

Dough Divider

Key Features:

- Divides dough into 20 or 24 equally weighted parts
- Round hopper for optimum scaling accuracy
- Ideal for pizza and bakery operations
- Ergonomically designed lid provides increased storage area and/or work cell extension capabilities
- Unique hydraulic design for noticeably quieter operation
- Latches with double safety lock
- Vented hopper creates dough escape path, preventing dough from expanding
- Cutting knives and pusher plates are machined to exacting tolerances minimizing dough clean-up
- Removable panels allow easy access for cleaning
- Easy clean surface of anodized stainless steel cutting blades hopper reduce dough sticking
- Stick resistant, non-rusting lid and hopper eliminate need for oiling
- Multi-directional locking heavy duty casters



Above specifications subject to change without notice. The information contained herein is correct as of the date hereof. Recommendations or suggestions are made without guarantee or representation as to results.



Dough Divider

Specifications

Motor / Electric:

2 H.P., 3 phase, 60Hz, 230 VAC, 6.2 AMPS

Capacity:

Approximately 10.5 lbs. (4.8kg); to 45 lbs. (20.4kg)
depending on the density of the dough

Portion Sizes (approximately):

20 part: 8.5 oz. (.2kg) - 36 oz. (1.0kg)

24 part: 7 oz. (.2kg) - 30 oz. (1.0kg)

Dimensions:

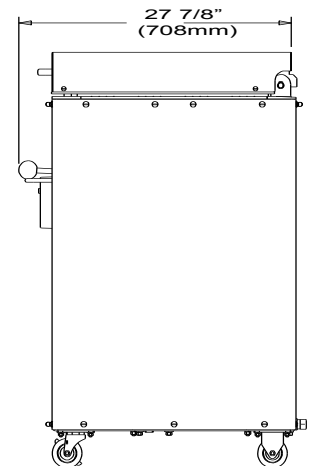
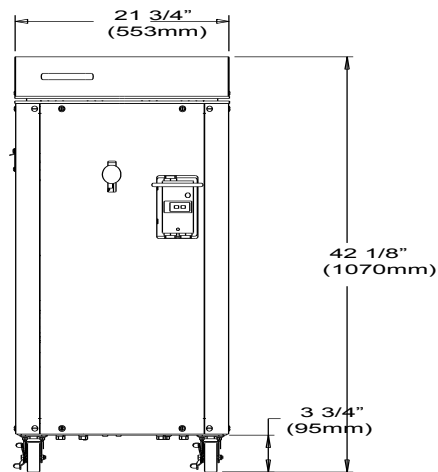
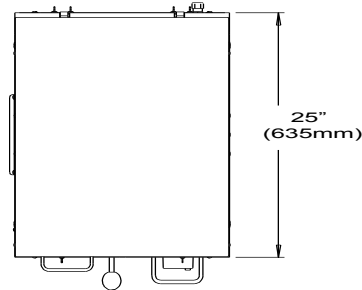
Shipping Weight: 611 lbs. (277kg)

Net Weight: 455 lbs. (250kg)

Height: 65" (1,651mm) with open lid

Width: 21 3/4" (553mm)

Depth: 27 7/8" (708mm) with open lid



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