

## Dough Divider

### Key Features

- Manual dough divider
- Scale dough easily and accurately
  - Press dough into pan
  - Place pan into unit
  - Pull handle down to evenly distribute dough
  - Release dividing knives
- Ideal for a variety of doughs: yeast raised, cookie, and pie
- Divide ground meat or sausage for exact portion control
- Tool-free Interchangeable dividing heads for maximum processing flexibility
- 9, 18, and 36 part in round
- 9 part in square
- Choose one, two or three dividing heads
- 9 part square interchangeable with round division options
- Includes one dough pan; extra pans available
- Dividing head assemblies are dishwasher safe
- Must be bolted to bench or optional stand



Shown on optional stand

## Dough Divider

### Specifications

#### Finished portion sizes

36 part: 1–4 oz (28–113 gr)

18 part: 2–9 oz (56–255 gr)

9 part: 4–17 oz (113–582 gr)

Minimum portion size requires 2 lbs 4 oz dough ball

Maximum portion size requires 9 lb dough ball

#### Finish:

White powder coat finish with stainless steel pan (1)

Divider Dimensions: 38.25" H x 18.5" W x 14" D

Range of handle when pulled down: 27.25"

Optional Stand: Net Weight: 35 lbs (16kg)

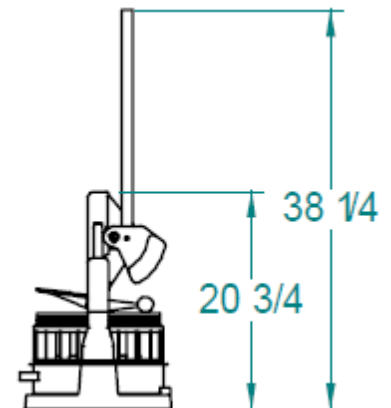
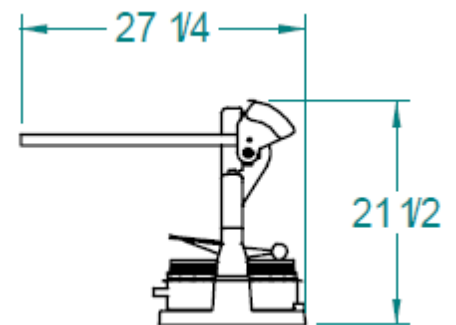
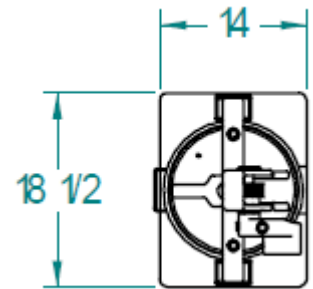
Stand Dimensions: 18.5" x 23" x 28.5" H

Shipping Weight: 88 lbs (39.6 kg) - Single dividing head

104 lbs (47.2 kg) - Two dividing heads

120 lbs (54.4 kg) - Three dividing heads

Net Weight: 80 lbs. (36 kg)



**Made in the USA**

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