



# V 100

the compact dough divider

# V 100 SHORTFACTS



THE SMALL DOUGH DIVIDER IS NOT ONLY DEVELOPED FOR A COMPACT & MOBILE INSERTION, BUT ALSO FOR A EASY CLEANING. THE SINGLE PISTON DIVIDER FOR RYE & WHEAT DOUGHS PRODUCES QUALITY NON-STOP.

## BENEFIT

- Tiltable hopper for easy cleaning & hygienic production
- Ergonomic height for a healthy & pleasant use
- Round covers prevent from dirt
- Resistant Ni-Resist-chamber

## OPTIONS

- Automatic belt oiling

## TECHNICAL SPECIFICATIONS

| Products   | Capacity  | Weight range  |
|--|---|---|
| <ul style="list-style-type: none"> <li>■ Round bread</li> <li>■ Tin loaf</li> <li>■ Toast bread</li> <li>■ Baguette</li> </ul> | <ul style="list-style-type: none"> <li>■ 600–1,800 pcs./h</li> <li>■ Absorption rate up to 75%</li> </ul> | <ul style="list-style-type: none"> <li>■ 200–1,250 g</li> </ul> |

| V100              | Measure  |
|-------------------|----------|
| Machine width     | 720 mm   |
| Machine height    | 1,600 mm |
| Machine length    | 1,700 mm |
| Outlet height     | 800 mm   |
| Weight            | 420 kg   |
| Power requirement | 1.35 kW  |

Neuenkirchener Maschinenfabrik EMIL KEMPER GmbH | Lange Straße 8-10 | 33397 Rietberg | Phone +49 (0) 5244 402 - 0 | Fax +49 (0) 5244 402 - 220  
 info@emil-kemper.de | www.wp-kemper.de