

Dough Divider 36-Portion

Professionally designed, this machine divides dough into 36 equal portions. It is ideal for ensuring consistent size and weight for uniform baked goods.



ADDITIONAL IMAGES



Overview

Professional Dough Division

This professional-grade dough divider is engineered to streamline bakery operations by dividing dough or filling into 36 precise, equal portions. Built with high-quality imported components and a robust motor, it ensures long-term reliability and consistent, repeatable results. Its versatile design is suitable for a wide range of yeast doughs, including bread, pizza, and cookie dough, making it an essential asset for industrial food production and large-scale bakeries.

Technical Specifications

Portions per Cycle	36 pcs
Compatible Dough Types	Bread Dough, Pizza Dough, Cookie Dough, Yeast Dough, Corn Dough

Design & Construction

Material Construction

Stainless Steel • Food-Grade Metals

Mobility	Yes
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Safety & Operation

Safety Features

- Safety Interlocks
- Safety Stop Button
- Hinged Lid

Control Interface	Start/Stop buttons with user-friendly control panel
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Applications

Recommended Use

- Commercial Bakeries
- Industrial Food Processing
- Large Supermarkets