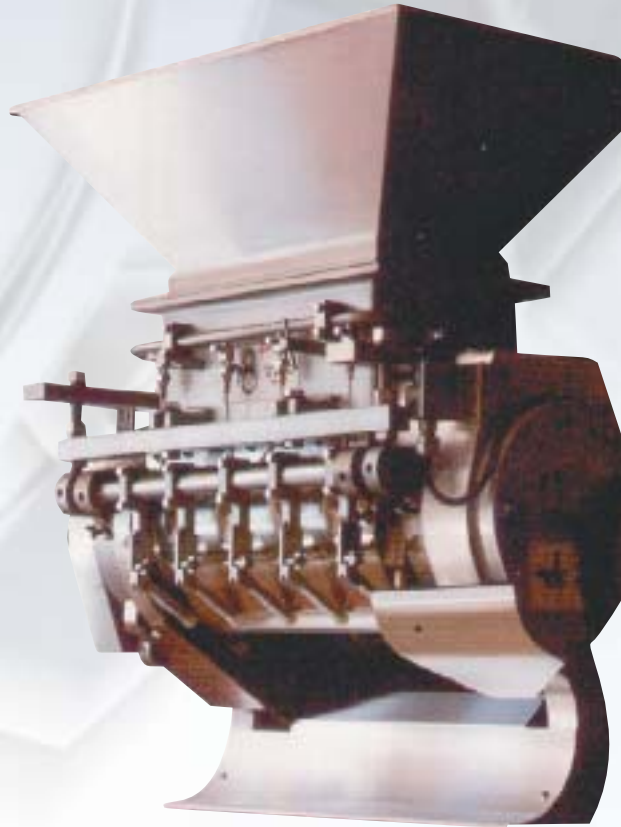




MODEL K DIVIDER HEAD



- **Reliable Bun Dividing Performance**
- **Improved Design for Extended Machine Life and More Precise Scaling**

Features & Benefits

New Design Improvements

- Solid stainless steel cylinder (no welded wrap). This design eliminates the potential for vacuum leaks due to weld failures.
- Quick change cut-off wire assembly significantly reduces downtime due to cut-off wire breakage.
- Pneumatic gauges on both vacuum shoes for easy operator monitoring of vacuum performance.

Maximum Scaling Performance

- Obround piston shafts eliminate shaft flexing to improve scaling performance.
- New precision-machined segment gear assembly provides exact operating performance.

MODEL K DIVIDER HEAD

Options

- Dual Oil Pumping System
- Hopper Block-off Assemblies
- Piston Block-off Assemblies
- 2" diameter pistons in place of standard 2 1/2" diameter pistons (Scaling range of 7/8 oz. to 3 oz.)
- Round operating shaft in lieu of Obround for increased scaling range
- 250 lb. (113 Kg) stainless steel extension hopper
- 500 lb. (226 Kg) stainless steel extension hopper
- Air clutch in lieu of manual clutch
- Right hand controls
- Oil mist collector systems
- Quick change wire assembly
- Tool kit
- Spare parts kit

Mechanical Features

- New precision-machined steel hopper with maximum low-friction design
- Solid stainless steel drum (no wrap)
- Brass vacuum and pressure shoes
- Static body one-piece pistons with removable brass caps
- Obround piston shaft
- Precision segment gear assembly
- Bronze bearings
- Front drip and rear spray oilers
- Heavy duty, shock-absorbing manual clutch
- Stainless steel rear cover with Schmersal key safety interlock
- Pneumatic gauges on vacuum shoes

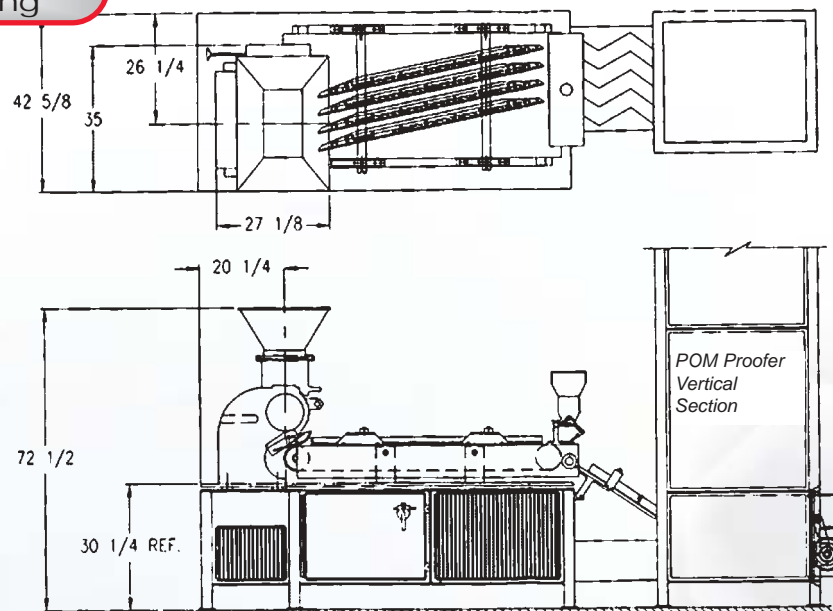
Specifications

	Scaling Range	Speed Range	Pneumatic Requirements ²	Approx. Shipping Wt.
K-400	1 - 5 oz. ¹	160 - 400 ppm	25scfm to 87 psig	1300 lbs. (589 Kg)
K-600	1 - 5 oz. ¹	240 - 600 ppm	25scfm to 87 psig	1500 lbs. (580 Kg)

¹Range may be increased with special pistons and/or shafts

²Pneumatic requirements using Piab MLL 200

Design Drawing



left hand shown,
with 250 lb. hopper

For more information please call
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