOODTECH

AUTOMATIC DIVIDERS

COMPACT AUTOMATIC DIVIDER

An automatic dough divider can save hours of labour. It would require four people to match the output capacity of an automatic divider and rounding system with a single operator. For restaurants struggling to find staff to meet the demand for their product, an automatic divider can be the solution to their staffing issues.

The Compact Automatic Divider was developed for use in facilities where space is at a premium. While offering the same capabilities as the standard machine, the IAD-C does it all in a smaller package. The machine requires 3.5' (105cm) of depth and 2' (61.1cm) width to store when the conveyor is fully raised.



IAD-C

With piston sizes available from 60-150mm, the divider can be setup for dividing dough into quantities from 0.7oz to 58.2oz (20-1650g). The selection of hopper types and sizes allows your automatic divider to be setup to work with any type of dough.

A automatic divider turns into the perfect dough ball making machine with the help of a Roundi35. The dough is separated into equal portions, and the conveyor deposits it into the Roundi for perfect rounding.



IAD-C + Roundi



IAD-C Compact Automatic Divider

Features

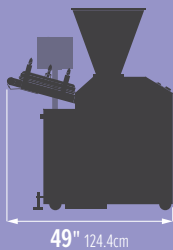
- Front end control panel
- Standard 52Qt (50L) conical hopper
- Independently controlled piston and conveyor speed
- Stainless Steel body with caster wheels
- Electronic speed regulation
- Conveyor belt with scraper
- Lubrication system with filter and sensors
- Automatic weight regulation
- Digital piece counter
- Extractor Roll
- Teflon coated hoppers

Options

- 8 different piston sizes
- 4 standard hoppers
- Pressure hopper
- Pre-rounding system
- Supplementary lubrication system

Only 24"x42" of space is required for storage

Conveyor Raised



Conveyor Storage



Roundi + Automatic Divider



Portion sizes & hourly production

Piston	60	60/2	80	80/2	100	110	120	130	140	150
Portion Size	1-8oz	1-8oz	1-13oz	1-13oz	2-25oz	2.5-30oz	3-35oz	4.5-42oz	6-49oz	7-58oz
	20-220g	20-220g	30-370g	30-370g	50-700g	70-850g	90-1000g	130-1200g	170-1400g	200-1650g
Hourly Production	960-2400	1920-4800	960-2400	1920-4800	960-2400	960-2400	960-2400	960-2400	960-2400	960-2400

Specifications

Model	Dimensions Inch			Dimensions cm			Weight		Power		Electrical	Phases
	W	D	H	W	D	H	Lb	Kg	hp	Kw	Voltage	
IAD-C	24	41¾	59½	61.1	113.6	150.1	904	410	2.95	2.2	208/240V	1 Phase

Dimensions are based on machine equipped with smallest available hopper

STANDARD AUTOMATIC DIVIDER

The Standard Automatic Divider is a more economical high volume dividing machine for your operation. Ideal for use in commissaries where space saving is not a priority. Available with either a painted steel finish or stainless steel. The IAD-SDT is equipped with an 11" belt (27.5cm), while the IAD-SD has a wider 19" (49cm) belt. The automatic weight control makes it easy to maintain or adjust dough piece size as needed.

With a selection of hoppers available, there is one the right size for every operation. Additionally, there are conical hoppers and a pressure hopper for low hydration dough.

With a roundi35 positioned at the end of the belt, you have a pair of machines that work together to divide and round dough into perfectly portioned dough balls.



IAD-SDT



IAD-SD



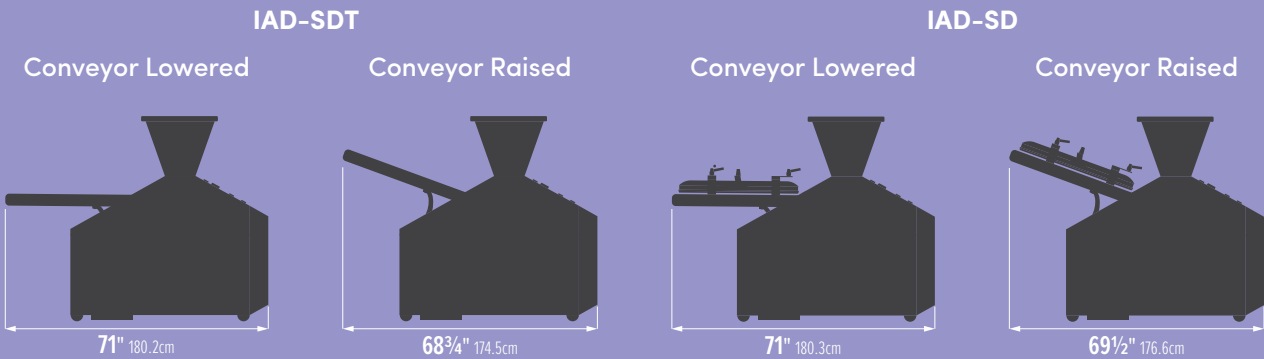
IAD-SDT & IAD-SD Standard Automatic Dividers

Features

- Automatic weight regulation control
- Standard 42Qt (40L) Hopper
- Painted steel body
- Electronic speed regulation
- Conveyor belt with scraper
- Lubrication system with filter and sensors

Options

- Stainless steel body
- 8 different piston sizes
- 9 hopper sizes available
- Pre-rounding system
- Pressure Hopper
- Dough roller
- Digital piece counter
- Front end control panel
- Flour duster
- Supplementary lubrication system
- Remote start/stop controller
- Teflon coated hoppers



Portion sizes & hourly production

Piston	60	60/2	80	80/2	100	110	120	130	140	150
Portion Size	1-8oz	1-8oz	1-13oz	1-13oz	2-25oz	2.5-30oz	3-35oz	4.5-42oz	6-49oz	7-58oz
	20-220g	20-220g	30-370g	30-370g	50-700g	70-850g	90-1000g	130-1200g	170-1400g	200-1650g
Hourly Production	960-2400	1920-4800	960-2400	1920-4800	960-2400	960-2400	960-2400	960-2400	960-2400	960-2400

Specifications

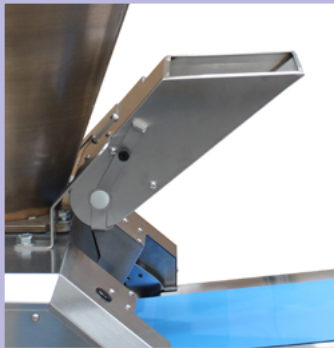
Model	Dimensions Inch			Dimensions cm			Weight		Power		Electrical	Phases
	W	D	H	W	D	H	Lb	Kg	hp	Kw	Voltage	
IAD-SDT	22 1/8	71	55 1/4	56.3	180.2	140.5	1146	520	2.95	2.2	208/240V	1 Phase
IAD-SD	27 3/4	53 3/4	55 1/4	70.3	136.6	140.5	1146	520	2.95	2.2	208/240V	1 Phase

Dimensions are based on machine equipped with smallest available hopper

OPTIONS

Italiana FoodTech Automatic Dividers have a wide range of options available to customize them for any type of dough and any scale of operation.

Flour Duster



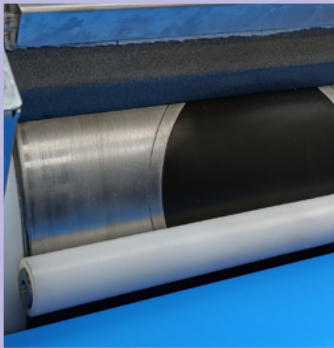
For use with high hydration dough in bakeries. It can be used at beginning or end of conveyor to prevent sticking.

Front End Controller



Allows for convenient access to divider controls (Comes standard on compact divider).

Extractor Roll



Helps to detach the dough from the piston when using small portions of dough.

Pre-rounding System



Starts the rounding process for consistent round dough balls when used with a Roundi.

Lubrication System



Helps to keep dough from sticking to the piston. Recommended for high hydration dough (75% and higher).

Pressure Hopper



For use with fermented dough.

Secondary Motor



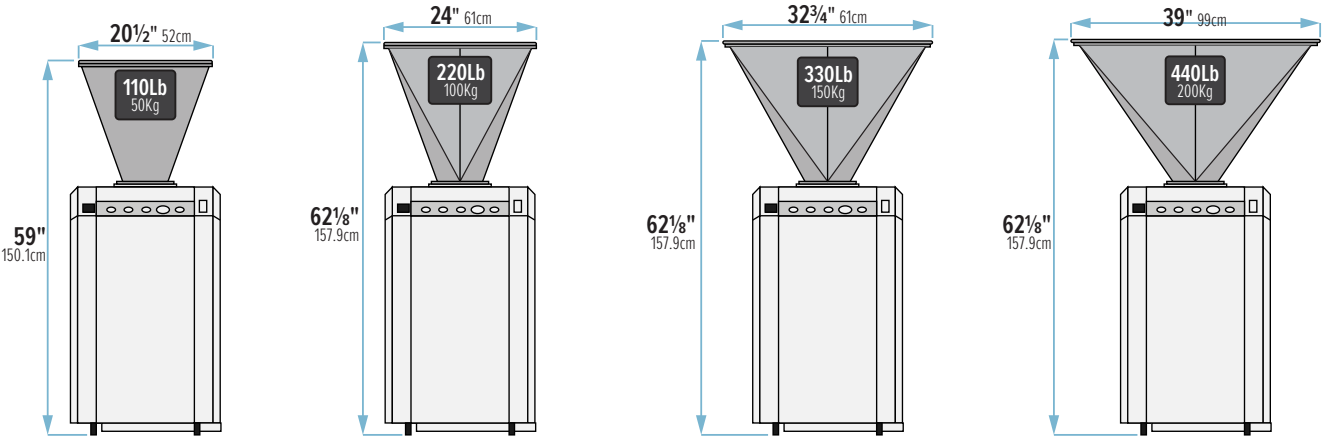
Allows the conveyor to be controller independently of the piston. Recommended for high hydration dough (75% and higher).

Rounding Table

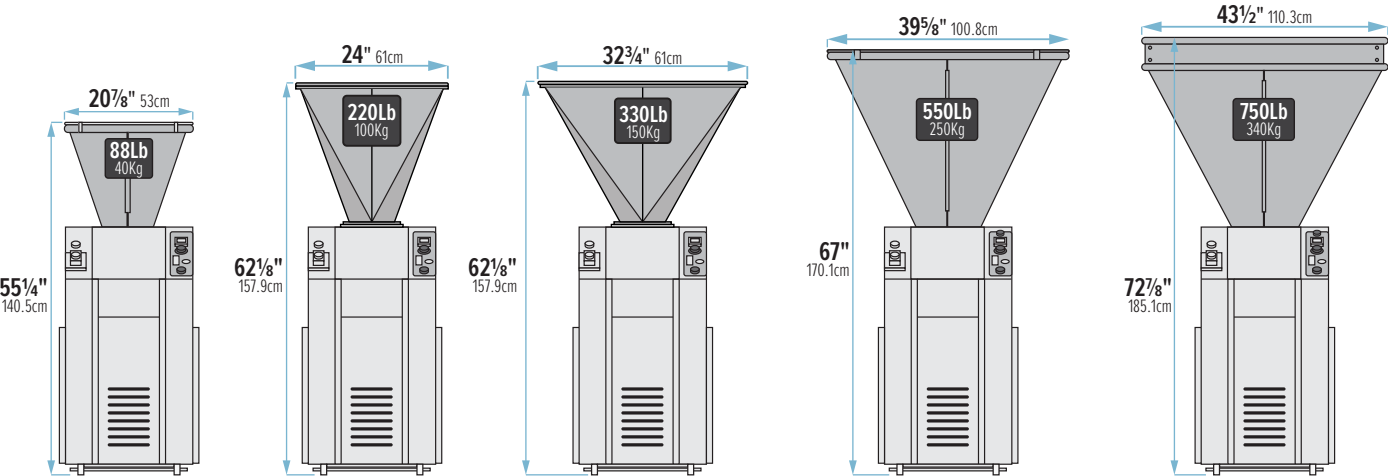


Extra rounding table/ conveyor. Recommended for use when more delicate rounding is required.

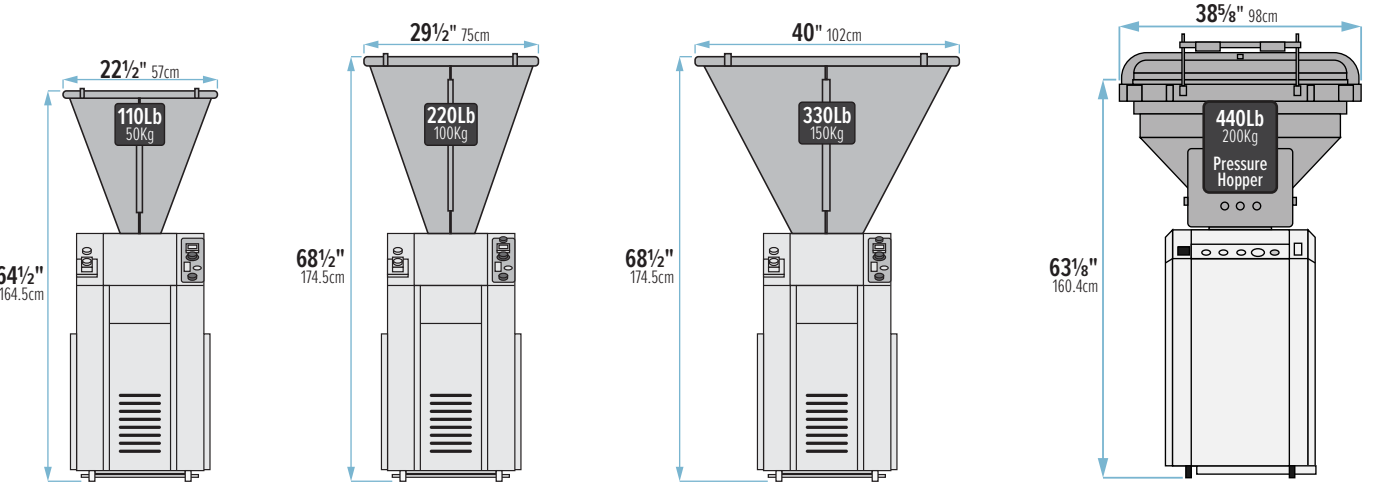
AUTOMATIC DIVIDER HOPPERS



COMPACT AUTOMATIC DIVIDER HOPPERS



STANDARD AUTOMATIC DIVIDER HOPPERS



CONICAL HOPPERS FOR <55% HYDRATION

FERMENTED/ <55% HYDRATION

*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

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