



SYNCRO Automatic Divider Rounder



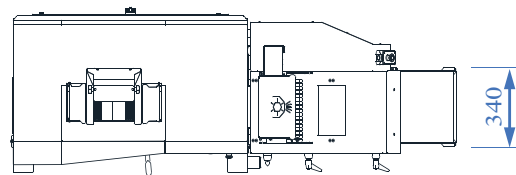
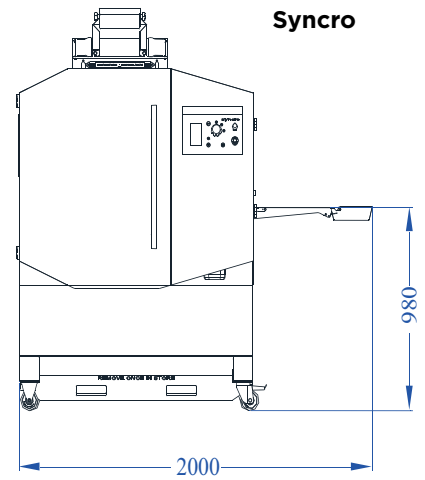
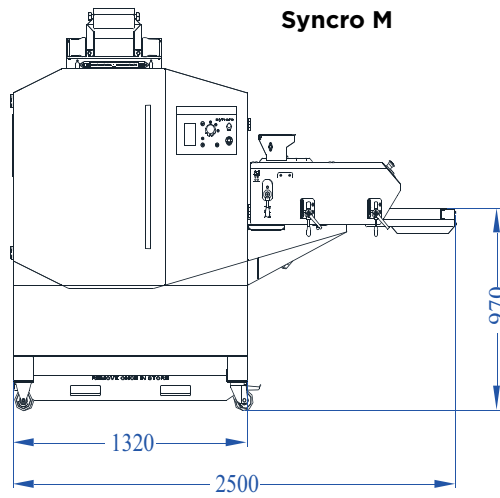
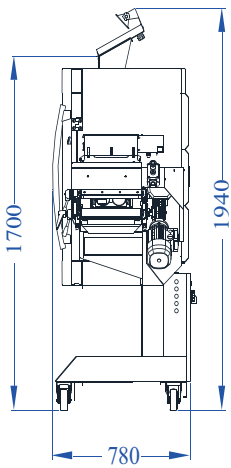
MAIN FEATURES

- Wheels for easy mobility.
- Teflon coated, stainless steel hopper for 12,5 kg dough with revolving flour movement system.
- Stainless steel main frame and housing.
- Powder coated base with sufficient ground clearance (facilitates cleaning of floors).
- Optical safety sensors on the hopper.
- Digital control with **memory for 50 recipes/programs.**
- Full automatic work cycle.
- Speed adjustable between 1.500 and 3.500 pcs/hr; rounding speed adjustable separately.
- Frontal doors for fast and easy cleaning; dividing components removable without tools.
- Easy programmable and comprehensible display with drive controller.
- Hydraulic dividing system for **highest accuracy with respect for the dough quality** (hydraulic oil is NSF H1 certified).
- Works without any lubrication.
- **Double rounding system for optimal results.**

Model	Notes
 <p data-bbox="608 528 699 560">Syncro</p>	<p data-bbox="879 506 1007 533">Useful for:</p> <ul data-bbox="879 535 1034 591" style="list-style-type: none"><li data-bbox="879 535 986 562">• Buns<li data-bbox="879 564 1034 591">• Brioches
 <p data-bbox="608 904 727 936">Syncro M</p>	<p data-bbox="879 779 1136 869">Equipped with a long moulder in stainless steel.</p> <p data-bbox="879 896 1007 922">Useful for:</p> <ul data-bbox="879 925 1094 1070" style="list-style-type: none"><li data-bbox="879 925 986 952">• Buns<li data-bbox="879 954 1034 981">• Brioches<li data-bbox="879 983 986 1010">• Baps<li data-bbox="879 1012 1038 1039">• Hot dogs<li data-bbox="879 1041 1094 1070">• (Dinner) Rolls

Model	Speed	Weight range	N° rows	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr		kW	kg
Syncro 90*	1500÷3500	15÷90	2	1.2	640 (740)
Syncro 120		30÷120			
Syncro 160		60÷160			
Syncro 90 M*	1500÷3500	15÷90	2	1,9	770 (870)
Syncro 120 M		30÷120			
Syncro 160 M		60÷160			

* = Delivery time on request



Options



**Device for strong
and/or sticky
dough**

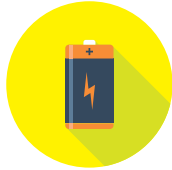
Additional flour
duster included



**Separate moulder
for long hotdogs**

- Painted frame
- For M version only
- Max length 23 cm

COMMON OPTIONS for ALL EQUIPMENT



Special voltage

- In case of:
3-phase
- V <220 >240
 - V <400 >420



Electrical system with UL certified components

- Useful for:
- North American markets



Packaging

- Wooden crate + nylon cover + nylon bubble wrap
- Required for:
- General shipments (recommended)
 - ISPM is FAO treated



Hermetically sealed bag

- Additional bag for sea transport

Project costs

- Layout, test setup and trials of a bread line in the factory

Central Emergency Stop for bread makeup line

- Connectivity with non-Artezen components to be confirmed on request
- Suitable for emergency stop only



Weight ranges and capacities are approximate and depend on the dough consistency.

Technical specifications may change due to continued development. Please check the order confirmation.

All equipment respects CE Directives. The customer is responsible for any adjustments to comply with local regulations.



Les plages de poids et les capacités mentionnées sont approximatives et dépendent de la consistance de la pâte.

Les spécifications techniques peuvent changer en raison de développement continu. Veuillez vérifier la confirmation de commande.

Les équipements satisfont aux Directives CE. Le client est responsable de tout aménagement destiné à satisfaire aux réglementations locales.



El rango de pesos y las capacidades son aproximados y dependen de la consistencia de la masa.

Las especificaciones técnicas pueden variar debido al desarrollo continuo. Por favor, compruebe la confirmación de pedido.

La maquinaria cumple con las Directivas CE. El cliente es responsable de cualquier ajuste necesario para cumplir con las normas locales.



La gamma di peso e capacità sono approssimativi e dipendono dalla consistenza dell'impasto.

Le specifiche tecniche potrebbero subire cambiamenti dovuti allo sviluppo continuo delle attrezzature. Per cortesia, controllare sempre la conferma d'ordine.

Le macchine rispettano le Direttive CE. Il cliente è responsabile per ogni adattamento che è tenuto a rispettare nei confronti delle norme locali.