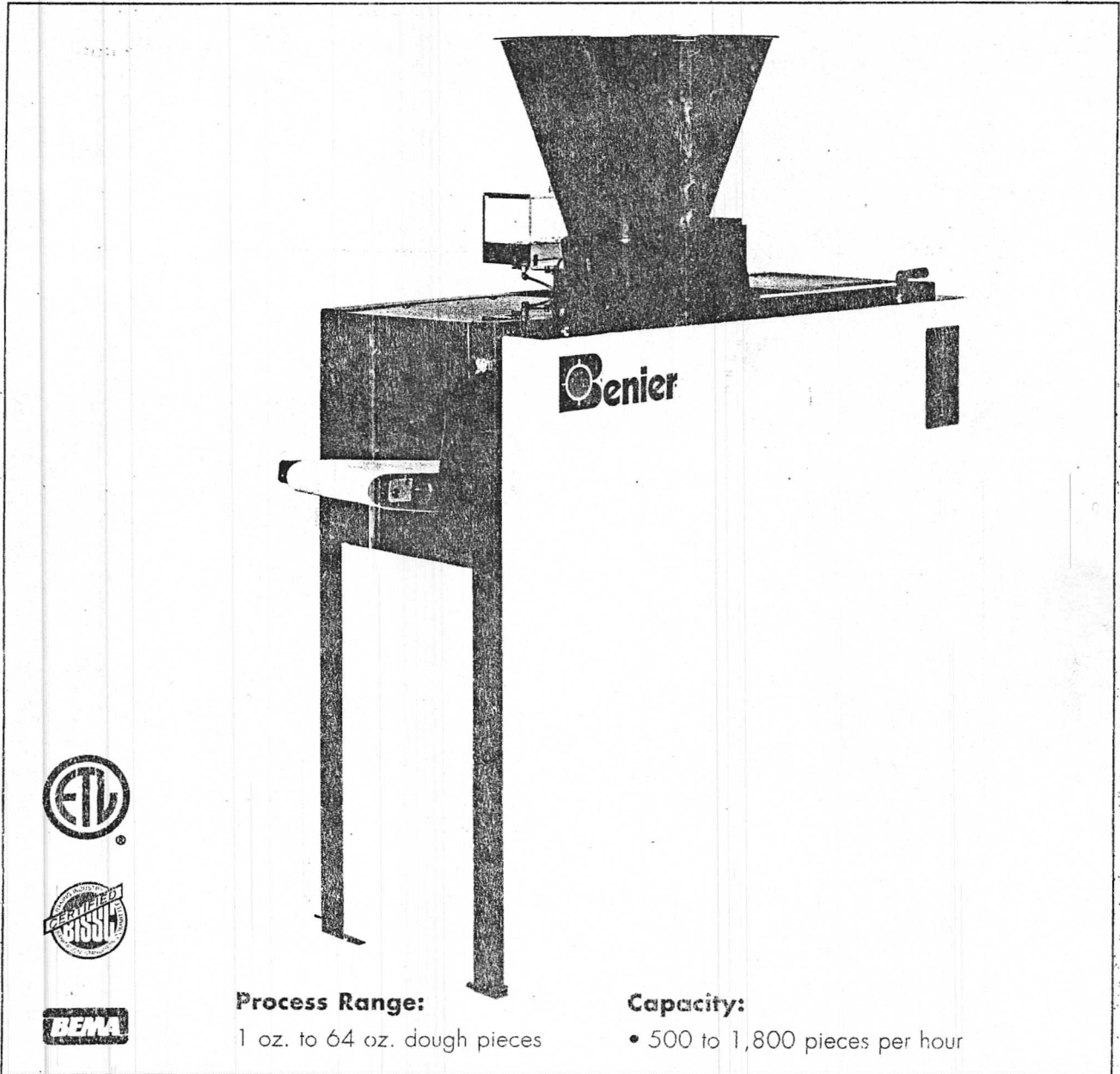


specialist in dough processing equipment


Benier



Process Range:
1 oz. to 64 oz. dough pieces

Capacity:
• 500 to 1,800 pieces per hour

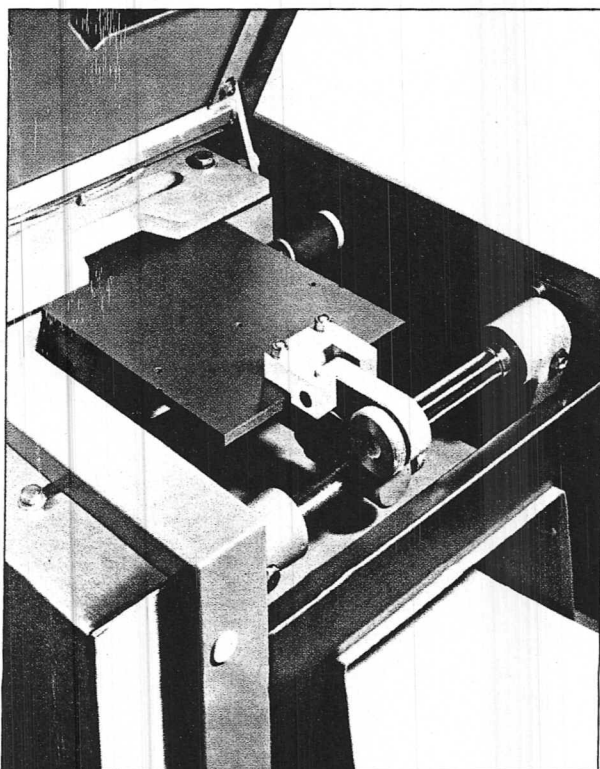
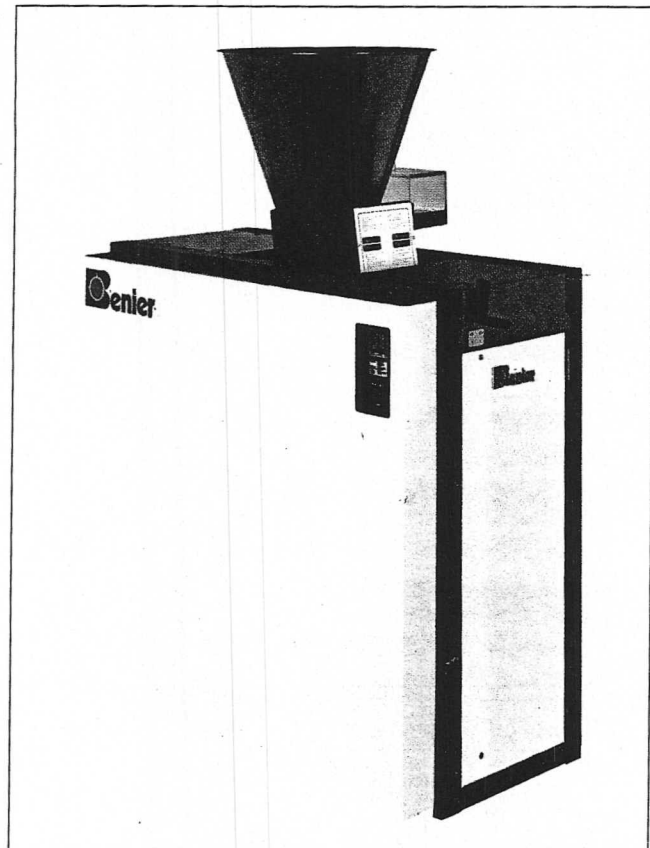
SINGLE POCKET DOUGH DIVIDER B84 SERIES

member of the  Kaak group

B84 SINGLE POCKET DOUGH DIVIDER

The Benier B84 Divider is a fundamental unit that can be incorporated into many types of dough make-up systems. It provides extraordinary accuracy and a variety of scaling ranges. The B84 can provide these weights accurately at output capacities from 500 to 1,800 pieces per hour, depending on the type of machine and the power transmission provided.

Gentle handling of dough is a hallmark of all Benier dough processing equipment and the B84 conforms to this high standard. Thus, you can expect dough pieces of excellent form and texture with minimal punishment. And, of course, the end result is baked products of superior appearance.



Benier Dividers are precision-built to all industrial standards. Designed for easy sanitation, safe operation and minimal oil usage, utilizing an automatic oil pump. Also available with a mechanical stroke counter.

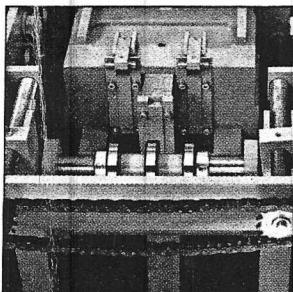
The B84 Divider can be configured with a number of different piston configurations. This will not only serve the ideal scaling range, but will also provide the most ideal shape to process it through the rounder.

The machine can be adjusted and easily cleaned without the use of *any tools*.

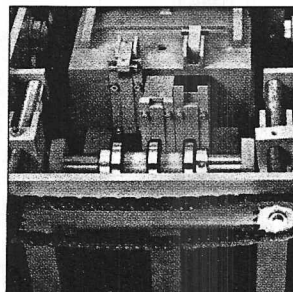
B84 SINGLE POCKET DOUGH DIVIDER

Features	Advantages	Benefits
• Versatile design	• Applicable for retail or large volume operation	• Meets your expanding needs
• No grease points	• No need for mechanic or maintenance personnel	• No need for lubrication
• Top of dough hopper 65-1/2" from floor	• Within easy reach for loading, cleaning	• Employee convenience and safety; saves time
• Automatic power shut-off on both stainless steel top covers	• Improved safety precaution	• Eliminates a cause of costly accidents to machine and operator
• Precision engineered	• Assures accurate scaling, uniformity, long maintenance-free performance	• Better baking results. Savings on maintenance, down-time costs
• Automatic lubrication system	• Assures adequate lubricating conveniently	• Prevents wear and maintenance; frees employees from this task
• Minimal oil usage	• Saves on oil cost, minimum oil in contact with dough	• Saves money; assures better baking results
• Spring-cushioned ram	• Does not damage the dough	• More attractive baked goods
• Virtually noiseless operation	• Does not create noise pollution	• Employee comfort and morale
• All drive parts easily accessible	• Makes maintenance and cleaning fast and easy	• Saves maintenance time and money, reduces down-time required for maintenance
• Highly mobile	• Can be moved from one line to another	• Production flexibility
• Knife and pistons easily removable for cleaning	• Makes cleaning simple, fast	• Saves on down-time, maintenance cost
• Spring loaded V-belt drive	• Safe, damage-free operation	• Avoids costly repairs
• Thermally protected motor	• No overheating of motor	• Extended motor lifespan
• No tools required	• Unskilled personnel can be used	• No fastener wear; no tools to lose; reduced maintenance cost
• BISSC approved	• Sanitary design	• Acceptance by inspectors
• Discharge conveyor belt can be extended and height adjusted	• Makes lay-out of bakery simpler	• Operator convenience and production flexibility
• Weight adjustment position indicator	• Easy and quick setting of target weight	• Less time and product loss due to weight setting
• No shear pin	• Built-in mechanical safety	• No time-consuming changing of little pins

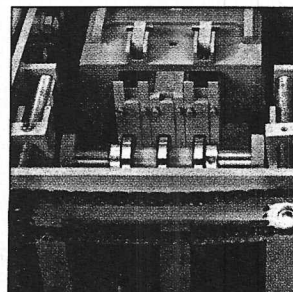
The B84 Divider can be configured in a number of different piston configurations.



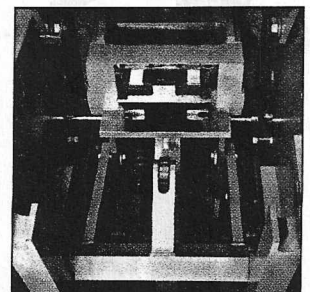
B8411
Configuration 1
Scaling range:
1 oz. to 6 oz.



B8411
Configuration 2
Scaling range:
6 oz. to 24 oz.



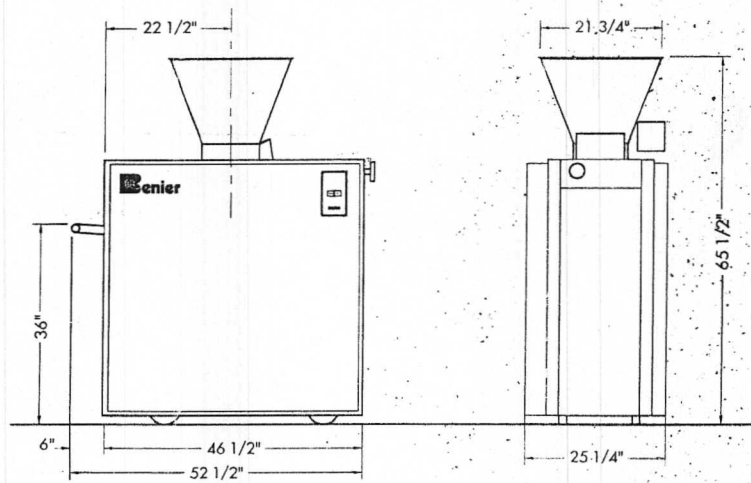
B8411
Configuration 3
Scaling range:
16 oz. to 38 oz.



B84B
Scaling range:
7 oz. to 38 oz.

B84 SINGLE POCKET DOUGH DIVIDER

TECHNICAL INFORMATION



Utilities:

Electrical: 208/230 volt, 3 phase, 60 Hz*
Drive Motor: 1 hp., 1,800 r.p.m.
Net Weight: 1,100 lb.
Hopper Content: 130 lb.

* Different voltage available upon request

Capacities in pieces per hour:

B84 Series Dough Divider can process from 500 to 1,800 dough pieces per hour.

Standard units have a fixed speed which can be factory set anywhere between 500 and 1,800 pieces per hour.**

** Field changes to the range are always possible with different parts.

Optional variable speed allows for speed ratio of 1:1.6 within the range of 500 to 1,800 pieces per hour. Actual range can be factory set, i.e., 800 to 1,280, 1,000 to 1,600, etc.