

DIVITRAD

DIVIDER-FORMER


MADE IN FRANCE



We provide quality
professional equipment
and services to artisan bakeries.


**BERTRAND
PUMA**

DIVITRAD RANGE

DiviTrad® guarantees daily performance in your bakehouse and presents itself as an indispensable tool for an efficient and flexible production. The use of this machine allows bakers to release themselves from time consuming operations that are necessary for a manual preparation, for a result just as precise and a substantial time gain

Easy to use, your breads are ready in no time : cut your dough with DiviTrad® and put your breads in the oven straight away!

KNOW-HOW

More than 60 years by your side



With more than 60 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 INDISPENSABLE DIVIDER-FORMER

The legendary DiviTrad®, that has been used for many years, is back with a whole new design and functionalities, under the name of DiviTrad® Legend.

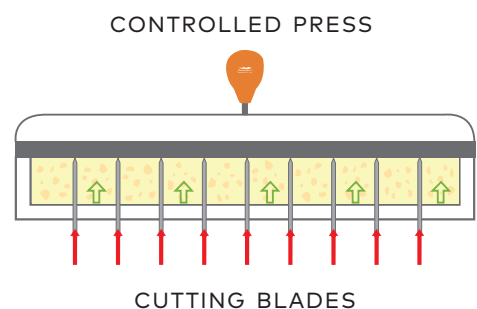
Versatile, DiviTrad® is equipped with cutting blades allowing a division in 20 square-shaped pieces. It enable a «classic» division before proofing, as well as a «traditional» division for working directly and baking immediately.



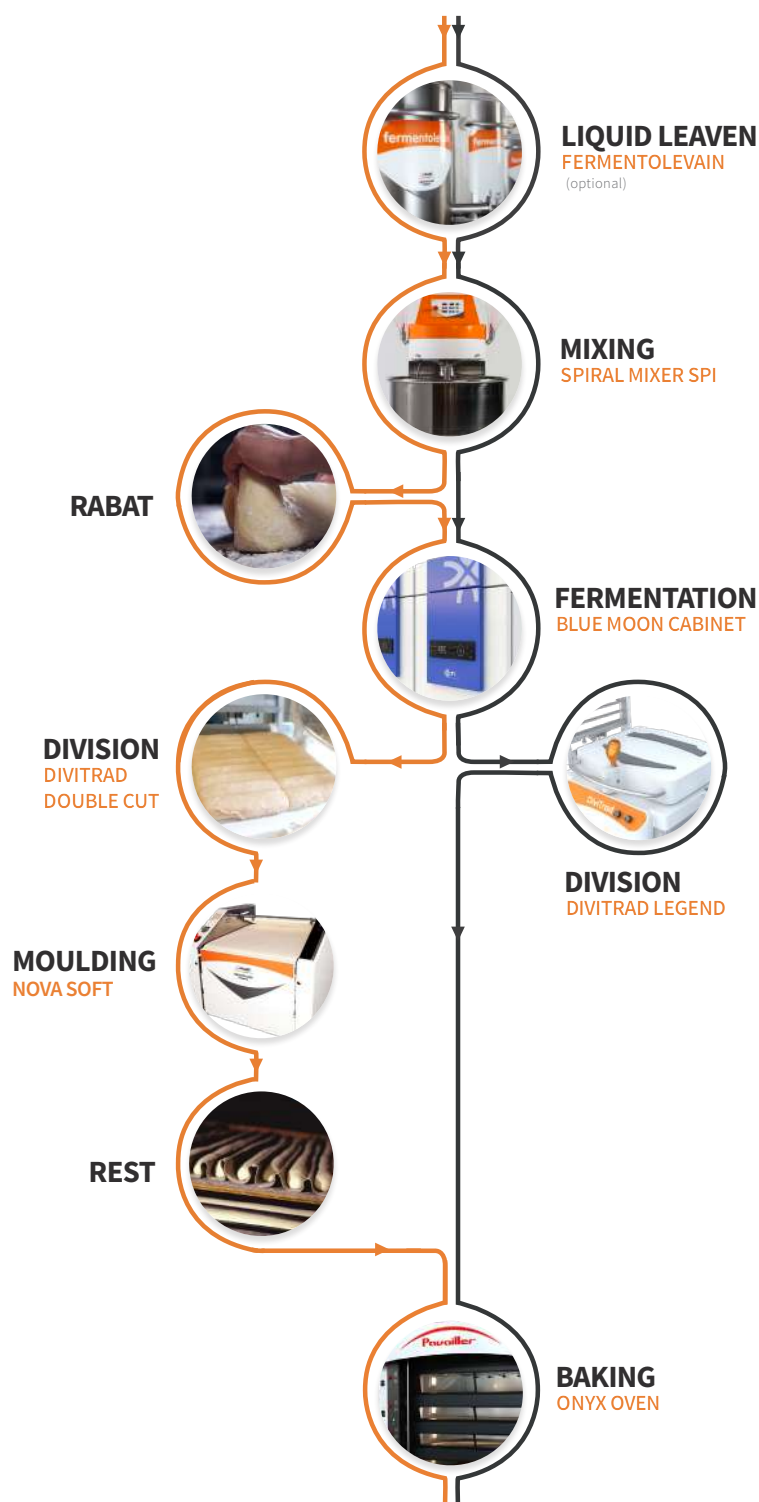
QUALITY FIRST

The DiviTrad® Double Cut presents its new cutting system, that allows you to cut your dough directly into 2x10 dough pieces. The cutting during the press phase gives gently-pressed and well-shaped dough pieces, softly lengthened to preserve the dough and guarantee the honeycomb structure.

Associated with the NOVA TRAD process and the roller Nova Soft, this system allows you to make baguettes that are ready to put in the oven in less than 30 minutes, while still guaranteeing a bread of quality.



NOS PROCESS



REQUIREMENT AND QUALITY

Delicious and colored breads, with complex flavors, a marked score and a developed alveolation : this represents a quality goal for many bakers. At Bertrand Puma, we combine our innovation and traditional know-how to optimize each step of the bread-making process, for a production even more reactive and qualitative.

The DiviTrad® Double Cut fits in with NOVA TRAD : a full process in slow proofing, dedicated to decrease the time-consuming constraints of traditional breadmaking, while ensuring a quality worthy of a handmade production. This process benefits from the Double Cut cutting system that reduces by half the operations and dough trays manipulations.

The DiviTrad® Legend is used in a process that requires the baking of the bread directly after the division of the dough. This version of the machine, thanks to its base cover plate, helps the baker go quickly to the oven, thus saving tiresome manipulations. This is the solution for a quick and efficient process.



VIDEO
NOVA
TRAD
PROCESS

TECHNICAL DATA



BOLTED ALUMINIUM SUPPORT FOR TRADICUT GRIDS

PLASTIC TRADICUT GRIDS, WHOSE SPECIFIC SHAPE ENABLES A PERFECT SOLDERED BREAD

THE GRID SUPPORT FOLDS DOWN COMPLETELY ALONG THE SIDE OF THE DIVITRAD® SO AS NOT TO GET IN THE WAY

A MODERN AND REFINED DESIGN, FROM THE UNLOCKING KNOB, TO THE SHIELD AND COVER

AUTOMATIC CYCLE PUSH N' BAKE (PLATINIUM VERSION)

FLUSH BUTTONS, MODERN AND TOUCH-SENSITIVE

REMOVABLE FLOUR TRAY

DURATION OF THE PRESS (PLATINIUM VERSION)

PRESSURE ADJUSTMENT

HALF-TANK MODE (PLATINIUM VERSION)

GRID SUPPORT : CAN RECEIVE 2 GRIDS AND THE BOTTOM PLATE

CASING 100% STAINLESS STEEL 304, ROBUST TANK MADE OF CAST ALUMINIUM

NO RETENTION AREAS, CONCEALED SCREWS, POLISHED WELDS



MAINTENANCE SIDE ACCESS WITH THE UNLOCKING SYSTEM QUICK ACCESS THAT MAKES DAILY CLEANING INSIDE THE MACHINE MUCH EASIER.



PRESSURE ADJUSTMENT KNOBS, AND FULL-TANK AND HALF-TANK MODES.



COVER WITH JACKS.



EXTRA-LARGE FLOUR TRAY TO RETRIEVE THE FLOUR EXCESS IN ONE GO.



EASY MAINTENANCE AND CLEANING

The design and materials used in the construction of the DiviTrad® are designed to allow easy maintenance and cleaning.

The aluminium tank ensures a perfect hygiene while facilitating the daily maintenance of the machine. The cleaning of the blades is very simple thanks to their automatic rise. The pushers in food-safe plastic are dismantled individually using a pin system.

STOP FLOUR DUST !

Bertrand Puma was one of the first manufacturers to be concerned with the dangerous impact of volatile flour dust on your health.

That is why DiviTrad® offers a flour projection shield as standard. When the pushers are lifted, these particles are pushed towards a totally sealed network : they are then collected in a removable drawer.



A COMPLETELY SAFE USE

The grid support is fitted with a spring in order to accompany the movement during operations, which are more comfortable and safer as the support cannot fall down accidentally.

Changing grids is quick and ergonomic thanks to a simple locking in four points, for an easy manipulation with few efforts.



A PRECISE ADJUSTING

DiviTrad® is equipped with a pressure adjustment knob in order to adapt to the firmer doughs as well as the softest. The Platinum version also allows you to adjust the duration of the press, which gives you complete control over the degassing of the dough.

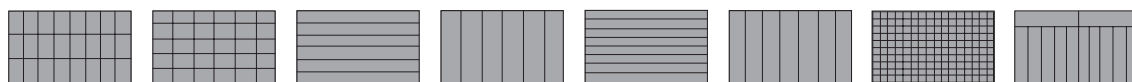
It is possible to switch from an half-tank mode to a full one depending on the amount of dough you need to cut.



OPTIONS FOR EVERY NEEDS

FOR EVEN MORE FLEXIBILITY

The DiviTrad® Legend, as well as the Double Cut version, allow quick and easy change of cutting forms thanks to their grid fixing support which is integral with the machine. Up to 48 cutting forms are currently possible with DiviTrad® stainless steel grids.



DiviTrad® also offers four other plastic grids, TradiCut :

- 8 divisions
- 10 divisions
- 2x10 divisions
- 2x8 divisions

The plastic material of the grid guarantees a softer cut, allowing the dough pieces to come together at the ends after division. Delicately shaped, the dough will produce loaves with rounder ends and a more developed and regular crust. The signature of each baker will be preserved in each batch!

AUTOMATIC CYCLE PUSH N' BAKE

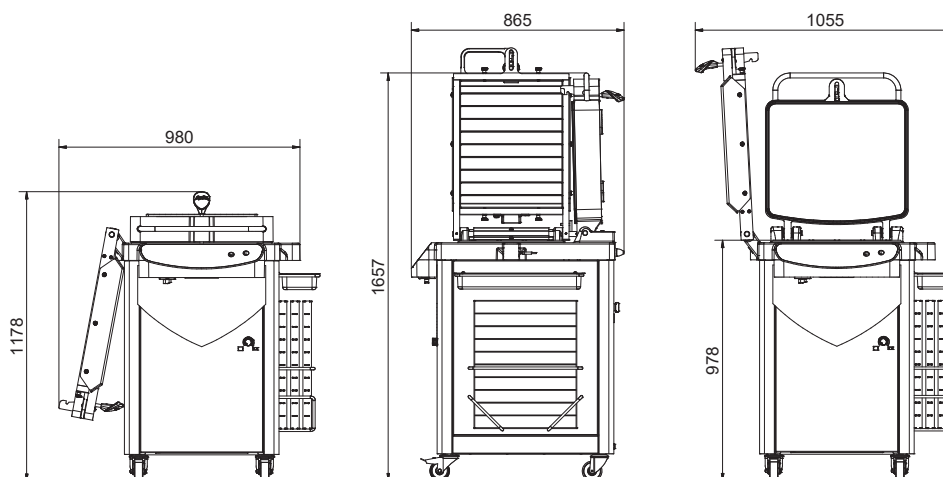
The Platinum version of DiviTrad® includes all the options, as well as the automatic cutting cycle Push n' Bake.

To enjoy a completely autonomous work, you only need to shut the cover to engage the locking and automatically launch the division cycle : in one manipulation, your breads are ready to be put in the oven !





DATA AND DIMENSIONS



DIVITRAD

● standard – not available

	DIVITRAD® Double Cut Stentor	DIVITRAD® Double Cut Platinum	DIVITRAD® Legend Stentor	DIVITRAD® Legend Platinum
Number of divisions	2 x 10	2 x 10	4 x 5	4 x 5
Squared tank	●	●	●	●
Aluminum tank	●	●	●	●
Plastic plate	●	●	●	●
Adaptation for folding grid	●	●	●	●
Bolted aluminium support for TradiCut grids	●	●	●	●
Automatic cycle Push n' Bake	–	●	–	●
Electrical supply	400V / TRI+N+T / 50-60 Hz			
Power (kW)	1,5			
Rated current (A)	4			
Maximum capacity of the tank (kg)	18			
Minimum dough pieces weight (g)	150			
Maximum dough pieces weight (g)	900			
Maximum cutting capacity with grid (kg)	7			
Weight (kg)	300			

NON CONTRACTUAL DATA

OPTIONS & ACCESSORIES

€ paying option

OPTIONS	
TradiCut grids	€



STENTOR

A reinforced conception and a selection of even more sturdy materials for a polyvalent and intensive use.



PLATINUM

More technical options for an even more precise and unequalled result in the bakehouse.



MANY AND MORE, REAL GOODS



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