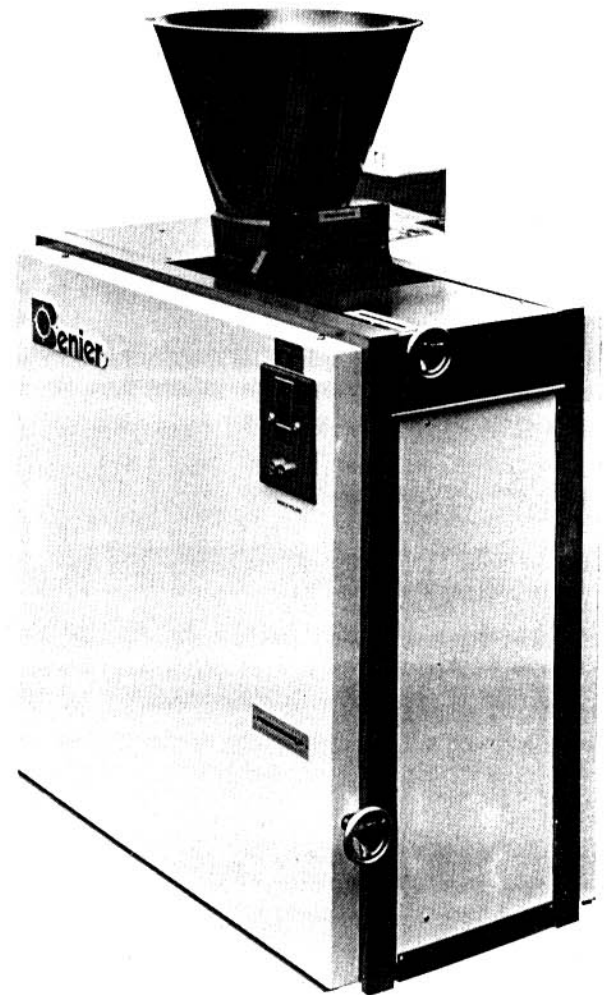


B84 Single Pocket Dough Dividers

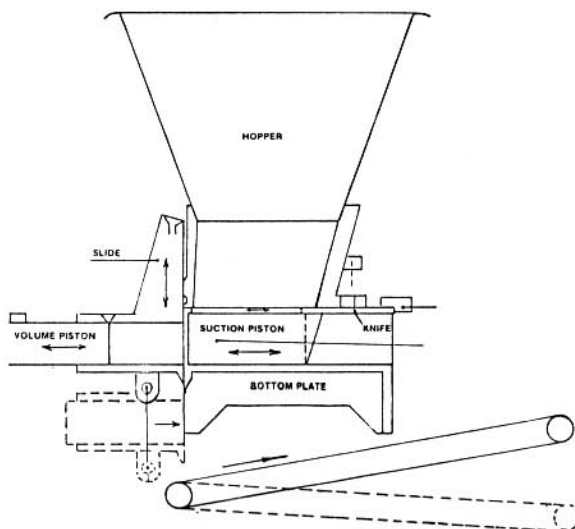
The Benier B84 is a fundamental unit that can be incorporated into many types of dough make-up systems. Compared to similar units on the market, it is an economically priced yet superbly designed and constructed piece of machinery. It provides extraordinary accuracy, and a variety of scaling capacities are available. The B84 can provide these scalings accurately at output capacities from 500 to 1800 pieces per hour, depending upon the type of machine and the power transmission provided.

Gentle handling of dough is a hallmark of all Benier dough handling 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, minimal oil usage, and are furnished with an automatic oil pump. Also available with a mechanical stroke counter.

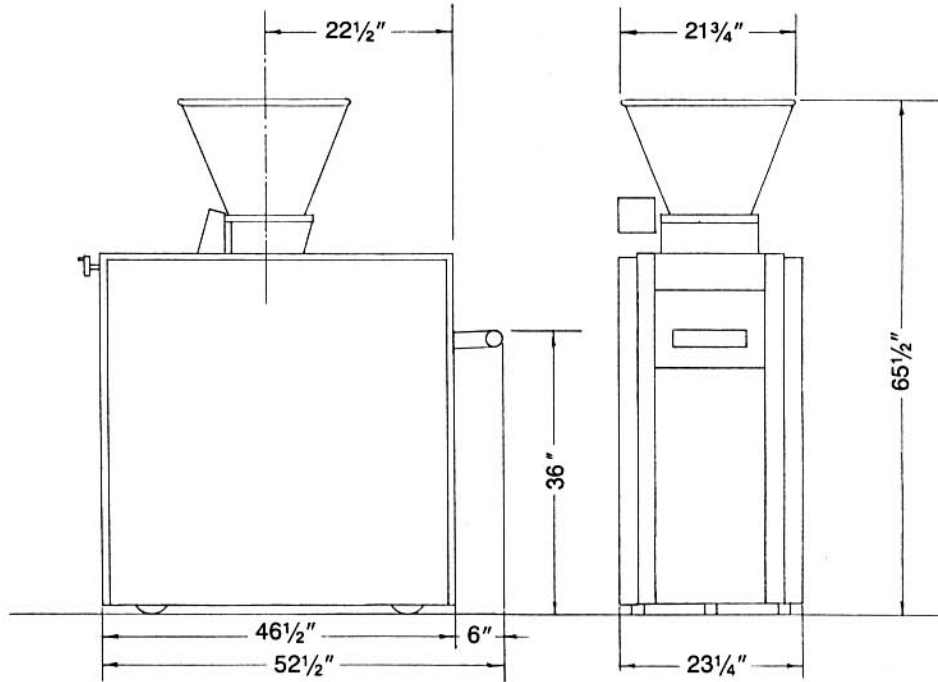


The B84 Features Simple, Precise Operation



The Dividing chamber is located inside a slide that moves in a vertical plane fitted with a piston which has an adjustable stroke. This piston precisely controls the weight (volume) of the doughpiece. When the slide reaches the lowest point of its downward stroke, the doughpiece falls on the discharge conveyor, and is delivered to the rounder.

The machine is driven by a 1.0 HP motor. V-belt and chain transmissions drive the various machine components. The unit can be equipped with various piston sizes to accommodate a complete scaling range.



Hopper Contents: 130 lbs.
 Drive Motor: 1 HP • 1800 RPM
 Electrical: 208/230 V.*—3 phase, 60 cycle, 5 amp.
 Net Weight: 1100 lbs.

* Special voltage available upon request

Capacities in pieces per hour:

B84 Series Dough Divider can produce from 500 to 1800 doughpieces per hour.

Standard units have a fixed speed which can be factory set anywhere between 500 and 1800 pieces/hour*.

Optional variable speed allows for speed ratio of 1:1.6 within the range of 500-1800 pieces/hour. Actual range can be factory set i.e. 800-1280/1000-1600 etc.

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

Scaling Range*

B84A	12 oz. - 48 oz.	(3 lb.)	340 - 1360 grams
* B84B	7 oz. - 38 oz.	(3 lb.)	200 - 1080 grams
B84C	14 oz. - 64 oz.	(4 lb.)	400 - 1800 grams
B84D	3 oz. - 26 oz.	(1 lb. to 10 oz.)	85 - 740 grams
B8411	1 oz. - 38 oz.	(2 lb. to 6 oz)	28 - 1080 grams

4' 5" x 3' 11" BRASS
16 14

* Minimum and maximum scaling range limits are subject to dough structure and water absorption.

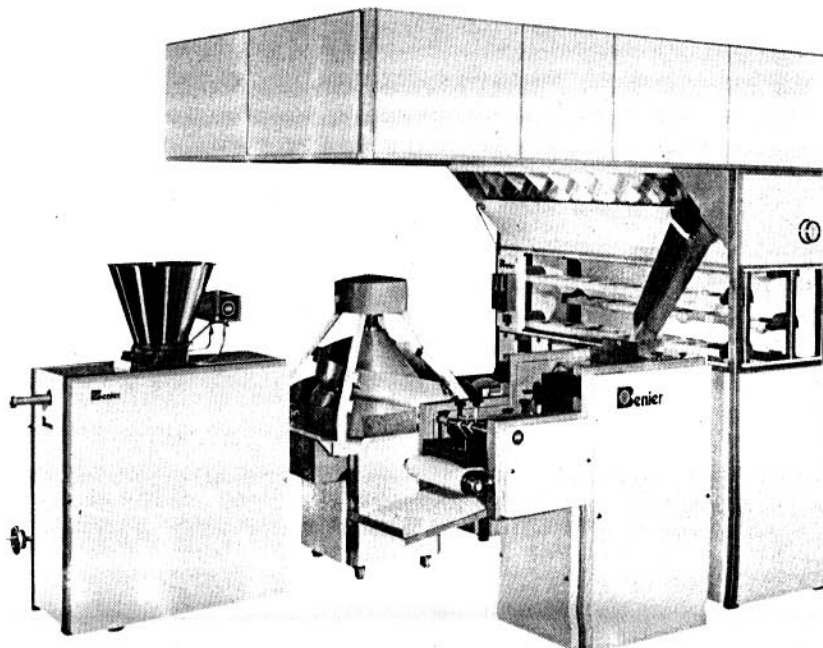
Features	Advantages	Benefits
• Stainless steel parts.	• Won't rust... easy to clean.	• Minimum maintenance and sanitation problems.
• Versatile design.	• Applicable for retail or large volume operation.	• Meets your expanding needs.
• No grease points.	• No need for mechanic or maintenance personnel.	• No need for lubrication.
• Top of dough hopper 65½" 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, downtime 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 dividing chamber piston.	• Does not damage the dough.	• More attractive baked goods.
• Virtually noiseless operation.	• Does not create noise pollution.	• Employee comfort and morale.

Features	Advantages	Benefits
• All driving parts easily accessible.	• Makes maintenance and cleaning fast and easier.	• Saves maintenance time and money, reduces downtime required for maintenance.
• Highly mobile.	• Can be moved from one line to another.	• Production flexibility.
• Dustproof lifetime greased ball bearings.	• Maintenance-free.	• Saves on downtime.
• Knife and pistons easily removable for cleaning.	• Makes cleaning simple, fast.	• Saves on downtime, 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.

NOTE: Parts and service readily available.

The Benier B84 Divider Can be Used as Part of a Complete Dough Processing System.

B84 Dough Divider can be incorporated into a complete dough processing system with rounder/intermediate proofer and moulder. Compactness of Benier equipment and the customized flexibility provides for a space-saving installation. Include a Benier/Diosna high-speed spiral mixer and the result is a dough-handling plant capable of extensive operations.



SINGLE POCKET, B84 SERIES

COMPLETE WITH:

Automatic oil pump
Hinged top covers, stainless,
Electrically interlocked
Teflon coated hopper base

MODEL LIST PRICE

>Single pocket divider, type A, B, C, or D*	B84*	25,100
>Divider for Bread and Rolls	B8411*	27,200
>Combination divider/rounder*	B84LO*	32,600



MULTI-POCKET, B80 SERIES:

COMPLETE WITH:

Mechanical stroke counter
Automatic oil pump
Teflon coated hopper base

One/Two pocket divider*	B8012*	36,220
Two/One pocket divider*	B8021*	36,220
Two/Four pocket divider*+	B8024*	37,600
Four pocket divider*+	B8040*	37,300
Add for ni-resist mechanism	B80/B84*	5,940

SINGLE POCKET, SLIM SERIES:

COMPLETE WITH:

Built-in combination vacuum pump/compressor
Swivel casters for mobility
Stainless steel hopper
Fixed speed at 1200 pieces per hour
Single pocket divider, scaling range:

7 to 48 oz	SLIM IM	18,500
10 to 60 oz.	SLIM IM3	18,760
14 to 85 oz	SLIM IM4	19,870

OPTIONAL EXTRAS:

>Frequency controlled electrical variable speed		1,530
>Conveyor belt extension per 12"	SLIM	330

**See Page 10 for scaling ranges , and optional extras
+Machine requires compressed air, compressor not included*

C.O.4I CYLINDRICAL ROUNDER
Features:

Capacity up to 9,000 pieces/hr*
 Process range 1 oz to 40 oz
 Basic machine **does not** include flour
 duster or warm/cold air fan
 Teflonized tracks, manually adjustable
 31 1/2" diameter. drum with 25 ft teflonized rounding track

MODEL
LIST PRICE

C.O.4I

55,990

**For higher capacities, please consult area sales manager or factory.*

C.O.5 CONICAL ROUNDER SERIES
Features:

Basic machine does not include flour duster or warm/cold air fan.
 Central track adjustment for full range rounding
 (available but not included on C.O.5S and C.O.5M Models;
 see optional equipment.)

Aluminum alloy cone with teflonized tracks standard on all machines.
 The S and M units have wheels as standard for mobility.
 The C.O.5L is on adjustable vibra pads.

Stainless steel panels

>C.O.5 Small Rounder:

Capacity up to 3,600 pieces/hr
 Process range 1 oz to 2 lb.

C.O.5S

17,290

>C.O.5 Medium Rounder:

Capacity up to 6,000 pieces/hr
 Process range 1 oz to 2 1/2 lb.*

C.O.5M

21,380

>C.O.5 Large Rounder:

Capacity up to 7,200 pieces/hr
 Process range 1 oz to 2 1/2 lb.*

C.O.5L

47,800

Complete with adjustable tracks by central hand wheel

LINEAR ROUNDER

>Linear rounding channel on own support frame

L.O.

13,980

**Subject to dough weight and consistency.*