

SVI+

AUTOMATIC DIVIDER-ROUNDER



INDUSTRIAL BAKERIES

AUTOMATIC DIVIDER-ROUNDER

SVI+ is an automatic industrial volumetric divider-rounder designed for the production of round-shaped products.

The “+” model is characterized by high hourly output. An ideal solution for large-scale bakeries and industrial plants: production performance can be customized, reaching up to 15,000 pcs/h.

MAIN FEATURES

Weight	850 kg
Max pcs/hour	1500 per row
Available rows	From 5 up to 10
Power supply	400V 3P + N + G 50HZ 230V 3P + G 60Hz 208V 3P + G 60Hz 440V 3P + G 60Hz
Maximum absorbed power	14kVA(400V) 10,5kVA(230V)

DRUM

SA	DA	DA-R
1 weight range	2 weight ranges	• 2 weight ranges: • 1 rounded + 1 only divided (rectangular)

VERSIONS

STANDARD	SUPER
• Advanced functions. • Full recipe customization. • 1 or 2 weight ranges.	• Advanced functions. • Full recipe customization. • 1 or 2 weight ranges. • Soft doughs.

TECHNICAL SPECIFICATIONS

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

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

Adjustable flour dusters for customized flour dispensing throughout the entire production cycle.

Possibility to adjust motor power from the display to adapt the machine's operation to doughs with different densities. (Available for Super version).

System with interchangeable springs of different hardness to adapt the machine's operation to doughs with different densities. (Available for Standard version).

Precise rounding thanks to a spring system that allows adjustment of the pressure exerted by the rounding plate on the dough.

Removable and interchangeable rounding plate to facilitate cleaning and allow work with a different number of rows.

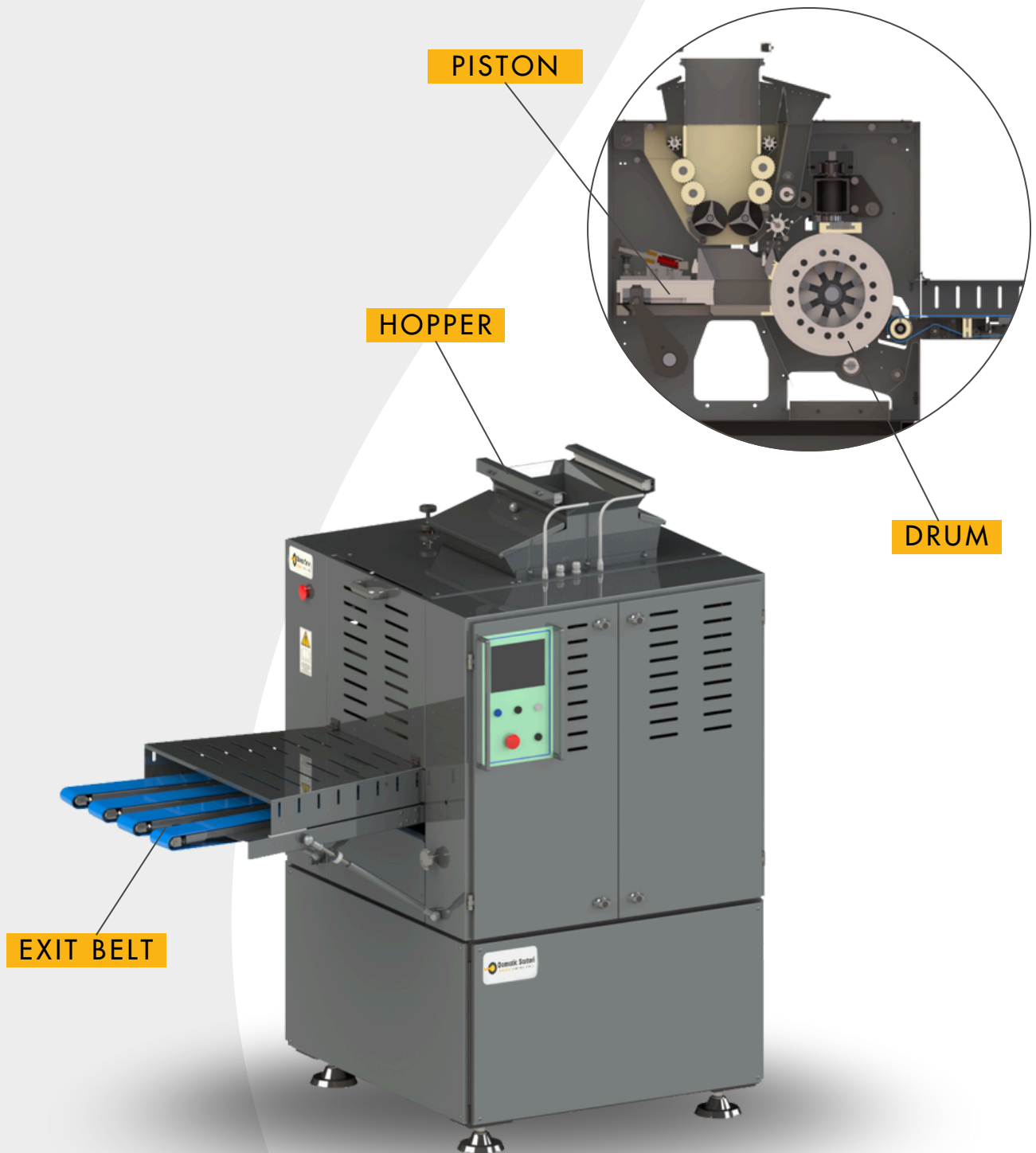
Flour and dough scrap collection drawers to simplify cleaning operations, recover flour, and reduce waste.

Height-adjustable support feet.

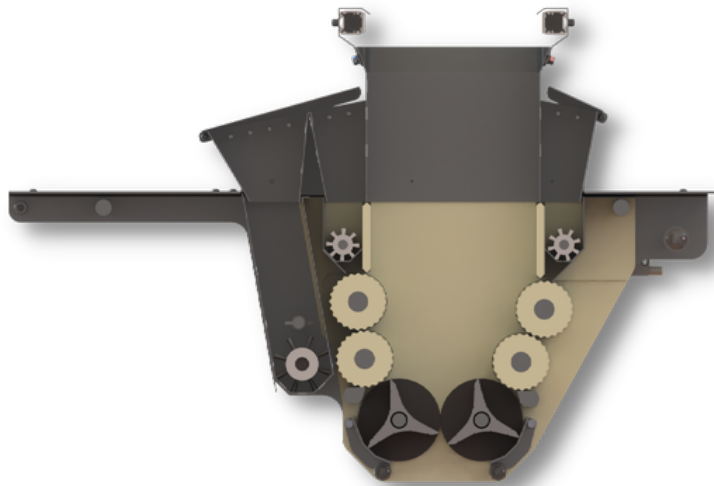
Control system via touch screen.

Self-adjustment of dough dividing in the hopper: thanks to pre-portioning stars, once the desired weight range is set, the sensors determine the correct dough weight to be cut.

SVI+ TECHNOLOGY



HOPPER



Type 4 optoelectronic safety barriers.

Teflon-coated hopper with a loading capacity of up to 40 kg.

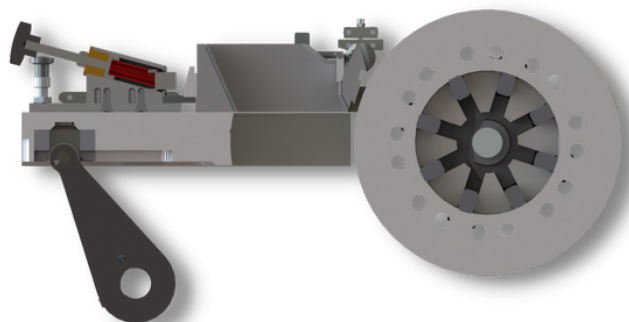
Brush flour dusters.

Dough guiding rollers.

Pre-portioning stars.*

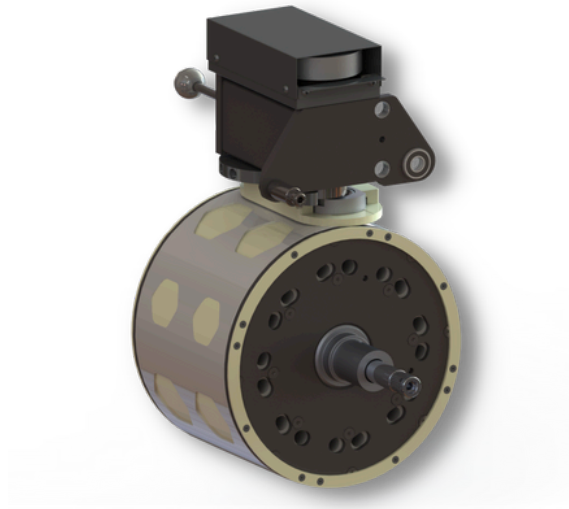
***The stars are optimized for the size of the required product and perform pre-portioning by releasing the precise amount of dough into the conveyor.**

PISTON



STANDARD	SUPER
• Single three-phase asynchronous motor. • Constant piston stroke. • Piston pressure adjustment through interchangeable springs.	• 2 independent Brushless motors. • Smart piston stroke. Automatically adjusts the pressure according to the dough characteristics. • Piston pressure adjustment via touch screen.

ROUNDING SYSTEM



Forming drum.

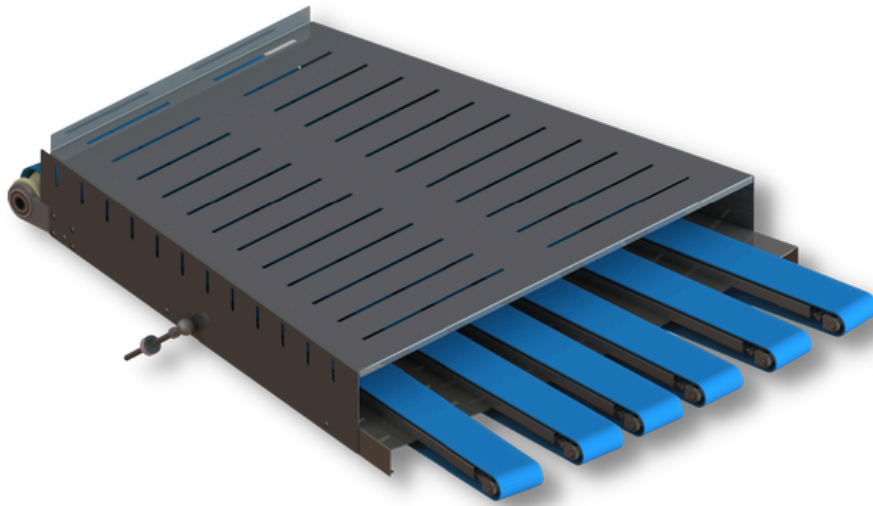
Rounding system with removable and interchangeable plate.**

****The rounding plate, combined with the drum movement, rounds the dough and gives it a spherical shape.**

Rounding speed adjustable via touch screen panel.

Internal drum movement adjustable via touch screen panel.

EXIT BELT



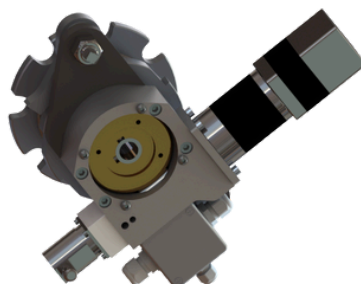
Food-grade material with a textured surface to facilitate product release.

Protective cover with safety sensor.

Adjustable product discharge spacing.

Adjustable belt height according to product weight range.

WEIGHT ADJUSTMENT SYSTEM



The weight adjustment system determines the final product weight.

STANDARD | SUPER

The system operates through a motor that, working together with an encoder, ensures a high degree of precision in drum positioning. The weight is set via touch screen display.

TOUCH SCREEN CONTROL

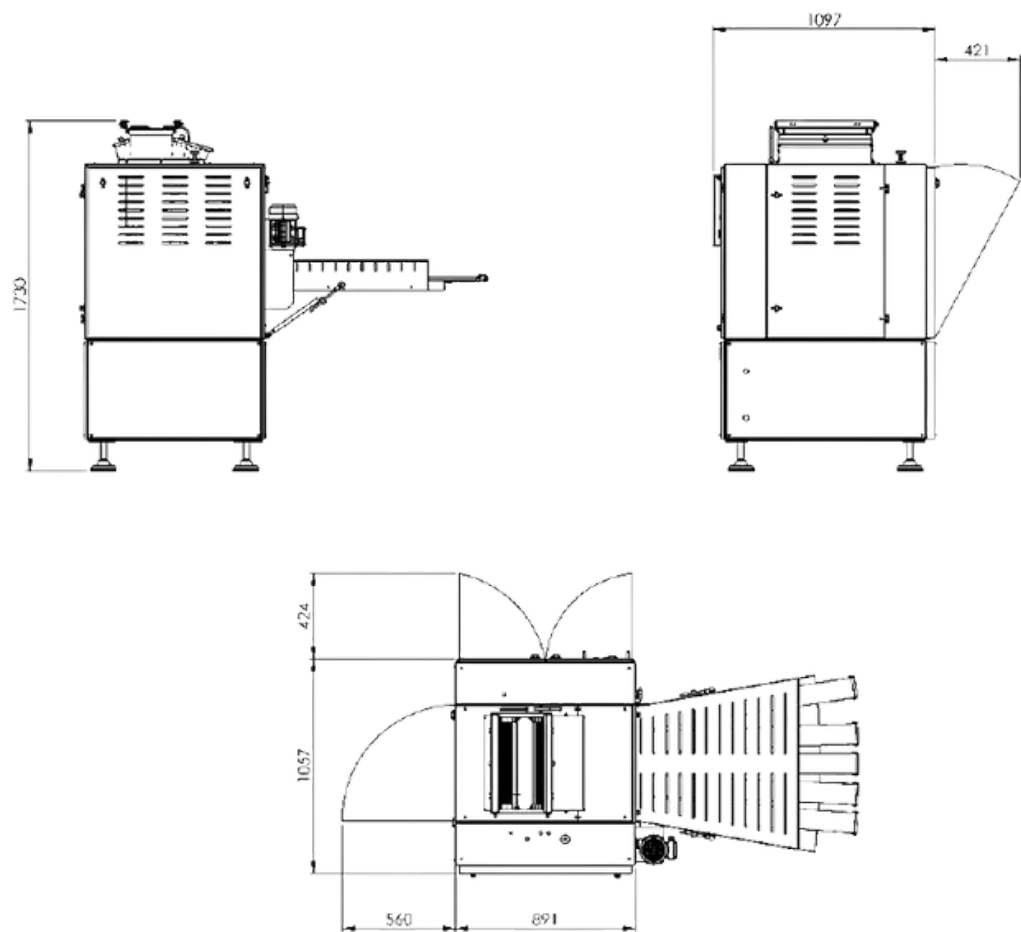
Storage of over 100 recipes with different settings for weight, rounding speed, and piece output frequency.

Real-time updated production statistics.

Standard recipes stored in the memory of each machine.

Depending on production needs, the operator can modify recipe settings in real time.

DIMENSIONS AND OVERALL SIZE



	By Flight	By Ground
WIDTH	1370 mm	1370 mm
HEIGHT	1560 mm	2010 mm
LENGTH	2070 mm	2070 mm
WEIGHT	1037 kg	1037 kg



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