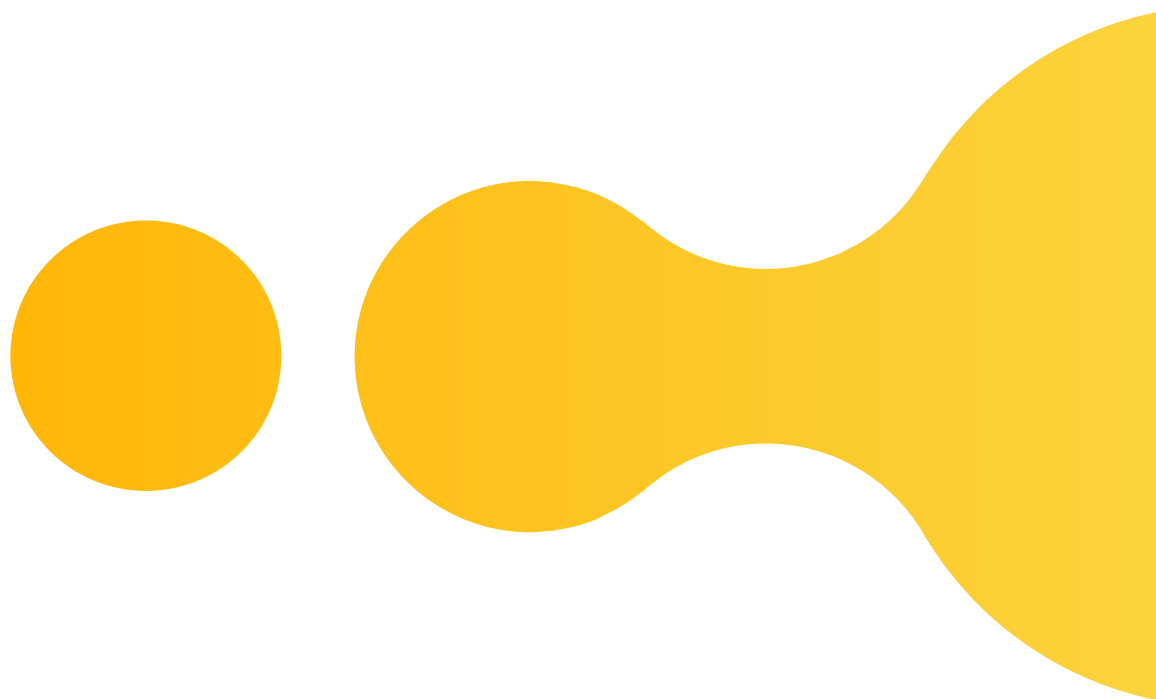# SVI

Automatic Divider Rounder

sartori

SVI MODEL

SV is an automatic volumetric divider rounder for the production of dough balls. The 'I' model is characterized by high hourly production.

The perfect solution for semi-industrial bakeries and mini lines: the production performance can be customized to reach a maximum of 12.000 pcs/h.

MAIN CHARACTERISTICS

Weight	750 kg
Pcs/h max	1500 x rows
Rows possible	from 4 up to 8
Voltage	400V 3P + N + G 50HZ 230V 3P + G 60Hz 208V 3P + G 60Hz 440V 3P + G 60Hz
Maximum absorbed power	9,5kVA(230V) 12kVA(400V)

SUPER TECHNOLOGY

The SUPER version is a Sartori patent: designed to process highly hydrated, soft and complex doughs, thanks to the use of brushless motors.

SUPERFLEX TECHNOLOGY

The SUPERFLEX version is a Sartori patent: designed to process high-hydration, soft and complex doughs.

It is possible to increase the weight ranges obtainable with one machine: 3 or 4 weight ranges, with the possibility of also providing an only cut shape.

Weight	750kg
Pcs/h max	**SUPERFLEX 3:** 1500 pcs/hr for the main weight range 750 pcs/hr for other weight ranges. **SUPERFLEX 4:** 750 pcs/hr for all weight ranges.
Rows possible	From 4 up to 8
Voltage	Other voltages available
Maximum absorbed power	Variable according to type of option

DRUM

SA	DA	DA-R	SUPERFLEX
1 weight range.	2 weight ranges.	2 weight ranges: 1 rounded + 1 only divided (rectangular).	3 or 4 weight ranges.

VERSIONS

BASE	STANDARD	SUPER	SUPERFLEX
Basic settings. Easy to use.	Advanced settings. Full recipe customisation. 1 or 2 weight ranges.	Advanced settings. Full recipe customisation. 1 or 2 weight ranges. Soft dough.	Advanced settings. Full recipe customisation. 3 or 4 weight ranges. Soft dough.

MAIN CHARACTERISTICS

Adjustable flour dusters for a customised flour distribution over the entire dough process.

Automatic internal flour duster for the dividing chamber that delivers the correct amount of flour during the dividing and rounding phases.

Automatic flour duster positioned on the hopper that dispenses the correct amount of flour onto the rollers and cutting stars.

Possibility of adjusting the strength of the motors from the display to adapt the SV's operation to different dough densities. (Available for Super and Superflex version)

System with interchangeable springs of different hardnesses to adapt SV's operation to different dough densities. (Available for Base and Standard version)

Improved rounding thanks to a spring system that can adjust the pressure exerted by the rounding plate on the dough.

Removable and interchangeable rounding plate for easy cleaning and working with a different number of rows with different weight ranges

Residue container for easy cleaning, flour recovery and reducing flour waste.
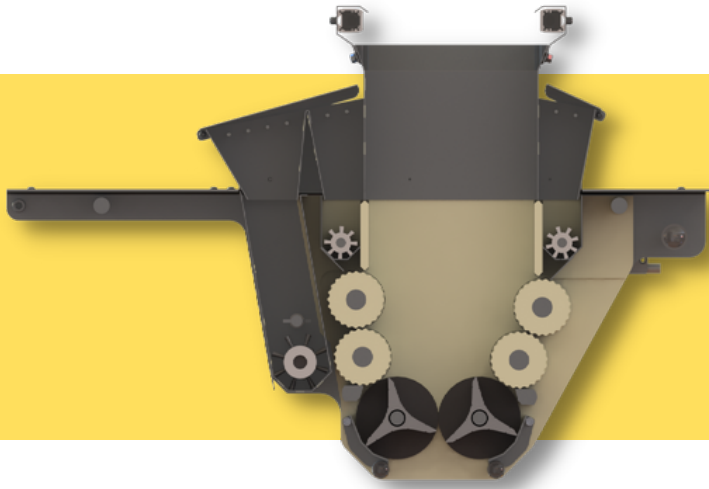
Height adjustable support feet.

Touch screen control system.

Self-adjustment of the dough placed inside the hopper thanks to pre-portioning stars: once the desired weight range is set, the sensors will quantify the correct dough weight to be portioned.

FEEDING HOPPER

PISTON

DRUM

EXIT BELTS
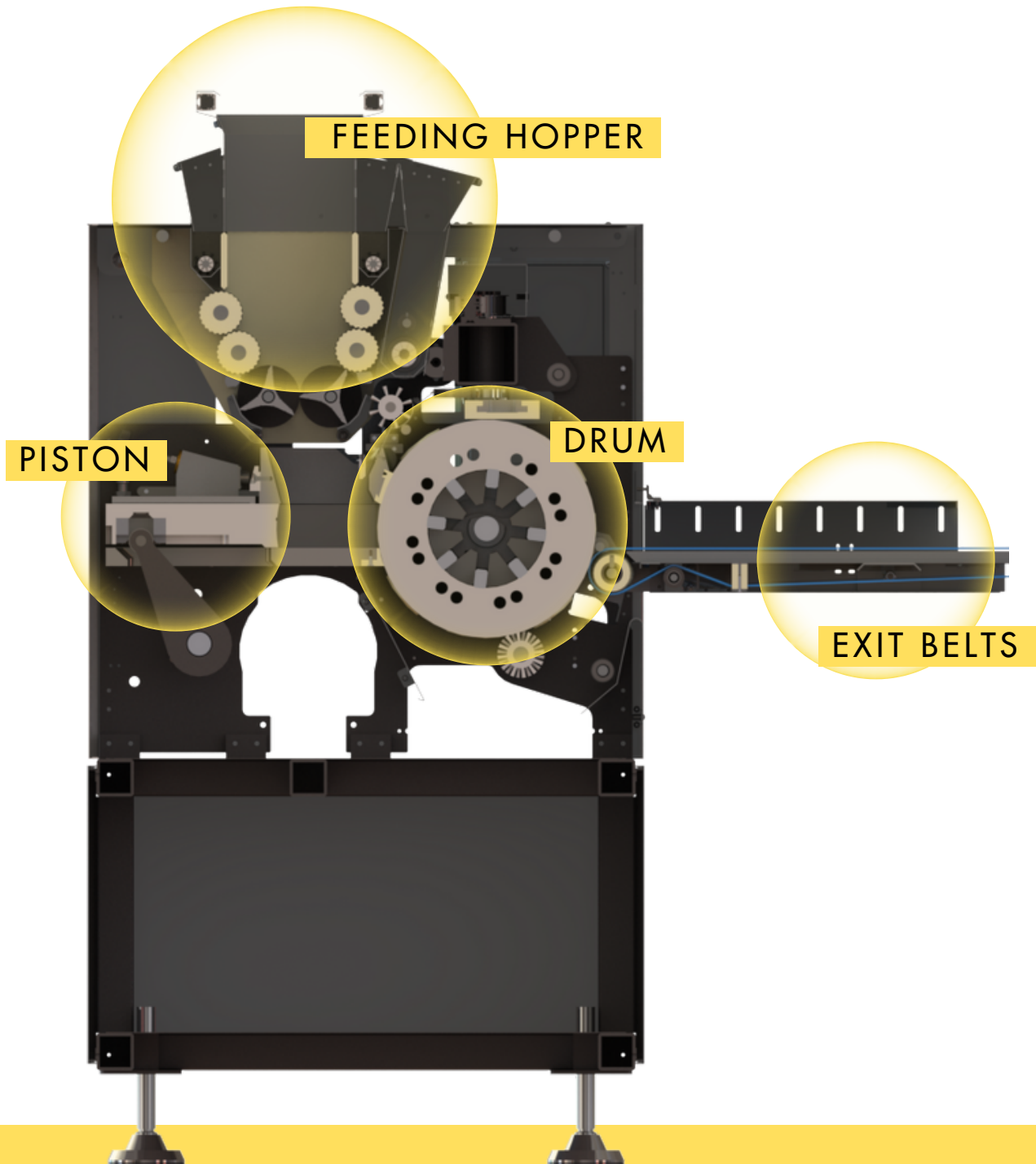
FEEDING HOPPER

Safety optoelectronic barriers TYPE 4.

Teflon-coated hopper with a load capacity of up to 30 kg.
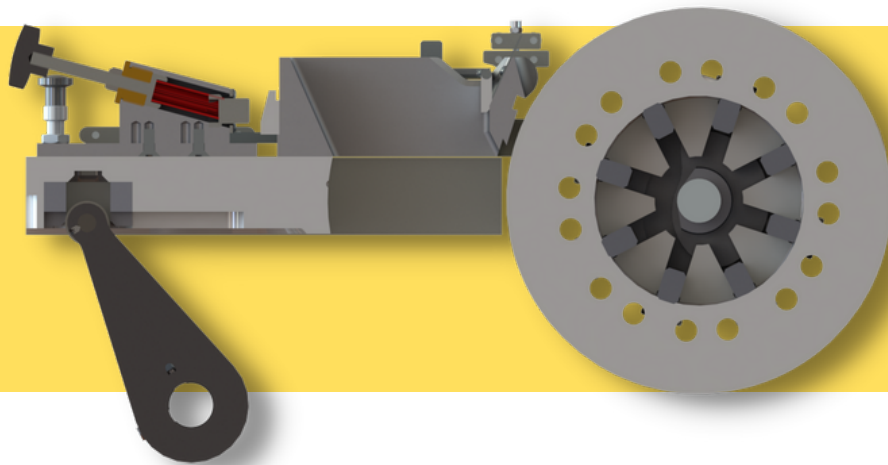
Option to increase the hopper volume to 55 kg.

Flour duster brushes.

Dough accompaniment rollers.

Pre-portioning stars.*

*The stars are optimised for the required product size and perform the pre-portioning by releasing the precise amount of dough into the holding chamber.

PISTON

| BASE / STANDARD	SUPER / SUPERFLEX
Single asynchronous three-phase motor.	2 Brushless independent motors.
Constant piston stroke.	Smart piston stroke: Adapts the pressure automatically to the doughs characteristics.
Piston strength adjustment via interchangeable springs.	Piston strength adjustment via touch screen.

ROUNDING SYSTEM
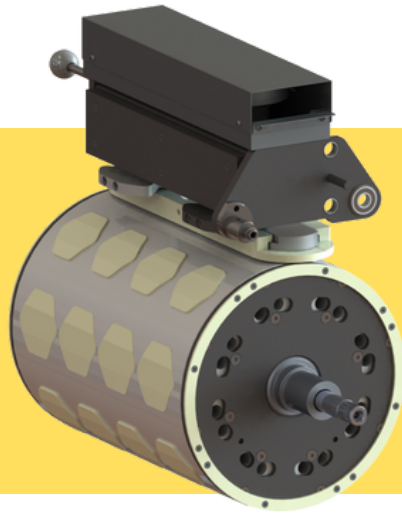
Forming drum.

Rounding system with removable and interchangeable rounding plate**.

**The rounding plate, in combination with the drum movement, rounds the dough and makes it round in shape.

Adjustable rounding speed via touch screen panel.

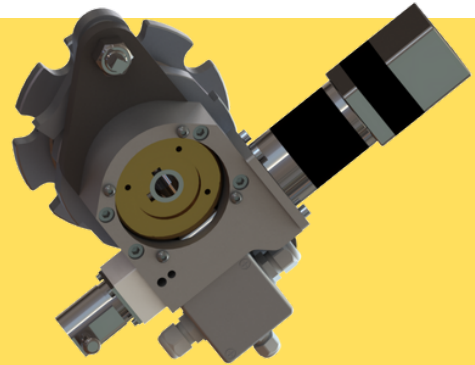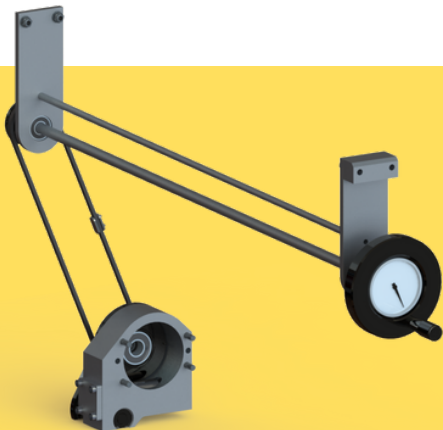Internal drum movement adjustable via touch screen panel.

EXIT BELTS
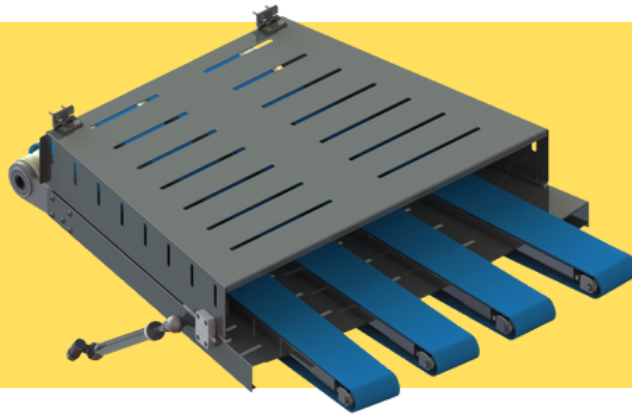
Material suitable for food contact: textured to facilitate product release.

Carter with safety sensor.

Possibility of adjusting the product discharge centre distance

Possibility of adjusting the belt height according to product weight.

WEIGHT ADJUSTMENT SYSTEM

The weight adjustment system determines the final product weight.

| BASE | STANDARD | SUPER | SUPERFLEX |
|------|-------------------------------|
| The manual system allows the position of the drum to be adjusted by a handwheel. | The system works with a motor that, working together with an encoder, ensures a high degree of accuracy in positioning the drum. The weight is set by touch display. |

TOUCH SCREEN

Registration of more than 100 recipes with different weight settings, rounding speed and piece output frequency.

Production statistics updated in real time.

Standard recipes are saved in the memory of every machine.

Depending on requirements, the operator can change recipe settings in real time.

DIMENSIONS AND FOOTPRINT
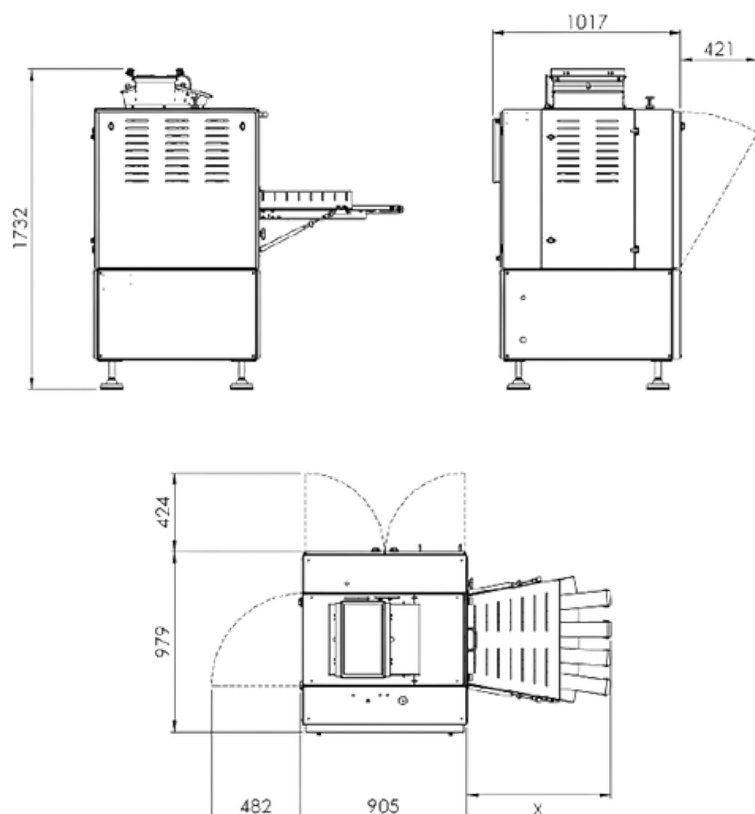
PACKAGES

	BY AIR	BY SEA/GROUND
WIDTH	1270 mm	1270 mm
HEIGTH	1560 mm	2010 mm
LENGTH	1570 mm	1570 mm
WEIGHT	903 kg	909 kg

NOTES