

OUR
products

DIVO
оборудование
Мечта Пекаря и Кондитера



SMART
technology



nndivo.ru



Quality
certified



Reduction
of human
labour



Office
and warehouse
in Nizhny
Novgorod



Our customers



our company

DIVO is one of the leading Russian companies that produces and supplies bakery and confectionary equipment. We have been successfully supplying, installing and providing after-sales service in the territory of the Russian Federation and CIS countries for more than 15 years.

We started as official distributor of foreign equipment and later in 2014 developed new segment of our work: own production of water doser-mixers series Aqualine and Medium, proofing chambers series Proofer. We keep developing, modernizing our production and studying new markets. Nowadays our company has regular supplies in Belorussia and Kazakhstan.

DIVO products are in demand both in Professional and Industrial areas of food industry. Our company has annual contracts with chain supermarkets such as SPAR, MAGNIT, X5 Retail Group.

In addition, DIVO is an exclusive distributor and official representative of Italian brand POLIN GROUP (POLIN, MIXER, RAM, BARTOM) in Russia. We are proud of having such long-lasting partnership with leading company in food industry. Having such great partner gives us continuous motivation in our own growth.



Flour sifter MILL

Designed for sifting flour and removing of ferromagnetic impurities.

The sifter consists of a hopper, a vertical screw, a sieve drum, a magnetic trap and a drive mechanism.

The product is put into the hopper, lifted by the screw into the sieve drum where the sifting takes place.

There are magnetic traps, which exclude the ingress of metallic foreign inclusions into the dough.

Advantages

Ability to clean powder products from impurities (presence of brushes, sieves, magnets).

Saturation of powder products with oxygen due to mixing.

Simple and convenient configuration.

Wheels with brakes for quick and easy handling.



Production capacity
2500 kg/hour

Reinforced
wheels

Sifting,
aeration

Integrated control
unit



Technical features	MILL
Hopper capacity, kg	70
Discharge height, mm	1000
Installed power, kW	0.75
Overall dimensions, mm	700*1250*h1550
Size of wire mesh net, mm	1.5
Weight, kg	120

Counting
of every drop

Water doser-mixers AQUALINE

Easy



Measures the required quantity of water and shows its temperature on the display.

Manual temperature adjustment.

OPTION: Easy HOT – doser-mixer equipped with a high-temperature counter (up to 120oC) and a valve. Connection to a low-pressure boiler.

Medium



It is equipped with a water reducer for more accurate dosing.

A remote probe measures dough temperature.

The control panel and working bodies of the doser are in the same frame.

Smart



Enables automatic and continuous water mixing and dosing with water discharge, ensuring accuracy of quantity and temperature.

It is equipped with 100-program control panel and a temperature probe for dough temperature check with reading on the display.

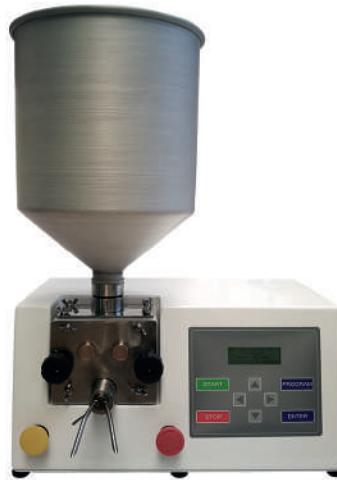
Technical features	Easy	Easy Hot	Medium	Smart
Water inlets, "	1/2	1/2	1/2	1/2
Temperature precision, °C	+-1	+-1	+-1	+-1
Outlet temperature range, °C	2-60	2-98	2-60	2-60
Water pressure at the inlet, Bar	1-5	1-5	1-5	1-4
Max dose, l	999,9	999,9	999,9	999,9
Dosing precision, %	+-1	+-1	+-1	+-1
Water flow at pressure 1-5 bar and temperature 20 oC, l/m	15,35	15,35	15,35	15,35
Supply voltage, V/Hz	230/50	230/50	230/50	230/50
Power, kW	25	25	25	35

Dosing machines MAGNUM

DP



PLUS



XL



Pneumatic dosing machine
This machine allows to fill donuts, eclairs, cannoli, cream puffs, etc. Control panel with a pause between dosages. Automatic and manual working modes.

OPTION: pressing plate, hopper heating kit.
Injecting gun for DP and PLUS.

Dosing machine with gears
This machine is designed for confectionery creams and jams with adjustment of time, speed and pause between doses.

3 working modes: manual, automatic, automatic continuous.

Depositor with gears
This machine allows to dose muffin dough (e.g. dough with inclusions), sponge cake; to fill eclairs, buns, etc.; to fill pastry bags with cream, jam, etc.

3 working modes: manual, automatic, automatic continuous.

OPTION: bench support



DP and PLUS in standard:
needle 6 mm, nozzle with double needle 2*6 mm, needles with diameters 10, 8 mm, 4 types of nozzles, pedal.

Technical features	DP	PLUS	XL
Bowl capacity, l	15	15	45
Voltage, V	400	220	220
Installed power, kW	0.37	0.37	0.37
Overall dimensions, mm	700*300*500	480*300*235	550*600*645
Weight, kg	38	48	55



Pneumatic dosing machine MAGNUM DP-MAX



Compact general-purpose dosing machine

for sponge cakes, muffins, buns, yeast dough, creams, jelly, yogurt, sauces, vegetable and other fillings.

Advantages:

programmable servo-drive for: setting of requested dose, creation and storage of new programs. Working modes: single dose, automatic and continuous (with pause). Size of inclusions: up to 40 mm.

Technical features	DP-MAX
Hopper capacity, l	54
Dosing volume, ml	5 – 400 15 – 950 20 – 1300
Production capacity, cycle/min	120
Pneumatic connection	90 l/min at 30 cycles/min, 7 Bar
Installed power, kW	0,3, 220 V
Overall dimensions, mm	1200*320*960
Weight, kg	47



Proofing chamber PROOFER

For final proofing.

Chamber frame is made of reinforced stainless steel racks.

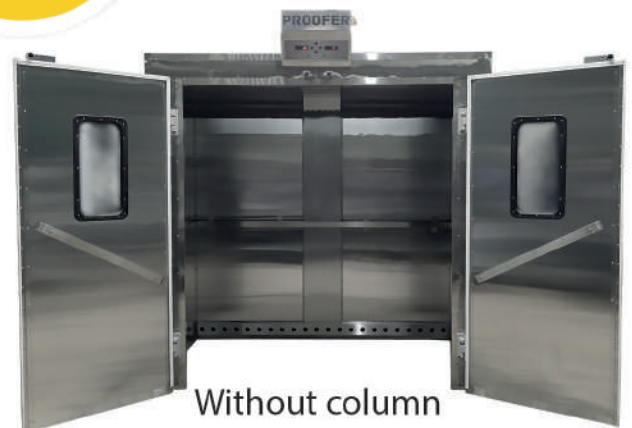


LED lighting inside the chamber, adjustable from the control panel.

Climate control unit with electronic control panel is placed outside and ensures easy maintenance and reduction of the impact of aggressive environment on the working bodies.

Limit stops inside and outside on the door.

There are closers on the chamber doors for a tight fit of the doors and self-lowering hinges that eliminate damage to the gasket when the door is closed and create a reliable door closure.



Proofing chamber PROOFER

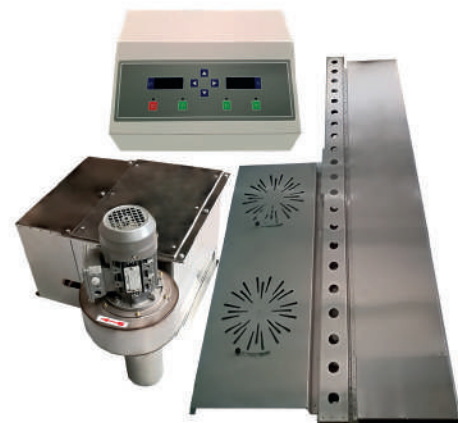
Technical features

Model	Number of trolleys, pcs	Number of doors, pcs	Overall dimensions, mm	Power, kW	Weight, kg
PROOFER 1 - INOX version: made of stainless steel; - doors with glass; - tunnel version	2 - 750*1000 2...3 - 600*800 2...3 - 600*1000 4...6 - 400*600	2 clear entrance width – 900, 1000 mm	Outside: 2580*1350*2260/2470 (panel) Inside: 2500*1220	7,75	450
PROOFER 2 - INOX version: made of stainless steel; - doors with glass; - tunnel version	4 - 750*1000 4...6 - 600*800 4...6 - 600*1000 8...10 - 400*600	2 clear entrance width – 900, 1000 mm	Outside: 2580*2620*2260/2470 (panel) Inside: 2450*2430	7,75	550

Climate control unit KY-12.1

To create and automatically maintain the set values of temperature and humidity in proofing chambers.

Equipped with: steamer, control panel, temperature and humidity sensors, channels for supply and intake of air mixture.



Climate control unit KY-12.3 floor-standing version



It creates a working environment for dough fermentation in a proofing chamber. Fermentation process takes place in the chamber for 30-60 minutes.

Control panel for indication of turning on the steamer, heating elements, current modes of temperature and humidity, indication of the necessary set parameters.

Technical features

KY – 12.1/12.3

Average water consumption per hour, l/hour 5,0

Working volume of the chamber, m³ Up to 12

Voltage, V 380

Installed power, kW 7,5

Donut fryer FRYER - semiautomatic

Production: 350 donuts/hour

Multi-purpose machine for baking donuts and other products in frying oil.

Automatic lifting/lowering of the basket.

Made of stainless steel.

Single-tribe turnover of the products.

Automatic digital thermostat of oil. Electronic timer.

Fermentation chamber for 8 loading trays with automatic maintenance of the set temperature.

Technical features	Fryer
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Installed power, kW	6,7
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Voltage, V	400
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Overall dimensions, mm	1930*850*1540
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Weight, kg	135
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Bread mill CYCLONE-100

Production: 100 kg/hour.

Reliable stainless steel construction and powerful motor with overheating protection. Lateral system of replacement and cleaning of the filter grid, which does not require disassembly of the machine. It is possible to manufacture a filter sieve according to your size.

Technical features	Cyclone-100
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Installed power, kW	0,75
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Voltage, V	400
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Overall dimensions, mm	306*346*900
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Filter mesh size, mm	3,0
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Weight, kg	25
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Stainless steel nozzles for dosing machines



Multidrop Classic



D10 Z10



D10



Multidrop Twiny



D10 d6



D10 Z8 d6



Trolleys for ovens and ready product



Transport trolleys



Oven trolleys



Trolleys
for pizza and buns



Trolleys for
comfortable
transport



Mobile stand for
slicing, rolling and
molding machines



Utility trolley
for dosing
machines

Customized
dimensions

Together in delicious future



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