

DIVITRAD COMPACT

DIVIDER-FORMER


MADE IN FRANCE



We provide quality professional equipment and services to artisan bakeries.


**BERTRAND
PUMA**

DIVITRAD COMPACT

DiviTrad Compact dividers are square-tank divider-formers capable of dividing dough into 20 equal pieces.

Their use allows bakers to dispense with the time-consuming operations required for manual division, for an even more precise result and substantial time savings.

DiviTrad Compact is available in two versions:

- 4x5 divisions.
- *Double Cut* 2x10 divisions.

KNOW-HOW

70 years by your side



With 70 years of experience, Bertrand Puma has reached its high level of expertise thanks to a unique know-how in the conception of equipments for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

WWW.BERTRAND-PUMA.FR

LAB

Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US

+33 (04) 75 57 55 00

ASSISTANCE

At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

CALL US

+33 (04) 75 57 55 00

THE MUST-HAVE CORRUGATOR BECOMES COMPACT

The most compact divider-former on the market, it has been specially designed for craftsmen with limited space and budget who don't want to make any concessions on quality and maintenance.

With a depth of 810 mm and a width of 680 mm with its frame (510 mm wide), it will fit into the smallest of bakeries, while maintaining the robustness and performance expected on a daily basis.



With its 400x400 mm bowl, DiviTrad® Compact is equipped with knives for cutting into 20 square dough pieces. It allows both "classic" division before proofing and "traditional" division to form baguettes and bake immediately.



In its **Double Cut** version, DiviTrad Compact divides your dough directly into 2x10 pieces. Cutting during the tamping phase produces dough pieces that are less degassed, well sealed and gently elongated, to preserve the dough and guarantee future honeycombing.


Combined with the Nova Trad process and the Nova Soft roller, this system enables you to produce oven-ready baguettes in less than 30 minutes, while guaranteeing consistent, high-quality bread.



PROTECT YOUR HEALTH

Our DiviTrad range of divider-formers have been **approved for low flour emission by LEMPA***. Flouring with low Pulverulence Index flour is recommended.

*LEMPA is the reference laboratory of the Confédération Nationale de la Boulangerie Pâtisserie (National Bakery and Pastry Confederation).

 All our equipment is certified by an external, independent agency.





STOP FLOUR DUST !

Aware of the harmful impact of volatile flour dust on bakers' health, Bertrand Puma has integrated a flour anti-projection device as standard in the DiviTrad® Compact, thanks to a dust collection seal running the length of the tank.

The rising trowel forces these particles into a totally hermetically sealed system, where they are collected in a flour collection tray at the rear of the machine.



EASY MAINTENANCE

The design and materials used in the construction of the DiviTrad Compact are designed for ease of maintenance. The cast aluminum tank guarantees perfect hygiene, while facilitating daily cleaning of the machine.

The knives are easy to clean thanks to their automatic retraction, and maintenance of the machine's interior is equally straightforward thanks to the side maintenance access and its Quick Access unlocking system.

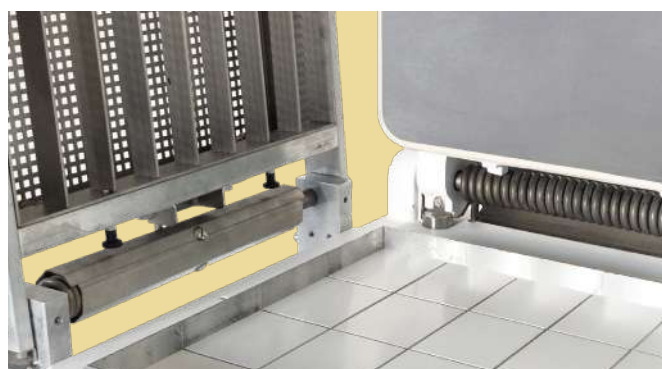


OPTIMAL CONSTRUCTION

Its stainless-steel-coated aluminum cover and sturdy, anti-corrosion frame ensure shock resistance. Its springs are also protected by a stainless steel cover. The ergonomic handle ensures reliable handling and effortless closing.

The front of the machine is equipped with: a hydraulic control lever, an emergency stop button, and a tamping pressure adjustment knob to adapt to the hardest as well as the softest doughs, and to guarantee optimal honeycombing.

For greater ergonomics, a handling and protection bar on the front of the machine makes it easy to move the machine, without risking damage to the power cable thanks to a retaining system on the rear of the equipment.



SAFE TO USE

DiviTrad® Compact allows you to change cutting shapes quickly and easily, thanks to a grid support that is integral with the machine.

The grid support is spring-loaded to support movement during maneuvers. This makes maneuvering safer and more comfortable, as the support cannot accidentally fall back.

Grid changing is quick and ergonomic, thanks to a simple four-point locking system, for easy handling with little effort.

TECHNICAL DATA

DIVITRAD COMPACT



MAINTENANCE ACCESS WITH QUICK ACCESS RELEASE SYSTEM FOR EASY DAILY CLEANING OF THE MACHINE INTERIOR.

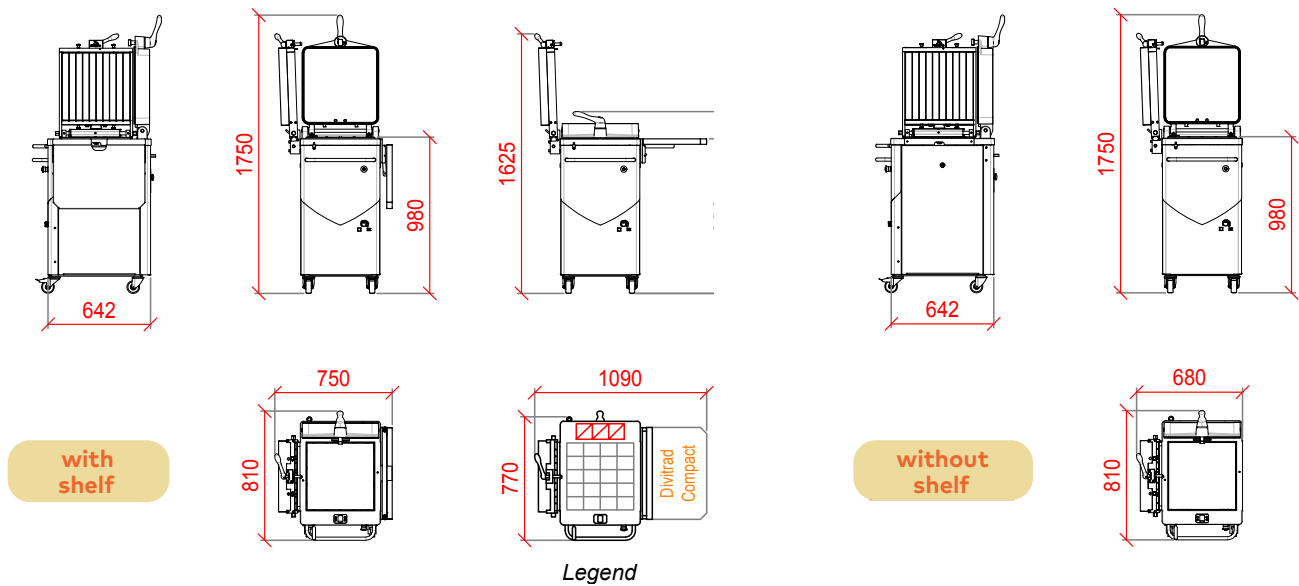


A FOLD-DOWN SHELF (OPTIONAL) FACILITATES THE TRANSFER OF DOUGH PIECES AFTER DIVIDING, AND CAN BE USED TO HOLD A TRAY OF FLOUR OR OTHER UTENSILS.



FLOUR COLLECTION TRAY AT THE REAR OF THE MACHINE.

DATA & DIMENSIONS



DIVITRAD COMPACT

● standard

| | DIVITRAD Compact | DIVITRAD Compact Double Cut |
|--------------------------------------|---------------------------|-----------------------------|
| Number of divisions | 4 x 5 | 2 x 10 |
| Square tank | ● | ● |
| Aluminum tank | ● | ● |
| Plastic tray | ● | ● |
| Adaptor for removable grid | ● | ● |
| Electrical supply | 400V / TRI+N+T / 50-60 Hz | |
| Power (kW) | 1,5 | |
| Rated current (A) | 3,8 | |
| Max. tank capacity (kg) | 18 | |
| Min. dough pieces weight (g) | 150 | |
| Max. dough pieces weight (g) | 900 | |
| Max. cutting capacity with grid (kg) | 7 | |
| Weight (kg) | 230 | |

OPTIONS & ACCESSORIES

€ paying option

| | OPTIONS |
|---------------------|---------|
| Fold-down shelf | € |
| Magnetic flour tray | € |

NON CONTRACTUAL DATA

MANY AND MORE, REAL GOODS



555 Rue Benoit Frachon, 26800 PORTES-LES-VALENCE (France)
Phone : +33 (0) 475 575 500 -Email : contact@sebp-bertrand.com
www.bertrand-puma.fr

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