

Dough Divider

This dough divider is designed for dividing dough into equal portions. It features a stainless steel construction and an adjustable weight range.



Product Overview

Professional Dough Divider

This professional-grade dough divider is designed for precision and consistency in high-volume bakery and food processing environments. Featuring robust construction, this machine efficiently divides dough into 36 equal portions, significantly streamlining production workflows. Its mobile design and user-friendly controls make it a versatile asset for various commercial kitchen layouts.

Technical Specifications

Model Comparison

Model	Dimensions (mm)	Weight (kg)	Dough Weight (g)	Working Way
AS-CG-36	505x408x1271	193	30-180	N/A
HDD36	520x420x1400	200	30-100	Hydraulic
HDD36B	520x420x1420	238	30-100	Mechanical

Pieces per Cycle	36
Frequency	50 Hz
Power Output	0.75 kW
Voltage Options	220V, 380V