



BERTRAND  
PUMA

La griffe boulangère

# DiviTrad<sup>®</sup>

baguettes in one go !



# DIVITRAD

DiviTrad® guarantees daily performance in your bakehouse and presents itself as an indispensable tool for an efficient and flexible production. The use of this machine allows bakers to release themselves from time consuming operations that are necessary for a manual preparation, for a result just as precise and a substantial time gain

Easy to use, your breads are ready in no time : cut your dough with DiviTrad® and put your breads in the oven straight away!

## ■ THE INDISPENSABLE DIVIDER-MOULDER

The legendary DiviTrad®, that has been used for many years, is back with a whole new design and functionalities, under the name of DiviTrad® **Legend**.

Versatile, DiviTrad® is equipped with cutting blades allowing a division in 20 square-shaped pieces. It enable a «classic» division before proofing, as well as a «traditional» division for working directly and baking immediately.

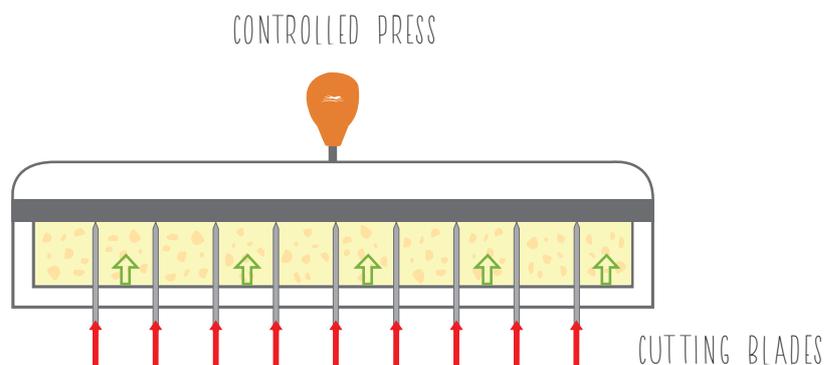


“ Since 80% of a french bakehouse’s production includes baguettes, we have dedicated 80% of DiviTrad’s cycles to the baguette.

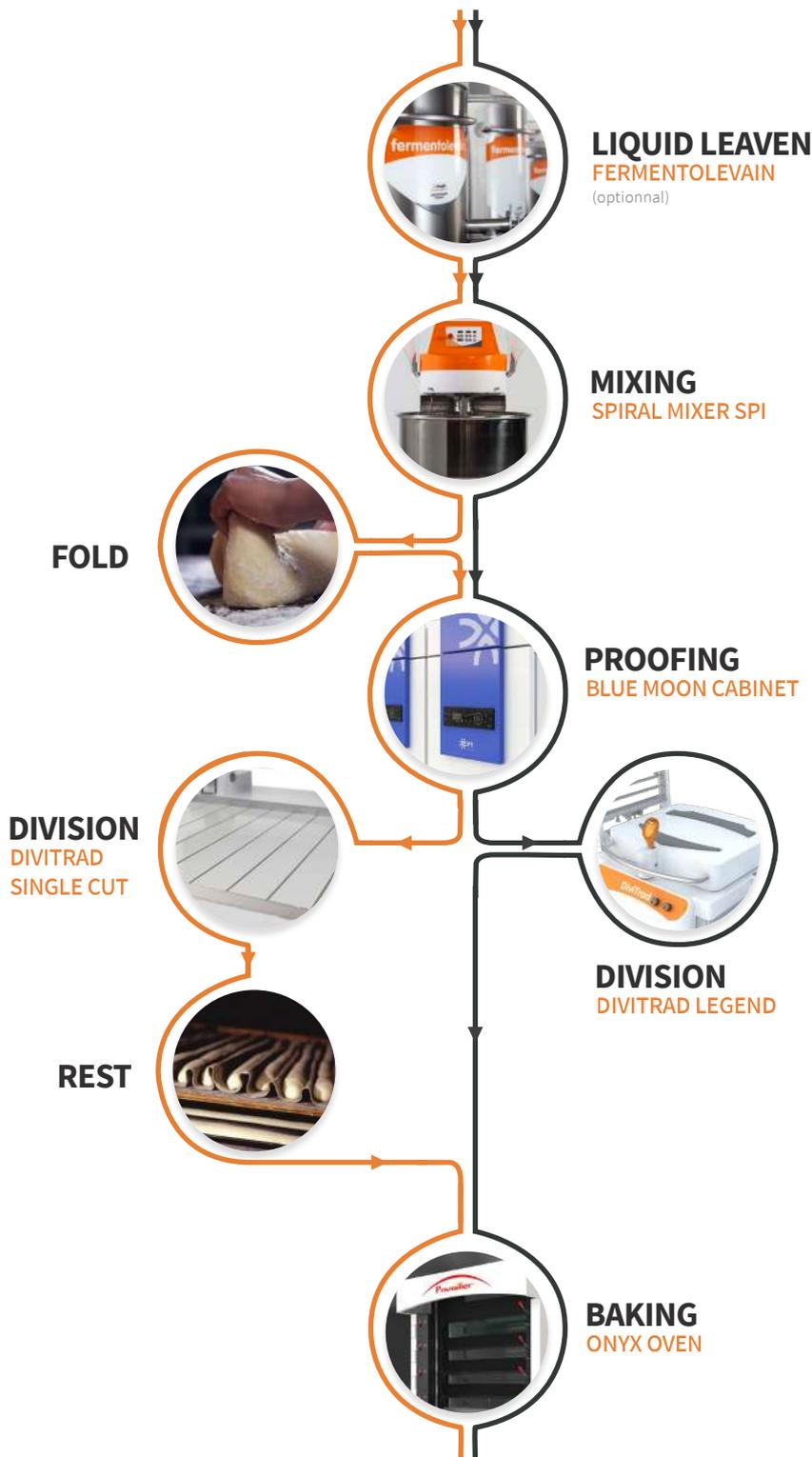
## ■ BAGUETTES IN ONE GO !

The DiviTrad® **Single Cut** presents its new exclusive and patented cutting system, that allows you to cut your dough directly into 10 baguette-shaped pieces. The cutting during the press phase gives perfect-shaped baguettes with rounded extremities. That way, the dough is less stressed and more alveolated.

This innovative and unseen system allows you to make baguettes that are ready to put in the oven in less than a minute, while still guaranteeing a bread of quality.



# OUR PROCESS



## ■ DEMAND AND QUALITY

Delicious and colored breads, with complex flavors, a marked score and a developed alveolation : this represents a quality goal for many bakers. At Bertrand-Puma, we combine our innovation and traditional know-how to optimize each step of the bread-making process, for a production even more reactive and qualitative.

Thanks to the **Single Cut** system, the time gain has no detrimental impact on quality : making excellent baguettes has never been so easy ! It is used in a process that requires a short period of rest on layers - between 20 and 30 min after division - for a result after baking even more remarkable !

The DiviTrad® **Legend** is used in a process that requires the baking of the bread directly after the division of the dough. This version of the machine, thanks to its base cover plate, helps the baker go quickly to the oven, thus saving tiresome manipulations. This is the solution for a quick and efficient process.

# DIVITRAD RANGE



Maintenance side access with the unlocking system **Quick Access** that makes daily cleaning inside the machine much easier.



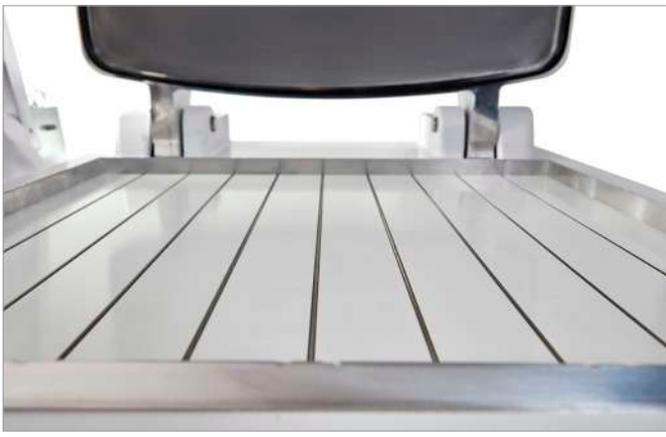
Pressure adjustment knobs, and full-tank and half-tank modes.



Cover without springs.



Extra-large flour tray to retrieve the flour excess in one go.



## ■ EASY MAINTENANCE AND CLEANING

The design and materials used in the construction of the DiviTrad® are designed to allow easy maintenance and cleaning.

The aluminium tank ensures a perfect hygiene while facilitating the daily maintenance of the machine. The cleaning of the blades is very simple thanks to their automatic rise. The pushers in food-safe plastic are dismantled individually using a pin system.

## ■ STOP FLOUR DUST !

Bertrand-Puma was one of the first manufacturers to be concerned with the dangerous impact of volatile flour dust on your health.

That is why DiviTrad® offers a flour projection shield as standard. When the pusher (dough) are lifted, these particles are pushed towards a totally sealed network : they are then collected in a removable drawer.



## ■ PRECISE ADJUSTING

DiviTrad® is equipped with a pressure adjustment knob in order to adapt to the firmer doughs as well as the softest. The Platinum version also allows you to adjust the duration of the press, which gives you complete control over the degassing of the dough.

It is possible to switch from an half-tank mode to a full one depending on the amount of dough you need to cut.

## ■ A COMPLETELY SAFE USE

The grid support is fitted with a spring in order to accompany the movement during operations, which are more comfortable and safer as the support cannot fall down accidentally.

Changing grids is quick and ergonomic thanks to a simple locking in four points, for an easy manipulation with few efforts.



# OPTIONS FOR EVERY NEEDS

## ■ FOR EVEN MORE FLEXIBILITY

If **DiviTrad®** is equipped, in standard, with the 10 baguettes division **Single Cut**, it also enables - just like the **DiviTrad® Legend** - to quickly and easily change the cutting shape thanks to the machine's grid fixing support.

Up to 48 cutting shapes are available with the stainless steel **DiviTrad®** grids.



**DiviTrad®** also offers four other plastic grids, **TradiCut** :

- 8 divisions
- 2x10 divisions
- 2x8 divisions

The plastic material of the grids guarantees a softer cutting that allows the dough pieces to be resolded at the extremities after the division. Gently shaped, the dough will give breads with rounder extremities and a score opened nicely. The signature of each baker is preserved at each batch!



## ■ AUTOMATIC CYCLE PUSH N' BAKE

The Platinum version of **DiviTrad®** includes all the options, as well as the automatic cutting cycle **Push n' Bake**.

To enjoy a completely autonomous work, you only need to shut the cover to engage the locking and automatically launch the division cycle : in one manipulation, your breads are ready to be put in the oven !

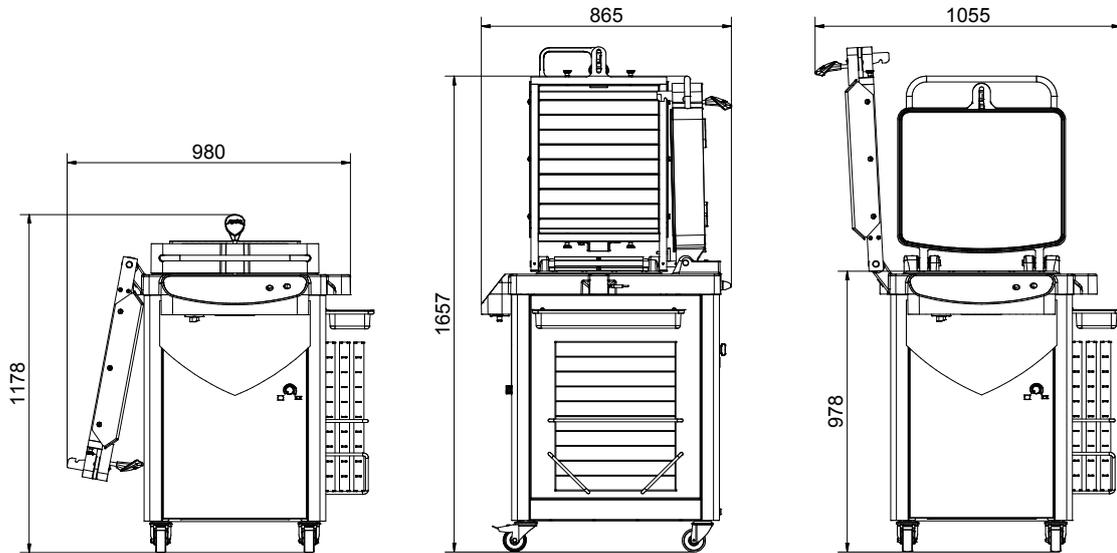




A reinforced conception and a selection of even more sturdy materials for a polyvalent and intensive use.



More technical options for an even more precise and unequalled result in the bakehouse.



	DiviTrad® Single Cut Stentor	DiviTrad® Single Cut Platinum	DiviTrad® Legend Stentor	DiviTrad® Legend Platinum
Number of divisions	10	10	20	20
Squared tank	●	●	●	●
Aluminium tank	●	●	●	●
Plastic pusher	●	●	●	●
Equipment for folding grid	●	●	●	●
Bolted aluminium support for <i>TradiCut</i> grids	●	●	●	●
Automatic cycle <i>Push n' Bake</i>	-	€	-	€
Electrical supply	400V / TRI+T / 50-60Hz			
Power (kW)	1,5			
Rated current (A)	4			
Maximum capacity of the tank (kg)	18			
Minimum dough pieces weight (g)	250			
Maximum dough pieces weight (g)	1800			
Maximum cutting capacity with grid (kg)	7			
Weight (kg)	300			

● standard € paying option



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**2x**

**MORE  
ERGONOMIC**

**FASTER**

**MORE  
ECONOMICAL**

**LESS  
WEAR**

**TO DO MORE  
WHILE  
DOING LESS**

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