

SPECIFICATIONS:

COUNTER TOP DOUGH DIVIDER

DIV65



Dough dividers allow restaurants to automate the process of portioning dough for dough ball production.

Save time and increase consistency by not having to cut, weigh and adjust dough portions manually. With a dough divider, even new staff can create perfect dough portions quickly. A dough divider is perfect for a small pizzeria with limited staff or new staff, the automated process allows the operator to work on other projects while the dough is automatically separated.

Combined with a Roundi dough rounder, the operator only needs to put the dough into the dough divider. From there it will be automatically divided into the set portion and dropped into the Roundi where it will be rounded it into a perfect dough ball.

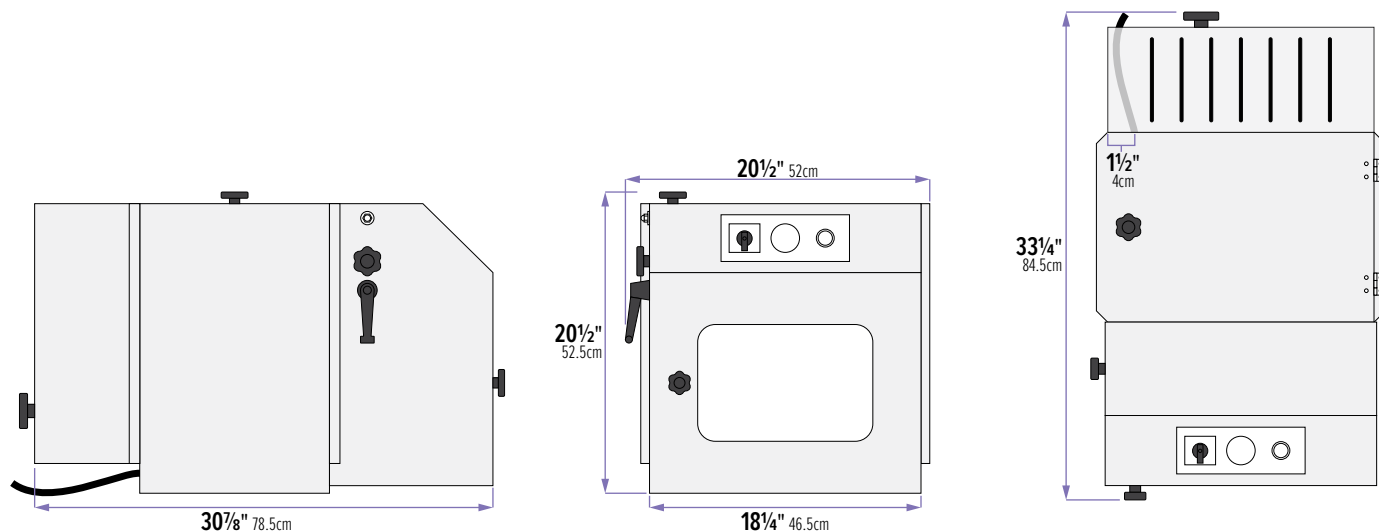
FEATURES

- Dough capacity of 65Lb (30 kg)
- Creates dough portions of 1-10.5oz (30 to 300 grams)
- The cutting margin of error is only +/- 0.71oz (5 g) from the desired weight
- Uses a spiral tool to separate the portions of dough
- Equipped with two size adjustment systems: probe and cone
- Stainless steel and aluminum construction
- All the parts that contact the dough can be removed for cleaning without the need of any tools
- As long as it's cleaned after use, it requires no maintenance
- Works with the Roundi to create evenly portioned dough balls without any operator input



DOUGH DIVIDER

DIV65



Production Capacity

DIV65	Imperial	Metric
Dough Portion Size	1-10.5oz	30-300g
Hourly Production	264 Lb/hr (120Kg/hr)	

Electrical

Model	Kw	Voltage	Phase
DIV65	0.93	110V 60Hz	1

Cable length: 6' / 182cm

Plug Type: NEMA 5-15P



Model Dimensions

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
DIV65	20½	33¼	52½	52	84.5	52.5	163	74

Shipping Dimensions

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
DIV65	23½	35½	29½	60	90	75	176	80

The manufacturer reserves the right to modify the technical data and models without previous notice.



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