

Dough Divider Rounder

This dough divider rounder efficiently divides and rounds dough into equal portions. It is ideal for commercial bakeries, ensuring consistent size and weight for each dough piece.



ADDITIONAL IMAGES



Overview



Constructed with a stainless steel body, this machine processes dough in under 10 seconds.

High-Efficiency Dough Portioning

This professional dough divider is designed to streamline bakery operations by quickly and accurately dividing dough into equal portions. Within just 10 seconds, the machine can process a batch, significantly improving working efficiency and reducing labor costs. Its robust construction and quiet operation make it an ideal choice for high-volume wheaten food and pastry processing environments.

Performance Metrics

Key Performance Metrics

10 sec

Processing Time

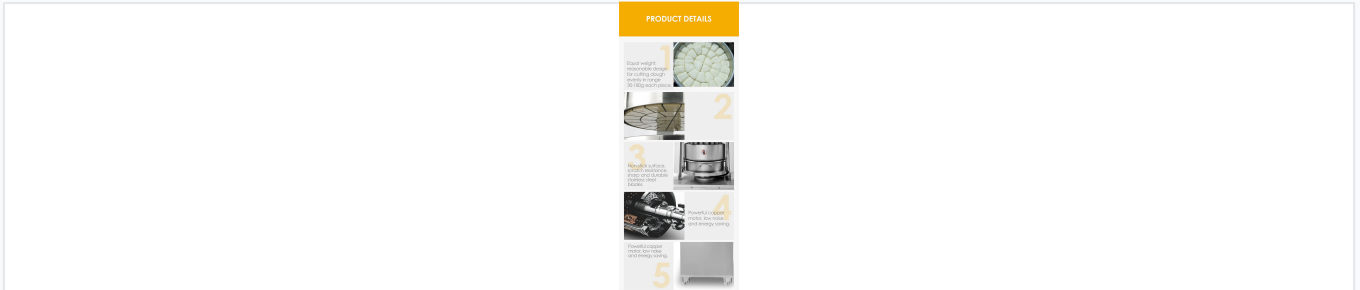
36 pcs

Portions per Cycle

Technical Specifications

Model	AS-CG-36
Portion Weight Range	30 - 180g per piece
Motor Type	Powerful copper motor

Design & Construction



Equipped with a powerful copper motor and non-stick stainless steel blades for precise portioning.

Material & Build

- Stainless steel body for hygiene and durability
- Sharp and durable stainless steel blades
- Non-stick surface with scratch resistance
- Fine appearance with stable working mechanism

Operational Features



The machine features a comprehensive safety system and high-efficiency cutting mechanism.

Control Panel

- Power ON/OFF switch
- Start button
- Integrated lamp control

Operational Advantages

High Efficiency, Low Noise, Energy Saving, Safety System, Fine Cutting