

Dough Divider Machine

This dough divider is designed to divide dough into equal portions efficiently. Its stainless steel construction ensures durability and hygiene for commercial bakery environments.



Product Overview

Professional Dough Divider

This dough divider machine is designed to streamline bakery operations by consistently portioning dough into equal pieces. Built with durable, food-safe materials, it ensures high hygiene standards and reliable performance in commercial kitchen environments. The machine features intuitive controls and mobile caster wheels, making it an essential tool for bakeries looking to optimize production efficiency.

Technical Specifications

Model Comparison

Model	Dimensions (mm)	Weight (kg)	Working Way
AS-CG-36	505x408x1271	193	Hydraulic
HDD36	520x420x1400	200	Mechanical
HDD36B	520x420x1420	238	Mechanical

Performance

36 pcs

Pieces per Cycle

50 Hz

Frequency

Dough Weight Range

30g - 180g (Model AS-CG-36); 30g - 100g (HDD36/HDD36B)

Electrical Requirements

Power & Voltage

- Power: 0.75 kW
- Voltage: 220V / 380V

Features

Key Features

Stainless Steel Construction • Emergency Stop Button • Mobile Caster Wheels • Commercial Grade