

Accurist™ Divider Range

Accuracy, reliability and low cost of ownership are the hallmarks of the Accurist™ 3000, 5000 and 9000 dough dividers. They are durable, easy to operate and easy to maintain; there is a wide range of piece-weight and output combinations available, covering applications as diverse as small breads and pizza bases up to large loaves.



Highly-developed cam profile for accurate weight control

Using a cam profile that allows the dough time to completely fill the die pockets, all Accurist™ dividers are capable of maintaining an accuracy of 2.5 to 3.5g Standard Deviation on 900g dough pieces over extended production runs.

Reliable and easy to maintain

The intermittent movements of the ram, knife and division box are driven by a series of cams that are mechanically linked to prevent loss of phase. An efficient oiling system and careful material selection contribute to five-year service intervals. Service contracts are also available.

Easy access for thorough cleaning

Access to all the parts that require regular cleaning is via hinged covers and there are no inaccessible areas. Minimal build-up of hard dough extends cleaning intervals and makes cleaning easier and faster. The machine may be removed from the line for further cleaning.

Typical Installation Includes:



lifetime
support

Baker Perkins supports every piece of equipment throughout its life, with a comprehensive programme of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of service engineers can assist with both repairs and routine maintenance. Existing equipment may be rebuilt to extend service life and/or upgraded to improve performance.

Pan/Tin Bread



Multigrain Wholemeal Bread



Sandwich Bread



Hearth Bread



Pizza Dough





Stainless steel bulk hopper with long-lasting, non-stick coating

Hinges down for easy cleaning from floor level. An optional oil ring applicator lubricates the hopper before each new batch.



Corrosion-resistant ram & knife

Spring-loaded ram enables pressure to be adjusted for all dough characteristics. Damage due to recirculation is minimised by optimised phasing. Ram and knife can be withdrawn and fully cleaned in place.



Low-consumption oiling system

Centralised lubrication of all sliding surfaces: oil is piped directly to each component and distributed locally through carefully designed channels.



Good floor clearance for easy cleaning

Machine is mounted on wheels for easy removal from line for changeover, cleaning and maintenance. Hinged and interlocked front and rear covers give further easy access for routine cleaning.



Wide range of division box & die configurations to suit requirements

Division box is spring-loaded against front plate to minimise oil consumption and dough seepage. Friction and wear are minimised and Baker Perkins' patented dies are easy to handle and clean.

Options

- Bulk hopper - 500kg or 680kg total capacity
- Short hopper for gated feed
- Oil ring applicator for lubricating bulk hopper
- Dough temperature probe
- Dough level sensor
- Discharge flicker for sticky dough/low weights
- Docking frame, fixed to floor
- Primary and secondary conveyors to separate dough pieces
- Overhead transfer roller to aid separation
- Air supply to dry conveyor belt
- As standard, dies are supplied in Nylon6, with PET Ertalyle® available as an option

Throughput

Pkts	Accurist™ 3000 (pcs/hour)		Accurist™ 5000/9000 (pcs/hour)	
	Maximum	Minimum	Maximum	Minimum
1	1,500	500		
2	3,000	1,000	3,600	1,200
3	4,500	1,500	5,400	1,800
4	6,000	2,000	7,200	2,400
5			9,000	3,000
6*			10,800	3,600
8*			14,400	4,800

Piece Weight on 'No Time' Dough**

Pkts	Accurist™ 3000		Accurist™ 5000/9000	
	Maximum (g)	Minimum (g)	Maximum (g)	Minimum (g)
1	2,600	950		
2	1,200	475	2,500	700
3	800	325	1,650	500
4	600	250	1,150	350
5			1,100	350
6*			800	275
8*			450	150

* convertible pocket dividers (2/4, 3/6, 4/8) are available

** based on dough density of 1,153kg/m³