

Dough Divider

This machine divides dough into equal portions. It is designed for bakeries and food production facilities.

Overview

Professional Dough Divider Series

This series of dough dividers provides efficient and consistent dough portioning for commercial bakeries and kitchens. Available in three distinct models, these units are designed to handle varying dough weights and operational requirements. With a capacity of 36 pieces per cycle, these machines streamline production workflows while maintaining precise weight control.

Technical Specifications

Model Comparison

Feature	AS-CG-36	HDD36	HDD36B
Dimensions (mm)	505x408x1271	520x420x1400	520x420x1420
Weight (kg)	193	200	238
Dough Weight (g)	30-180	30-100	30-100
Working Way	N/A	Hydraulic	Mechanical
Pieces per Cycle	36		
Frequency	50 Hz		
Power Rating	0.75 kW		