

DIVIDERS AND DIVIDER-MOULDER

A wide range of models

- A range of round, square and rectangular vats that will match to your divider tubs and your work flow.
- Available in 10, 12, 16, 20, 24, 40, 48 or 80 divisions.
- In single or dual cuts.
- A wide range of potential uses and even more with our Tradirecord divider-moulder and its interchangeable grids.
- Large capacity vats for more productivity in a very small foot print.

Highly efficient to meet your demanding requirements

- Bevelled stainless steel knives for clean and sharp dough cuts.
- The non-stick coating of the lid (optional), the plastic of the vat dividing plates and the high quality surface finish of the vat prevent sticking and minimize flour dusting.
- The regular positioning of the air pressure relief vents all around the lid optimizes the air evacuation and allows better dough spreading.



New Tradirecord

Easy handling

To work in good conditions.

Easy cleaning

For best operation and sanitation.

Customized, tailor-made

With custom fitting options.

Built to last



The «Origine France Garantie» brand ensures product tracability for the consumers. It is a synonym of manufacturing mainly done in France.

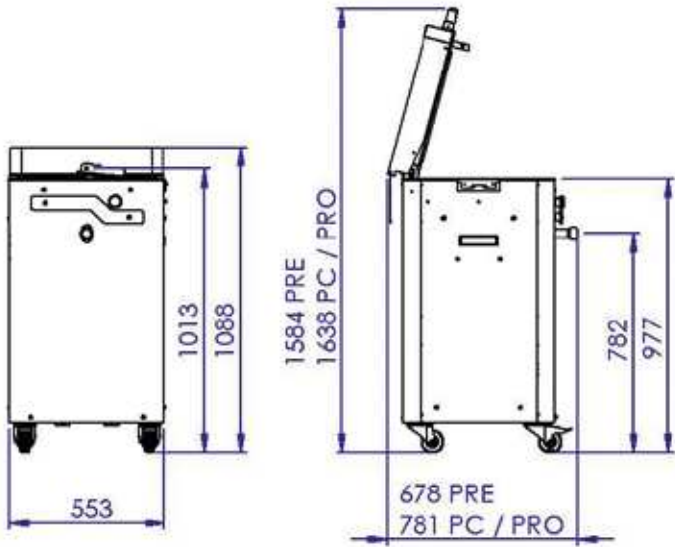


*PRE 20
rectangular*

*PRO 20
round*

*PC 20
square*

DIVIDERS AND DIVIDER-MOULDER



Easy handling to work in good conditions

- A single control lever activates dough pressing, dividing process, knives and vat bottoms lifting and lowering. One hand on the lever, the other hand on the lid handle, it's easy and efficient.
- The worktop is height fitted for better handling of dough tubs. As the divider is not very deep, the lid handle in open position is easily accessible.
- The working dimensions are small for more space in the bakery.
- For a quiet environment, the hydraulic power unit only works when the control lever is activated.
- A flour anti-spatter kit is provided (optional) and enables the recovery of the clean flour in bilateral boxes.
- The flour bin (optional) is very convenient.



Easy cleaning

- To respect sanitation standards, vats and lids are in aluminium, vat bottoms in plastic and knives in stainless steel.
- Knives are automatically released for an easy cleaning.
- Removing the side housings of the rectangular vat dividers to clean the inside of the machine is very fast. Just loosen two quarter-turn screws with a coin and lift the housing using the recessed handle.
- Easy access inside the divider allows problem-free cleaning. The base plate is covered with an anti-adhesive plastic coating for an easy cleaning.



Built to last

- Vat, lid, knives holder ... are in aluminium alloy, knives in stainless steel.
- The hydraulic power unit is oversized and dependent on the activation of the control lever for durability and reduced power consumption.
- The system provides salt corrosion resistance: oven-baked paint of the frame and the hydraulic jack support, plastic protection of the base plate, anticorrosive treatment.
- A proven concept for maximum reliability, with no electronics.



THE NEW TRADIRECORD DIVIDER-MOULDER

The multi purpose machine by excellence

- A classical rectangular divider to shape dough pieces into bread rolls or French baguettes after resting.
- A moulder suitable for traditional breads, with various flavors and appearance, ready to be baked thanks to interchangeable grids.
- A fat press to spread butter or pastry for confectioneries.

A rectangular vat divider, PRE20 standard model or PRE10/20 dual cut model equipped with :

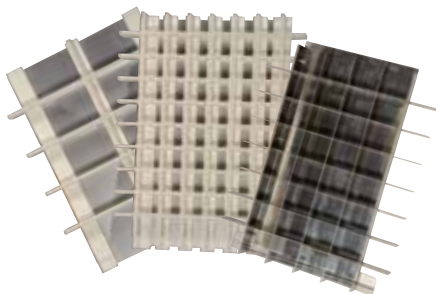
- Folding grid support mounted on dampers for a better bread moulding and a higher mechanical reliability (patented).
- Non adhesive lid for less sticking and less flour dusting on the highly hydrated doughs.
- Pressure adjustment for the best compromise between dough quality and dough pressing (venting).
- Flour anti-spatter kit.
- Grid support, suitable on each side of the machine (1st standard feature, 2nd optional).
- Flour bin.
- Plastic or stainless steel grids to choose among more than 25 configurations (see the best sellers next page).
- Transfer tray for dough pieces ready to bake.



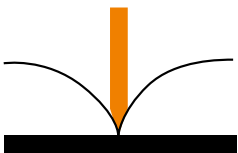
Optional stainless steel housing

Plastic or stainless steel blade grids ?

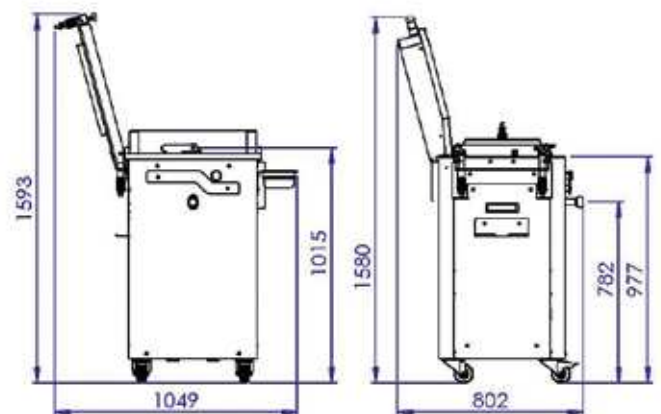
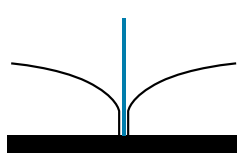
It depends on the desired appearance :






• A plastic blade pinches and joins the edges as a baker would do it.



• A stainless steel blade cuts the dough which remains opened on both sides.



DIVIDERS AND DIVIDER-MOULDER













VAT	DIMENSIONS CAPACITY	MODELS	DIVISIONS	DIVISIONS DIMENSIONS in mm	WEIGHT OF DOUGH PIECES		TRADIRECORD
					mini	maxi	
	48 x 40 x 13 cm 25 liters 4 to 16 kg	PRE20	20	120 x 80	200 g	800 g	YES
		PRE40	40	80 x 60	100 g	400 g	
		PRE80	80	60 x 40	50 g	200 g	
		PRE10/20	10/20	240/120 x 80	200 g	1,6 kg	
		PRE20/40	20/40	120/60 x 80	100 g	800 g	
		FAT PRESS					
	48 x 48 x 13 cm 30 liters 5 to 20 kg	PC10	10	240 x 96	500 g	2 kg	NO
		PC12	12	160 x 120	400 g	1,6 kg	
		PC16	16	120 x 120	300 g	1,25 kg	
		PC20	20	120 x 96	250 g	1 kg	
		PC24	24	120 x 80	200 g	800 g	
		PC40	40	96 x 60	100 g	500 g	
		PC12/24	12/24	160/80 x 120	200 g	1,6 kg	
		PC24/48	24/48	120/60 x 80	100 g	800 g	
FAT PRESS							
	Ø 49,5 x 13 cm 30 liters 5 to 20 kg	PRO20	20		250 g	1 kg	NO

options and accessories

- Non stick coated lid
- Flour anti-spatter kit
- Stainless steel housing
- Pressure adjustment
- Aluminium or plastic transfer tray with or without silicone sheet or stainless steel transfer tray with felt
- Flour bin
- Plastic dough tubs and racks
- Subdivision grids for PRE and PC models



FOLDING GRIDS TRADIRECORD in plastic or stainless steel*

6 breads	6 x 1		80 x 400 mm
7 breads	7 x 1		68 x 400 mm
9 baguettes	9 x 1		53 x 400 mm
10 baguettes	10 x 1		48 x 400 mm
10 sandwiches	5 x 2		96 x 200 mm
12 sandwiches	6 x 2		80 x 200 mm
14 sandwiches	7 x 2		68 x 200 mm
18 sandwiches	9 x 2		53 x 200 mm
20 sandwiches	10 x 2		48 x 200 mm
40 little breads	8 x 5		60 x 80 mm
50 little breads	10 x 5		48 x 80 mm
54 little breads	9 x 6		53 x 67 mm

* Here is a list of the most requested grids.
For any further information, please contact us.

Motor power 1,5 KW - 3 x 208/230/400 V - 50/60 Hz - Noise level lower than 70 dB (A)





F60, a compact model



The F73 model, a versatile moulder for any type of dough, even for high hydration ones.

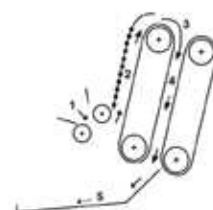
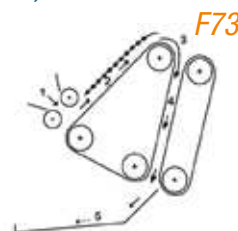


Dough moulders to meet your requirements

- Large moulding capacities, small bread pieces of 50 g up to 3 kg, with high output.
- Can be put on a table or on casters, fitted with an infeed belt, an outfeed belt or in an automatic intermediate proofer.

High quality dough moulding

- With a longer triangular-shaped belt, the F73 moulder is ideal for the moulding of very hydrated doughs.
- The dough piece is sheeted between 2 or 3 (optional) rolling cylinders, which are plastic-coated to avoid dough sticking.
- The dough piece is then rolled on itself between a rotating pure wool belt and a weighted belt and next stretched between two rotating belts for a gentle moulding.
- The adjustments of the sheeting and the stretching are very accurate thanks to endless screws or lever.



F60

Easy cleaning

- The front housing of the infeed hopper can tilt forward giving access to the sheeting rollers and enabling the quick scrapers removal.
- The bottom of the weighted belt can be easily removed for maintenance of the front belt.
- Loosen two quarter-turn screws with a coin to remove the rear housing and brush the rear belt.
- The felt of the delivery table is also easy to remove.





F73 model, with infeed conveyor



F73 on castors with infeed and outfeed belts

Optional :

- Mounted on feet and castors for any moulder model.
- Third sheeting cylinder for the F73.
- Outfeed belt length 1.30 m or 1.70 m.
- Infeed belt to be fitted for the F73 model.
- Infeed conveyor to be fitted for the F73 model.
- Control on the left side.

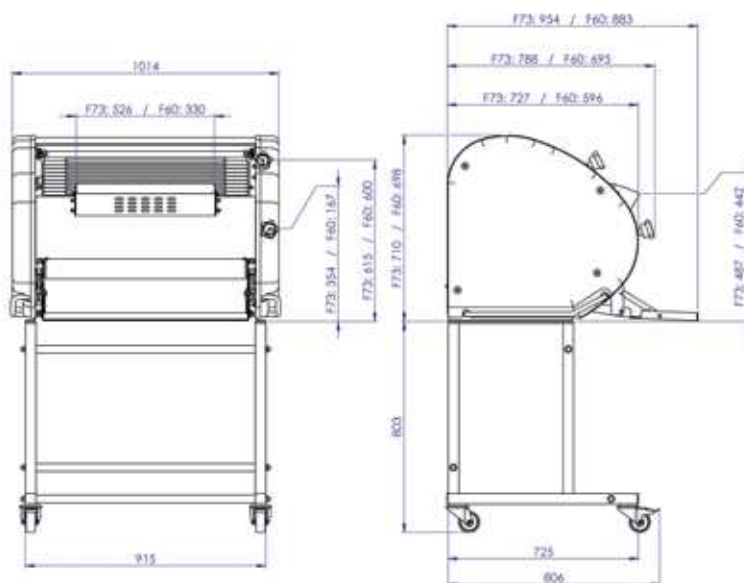
MOULDERS

Easy and comfortable to use

- The adjustment endless screws are equipped with very ergonomic indicators.
- Our moulders are quiet and require less maintenance thanks to a belt drive system.
- For your safety, the feed hopper is equipped with a stop switch. In case of emergency, just press down the hopper and the machine will stop (in case your fingers get inside the rollers).
- Carrying handles enable to easily move the machine.
- Reception table of breads and baguettes is foldable.

Built to last

- The frame is composed of two braced flanges in aluminum for a better rigidity and geometry of the assembly.
- The belts are driven by two lateral plastic slide channels for more durability.
- The cartridges belts, the lateral bands bearing the weighted belt, are strengthened.
- The system provides salt corrosion resistance: oven-baked painted frame, housing and reception table and anti-corrosion treatment of the mechanical parts.



MODELS	CAPACITY	SPEED pieces/hour	SHEETING	SCRAPERS ROLLERS SHEETERS	FRONT CONVEYOR	SHEETING ADJUSTMENT	STRETCHING ADJUSTMENT	WEIGHT
F60	100 g to 2 kg	1800 / h	2 rollers	Upper roller	2 rollers	Lever	Indexed worm	127 kg
F73	50 g to 3 kg	2200 / h	2 or 3 (optional) rollers	Upper and lower roller	3 rollers	Indexed worm		140 kg

Motor power 0,55 KW - 3 x 208/230/400 V - 50/60 Hz - Noise level lower than 70 dB (A)



DOUGH SHEETERS

Dough sheeters to meet your needs in space saving and capacity

- Two dough sheeters widths: 50 and 60 cm.
- A sheeting rollers gap from 0 to 30 mm to roll out dough pieces between 4 and 5 kg.
- Racks or folding belts.
- To put on a table or on a castors base.



T50: very compact



TB50 on castors



High quality sheeting

- The gap adjustment of the sheeting rollers is very accurate and clearly legible on a big scale.
- The end-thickness stop is easy to fit to ensure a constant thickness of the dough bands.
- The belts have differential speeds. The outfeed belt speed is automatically higher than the infeed belt speed to better perform the dough without tearing the bands.



Easy cleaning

- The stainless steel safety grids, perforated for a better visibility, are easily removable in open position for a better access to sheeting rollers and for a quick removal, without any tool, of scrapers.
- Removing the racks of the T50 and T60 models is very fast.



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DOUGH SHEETERS

Easy and comfortable to use

- One hand on the handle to adjust the sheeting rollers gap, the other hand on the left/right joystick, operating the dough sheeter is ergonomic, easy and efficient.
- The stainless steel flour bin is handy to use.
- After production, tables and belt fold up for storage in a small space.

Built to last

- The sheeting rollers are in high quality hard chrome and polished steel.
- The frame is composed of two braced flanges in aluminum for a better rigidity and geometry of the assembly.
- The precision gear transmission will withstand the test of time.
- Racks and belt conveyors, safety grids and dough reception tables are in stainless steel.



SP50



MODELS	Cylinders (cm)	Specifications	Width x Depth x Height (cm)	Width x Height folded (cm)	Net weight (kg)
T 50	50	Racks	106 x 85 x 54	55 x 67	58
TB 50		Belts length 70 cm	150 x 85 x 52		76
TB 50 on castors			170 x 85 x 130	69 x 147	111
SP 50		Racks length 80 cm	205 x 85 x 130	69 x 174	105
SB 50		Belts length 1 m	250 x 85 x 130	69 x 168	127
T 60	60	Racks	106 x 98 x 54	55 x 67	65
TB 60		Belts length 70 cm	150 x 98 x 52		92
TB 60 on castors			170 x 98 x 130	69 x 147	127
SB 60 1m		Belts length 1 m	250 x 98 x 130	69 x 168	131
SB 60 1,5m		Belts length 1,5 m	350 x 98 x 130	69 x 218	157

Motor power 0,37 KW - 3 x 230/400 V – 50/60 Hz - Noise level lower than 70 dB (A)





Resting cabinets for dough pieces with manual loading and moulder support

- Improve the resting process of the dough pieces and make easier their moulding.
- Among the 14 models, in two pocket widths, capacity and space are optimized.

Easy and comfortable to use

- Step by step working when pockets loading.
- Moulding table and pockets loading at a fitted worktop height.
- Air ventilation for drying of felt pockets, easy to remove for cleaning.
- Manual operation in case of power failure.



Technical specifications

MODELS			CAPACITY								DIMENSIONS			
			Pouring (liter capacity)	Number of pockets	Bread pieces of 500 g		Bread pieces of 400 g		Bread pieces of 250 g		Front witch (mm)	Depth (mm)	Height of the table (mm)	Weight (kg)
					Per pocket	Total	Per pocket	Total	Per pocket	Total				
Standard depth	Small pockets	MC35	35	41	4	164	5	205	6	246	1130	1230	950	325
		MC45	45	41	5	205	6	246	7	287	1330	1230	950	335
		MC55	55	41	6	246	7	287	9	369	1530	1230	950	365
		MC65	65	41	7	287	8	328	10	410	1730	1230	950	450
	Large pockets	MCPL30	30	30	6	180	7	210	7	210	1130	1230	950	325
		MCPL40	40	30	7	210	8	240	8	240	1330	1230	950	335
		MCPL50	50	30	9	270	10	300	10	300	1530	1230	950	365
		MCPL60	60	30	10	300	11	330	11	330	1730	1230	950	450
Small depth	Small pockets	MCR35	35	33	5	165	6	198	7	231	1330	1030	950	325
		MCR40	40	33	6	198	7	264	9	297	1530	1030	950	335
		MCR45	45	33	7	231	8	297	10	330	1730	1030	950	365
	Large pockets	MCR35PL	35	24	7	168	8	192	8	192	1330	1030	950	325
		MCR40PL	40	24	9	216	10	240	10	240	1530	1030	950	335
		MCR45PL	45	24	10	240	11	264	11	264	1730	1030	950	365



Optional :

- Germicidal lamp
- Three-phase current supply
- Engine and control panel on the right

Motor power 0,25 KW - 220 V - 50/60 Hz - Noise level lower than 70 dB (A)

