

## SP-240

### Features

- ◆ Perfect for a wide range of soft doughs (75-80% hydration)
- ◆ Flexible production from 1 to 40 oz.
- ◆ Interchangeable knife system available in 1-6 rows.
- ◆ Stainless Steel drawer for the collection of finished product.
- ◆ Manual adjustment of thickness and knife speed.



### Optional Features

- ◆ Long-loaf moulder with adjustable table.
- ◆ Flour duster placed on either the inlet belt or on the head.
- ◆ Long-loaf moulding device on the outlet belt.
- ◆ Stainless Steel models available.

### Perfect for Ciabatta

The SP-240 Automatic Soft Dough Divider is the ideal machine for entry into the booming market for Ciabatta. It is particularly well suited for the production of soft doughs (75-80% hydration) like Ciabatta and Casereccio. Its interchangeable knife cutting system is gentle to the dough and flexible for pieces 2- 9 1/2 inches wide and a variety of weights from 1 - 46 ounces. The SP-240 features a generous 240mm inlet belt and manual adjustments for both thickness and speed of the cutting knives.

Optional features include a long-loaf moulder with adjustable table for the moulding of small french loaves, a flour duster placed on either the inlet belt or on the head, Stainless Steel covers or a completely Stainless Steel machine.

Specifications	
Length	74 ¼"
Width	30 ½"
Height	53"
Shipping Weight	975 lbs.
Min. Production	1,050 pcs/hr
Max. Production	17,700 pcs/hr
Electrical Requirements	220V / 60Hz / 3Ph
Power (kW)	0.37

**NOTE:** Specifications are subject to revision and confirmation.

