



MODELS	Dividing Range
FMKVD 0525	: 50 gr – 250 gr
FMKVD 1065	: 100 gr – 600 gr
FMKVD 2012	: 200 gr – 1200 gr

Standard Construction

- Motor power 1.5 kW
- Stainless steel hopper
- Output: 900 to 2200 p/h
- Mounted on castors
- Minimum loading height 1540 mm for open hopper
- 380 V 50 Hz N+PE
- Hopper 100 Kg
- Epoxy painted wall pannel

Optional

- Dough Piece Counter
- Stainless Steel Body
- Adjustable Speed
- Teflon Coated Hopper
- Motorized Weight Adjustment
- Hopper 150 Kg

The volumetric divider is fitted with all latest safety and technological features for their intended professional use. All parts which come into touch with dough are made of stainless steel, automatic lubrication system, a contribution to hygiene and optimum ease of operation together with their very practical loading level. Perfectly regular weight of dough pieces. It can be used at varying speed for production of 900 to 1800 pieces of dough per hour, thus adapting themselves perfectly to your requirements. Adapted for soft dough (French type) . The flour duster is mandatory if there is no rounding device on the outfeed conveyor belt

Capacity	Kapazität	Capacité	Pcs/ H	1800 – 2200
Hopper	Edelstahlböttcher	Trémie	Kg	100
Width	Breite	Largeur	mm	850
Length	Tiefe	Longueur	mm	920
Height	Höhe	Hauteur	mm	1750
Weight	Nettogewicht	Poids	Kg	450
Electricity	Stromspannung	Puissance	380 V 50 Hz N+PE	
Phase	Phase	Phase	3	
Motor	Motorleistung	Power	1,5 kW	

Health and safety

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive



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MODELS (Dividing Range)

- KMK 0525** : 50 gr – 250 gr
- KMK 1065** : 100 gr – 600 gr
- KMK 2010** : 200 gr – 1000 gr

Standard Construction

- Motor power 1.5 kW
- Stainless steel hopper
- Output: 900 to 1800 p/h
- Mounted on castors
- Loading height 1540 mm for open hopper
- 380 V 50 Hz N+PE
- Hopper 100 Kg
- Epoxy painted wall pannel

Optional

- Dough Piece Counter
- Stainless Steel Body
- Adjustable Speed
- Teflon Coated Hopper
- Motorized Weight Adjustment
- Hopper 150 Kg

The volumetric divider is fitted with all latest safety and technological features for their intended professional use. All parts which come into touch with dough are made of stainless steel, automatic lubrication system, a contribution to hygiene and optimum ease of operation together with their very practical loading level. Perfectly regular weight of dough pieces. It can be used at varying speed for production of 900 to 1800 pieces of dough per hour, thus adapting themselves perfectly to your requirements. Adapted for soft dough (French type) . The flour duster is mandatory if there is no rounding device on the outfeed conveyor belt

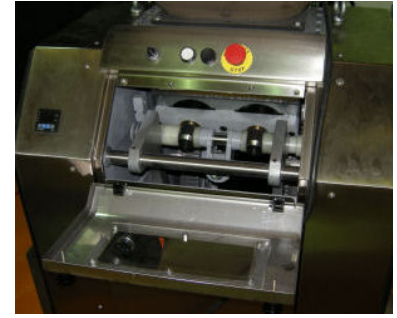
Capacity	Kapazität	Capacité	<i>Pcs/ H</i>	900 – 2500
Hopper	Edelstahlböttcher	Trémie	<i>Kg</i>	100
Width	Breite	Largeur	<i>mm</i>	675
Length	Tiefe	Longueur	<i>mm</i>	1200
Height	Höhe	Hauteur	<i>mm</i>	985
Weight	Nettogewicht	Poids	<i>Kg</i>	480
Electricity	Stromspannung	Puissance		380 V 50 Hz N+PE
Phase	Phase	Phase		3
Motor	Motorleistung	Power		1,5 kW 930 Rpm 7,24,2 Amp

Health and safety

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MODELS

Dividing Range

FMKVD2 0315	: 30 gr – 150 gr
FMKVD2 0620	: 60 gr – 200 gr
FMKVD2 1065*	: 150 gr – 600 gr

Standard Construction

- Motor power 1.5 kW
- Stainless steel hopper
- Stainless Steel Body
- Output: 3500 to 4000 pcs/h
- Mounted on castors
- Minimum loading height 1540 mm for open hopper
- 380 V 50 Hz N+PE
- Hopper 100 Kg

Optional

- Dough Piece Counter
- Adjustable Speed
- Teflon Coated Hopper
- Motorized Weight Adjustment
- Hopper 150 Kg

Designed for high production capacities with double piston cutting. Cuts the dough by vacuuming system to avoid high pressure on the dough. So, the bread quality is higher. One piece bonnet on the two sides of the machine prevents from taking flour inside the mechanical and electronic parts. Conveyor belt is cleaned when the machine is running. The waste is collected in the special box which is placed under the belt. All of the parts which are contacting to flour or dough are made of stainless steel material with accordance to EU standards. 3 different speed can be adjusted from the motor wheel. Electronic speed control can be bought as an option. High resistance body prevents from vibrations. Lubrication is done by a closed system to avoid oil losses and to extend the life of the oil. The pipes which are used for lubrication are hydraulic type. Electrical system is with accordance to Eu standards. Different weight ranges are available. Poliamide wheels allows to change the place of the machine easily without giving damage to the floor

Capacity	Kapazität	Capacité	<i>Pcs/ H</i>	4.000
Hopper	Edelstahlböttcher	Trémie	<i>Kg</i>	100
Width	Breite	Largeur	<i>mm</i>	850
Length	Tiefe	Longueur	<i>mm</i>	1220
Height	Höhe	Hauteur	<i>mm</i>	1716
Weight	Nettogewicht	Poids	<i>Kg</i>	620
Electricity	Stromspannung	Puissance	380 V 50 Hz N+PE	
Phase	Phase	Phase	3	
Motor	Motorleistung	Power	940 rpm - 2,2 kW 9,25,3 Amp	

Health and safety

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