

Commercial Electric Hydraulic Dough Divider

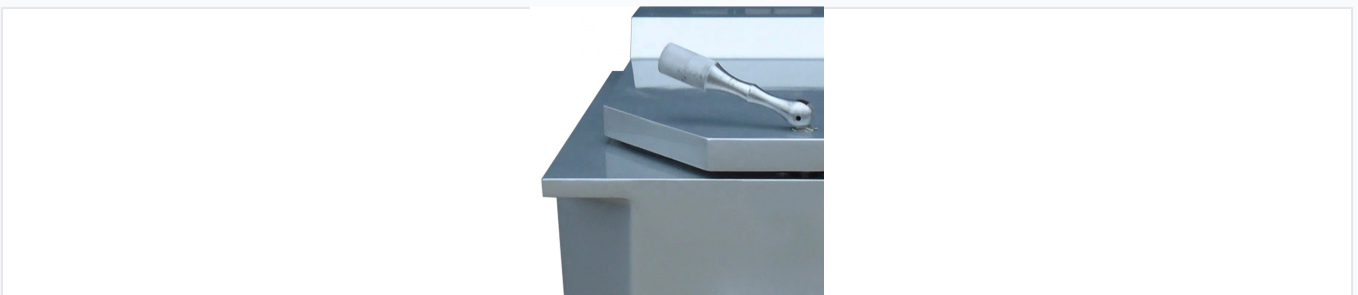
This commercial electric hydraulic dough divider is designed for bakeries and food processing facilities. It provides precise and consistent dough portions, enhancing efficiency in commercial bread production.



ADDITIONAL IMAGES



Overview



Professional-grade hydraulic dough divider designed for high-volume bakery production.

Efficient Dough Processing

This commercial electric hydraulic dough divider is engineered for high-volume bakeries and food production facilities. It streamlines the dough preparation process by providing precise, uniform portioning, which significantly reduces labor costs and ensures consistent product quality. Built with durable stainless steel, this robust machine is designed to withstand the demands of professional food service environments while maintaining hygiene and efficiency.

Technical Specifications



Precision electric cutting mechanism ensures uniform portions for consistent baking results.

Dough Weight Range

100 g

Min Weight

800 g

Max Weight

Power Rating

1.5 KW

Voltage

220V, 380V

Max Dough Capacity

16 KG

Physical Dimensions



Durable stainless steel construction designed for easy cleaning and long-term sanitation.

Dimensions (L*W*H)

660*700*1060 mm

Weight

450 KG

Material

Stainless Steel

Operational Details



User-friendly controls and robust hydraulic system for reliable daily operation.

Applicable Industries

- Food & Beverage Factory
- Retail
- Food Shop
- Home Use

Certifications

CE

Warranty

1 Year