

DIVA HYDRAULIC PRESS



STANDARD

- **Aluminium tank:** no rust which means better hygiene
- **High density food-grade plastic tray:** non stick surface to avoid too much flouring
- **The underneath of the lid in stainless steel:** stable and high resistance for long life
- **Lid locking pin in tempered steel in a T shape:** ensures a nice flattening of the lid to avoid leakage of the dough with guaranteed long life
- **Assistance of lid opening without spring:** lid assistance by gas jack smoothed at the end of opening to limit the shocks and without risk of breakage nor fall of the lid
- **Fast descent of the tray:** descent of the tray in 2 seconds stopwatch for a re-reduction of the time-outs of the baker
- **Eco-Start system:** hydraulic pump working only in phase press or division for an energy saving and a reduction of sound transmissions

- **Optimized working ergonomics:** controls and lids at hand and working position as closely as possible to the tank for a comfort of greater work and to optimize the time of cycle
- **Side handles:** allow a movement of the machine without efforts while insuring the protection of controls
- **Powerful handle of lid:** important and ergonomic lever arm and reduction of the tightening for an effective use without efforts
- **Very clear interior of the machine:** avoid at the most the zones of retentions and facilitates the maintenance of the inside of the divider
- **Side doors access:** allows to reach quickly and simply the inside of the machine while being secured by a locking key

BRONZE

- **varioPRESS:** pressure regulator that allows to work very soft, hard or fat dough with the same machine. The settings of spreading pressure is accessible to the baker and is graduated to establish recipes
- **APF¹:** Flour Anti-Projection. Steel gutters welded to the cover, and therefore unalterable. This system channels the flour expelled during the compaction of the dough to reduce dust emissions into the air

SILVER

- **EasyDoor:** opening of doors without tools for optimum safety. The opening causes automatically the stop of the machine

GOLD

- **Cycl'Auto:** Press cycle automation. Automatic triggering when closing the lid

PLATINUM

- **AutoFlour:** homogeneous automatic and adjustable flouring of the bottom of the tank and the top of the dough block

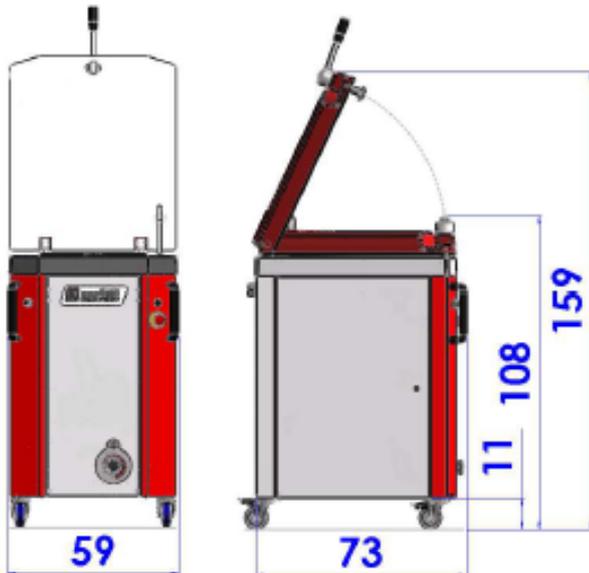
	STANDARD	BRONZE	SILVER	GOLD	PLATINUM
varioPRESS		✓	✓	✓	✓
APF ¹		✓	✓	✓	✓
EasyDoor			✓	✓	✓
Cycl'Auto				✓	✓
AutoFlour					✓

OPTIONS

- **FlexiTable**: folding side table. This shelf positioned to the right of the press allows you to place dough or other plates. It can be folded down with one click to adapt to needs even in tight spaces
- **FlourBox**: flour container on integrated support as close as possible to the tank, removable, flouring at hand
- **BlockForm**: dough / butter block sizing tool. Give your dough / butter blocks the right dimensions so you don't have to touch them again, and therefore degas them
- Version with stainless steel frame and casing



OVERALL DIMENSIONS



CAPACITIES

Capacity of the tank in dough weight:

- 1 kg minimum
- 20 kg maximum

Information given for information purposes may vary according to the nature of the dough

ELECTRICAL FEATURES

Global electric power: 1,5 kW maxi à 50Hz
1,8 kW maxi à 60Hz

Voltage: 400 V / 230V tri
Intensity: 4,5 A / 7,8 A
Frequency: 50 Hz / 60 Hz
Protection: IP54

WEIGHT / PACKING

Net weight: 210kg
Packed weight in cardboard box: 234kg
Packed weight in wooden crate: 272kg
Pallet and cardboard box dimensions:
Length: 100cm Width: 92cm Height: 136cm
Pallet and wooden box dimensions:
Length: 108cm Width: 106cm Height: 140cm

SECURITY

The DIVA presses are conform to:

- The machine directive 2006/42/CE
- The labor law

Z.I. de la Turbanière
BRECE • 35530 • FRANCE

+33 (0)2 99 04 15 30

salesdpt@merand.fr

www.merand.fr/en/