

## BERTUETTI SVG3-UNIVERSAL LINE FOR STRESS FREE SOFT & STANDARD DOUGH DIVIDING AND ROUNDING



The unique Bertuetti SVG3 combines a stress free dough divider with a gentle rounding system to become the complete machine for the modern bakery. Variable speed makes it suitable for all production requirements and it is suitable for all dough types, from direct dough's through to very hydrated, long rested/fermented dough's. In short, it is the most dynamic dough processing machine on the market today. It is the machine for today and tomorrow.

### CHARACTERISTICS:

Dividing from 1 to 7 rows  
 Dividing weight range 20 to 2000gm  
 Dividing dough up to 90% hydration  
 Rounding from 4 to 7 rows  
 Rounding range 30 to 200gm  
 Rounding dough up to 80% hydration  
 High hourly output  
 No oil used for low consumable cost and easy cleanup.  
 Touch screen programmable control panel

### Many options available including:

- Automatic Dough Feeding
- Automatic Flour Dusters
- Inline moulders for long products
- Seeding Unit
- Automatic Tray depositing

