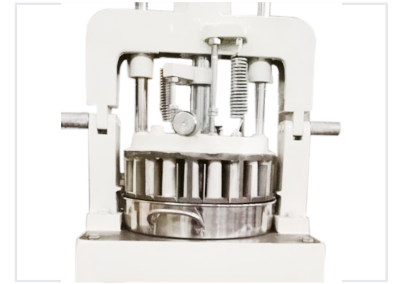


Manual Dough Divider for Pasta and Baking

This manual dough divider evenly divides dough into 36 pieces. Its stainless steel construction ensures durability and hygiene for food processing environments.



ADDITIONAL IMAGES

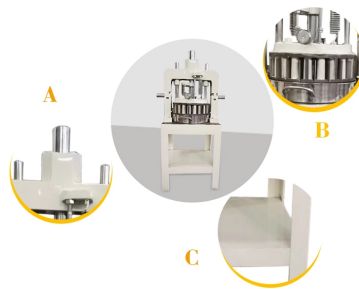


Overview

Professional Manual Dough Divider

This high-productivity manual dough divider is engineered from durable stainless steel, ensuring both longevity and strict hygiene standards for food processing. Designed for precision, it allows operators to efficiently divide fresh pasta and baking dough into uniform portions ranging from 30g to 180g. It is an ideal solution for food and beverage factories, bakeries, and restaurants seeking a reliable, energy-saving tool to streamline their production process.

Performance & Capacity



The manual operation mechanism provides precise control for consistent dough weight and size.

Performance Highlights

36 pcs

Portions per Cycle

180 g

Max Dough Weight

30 g

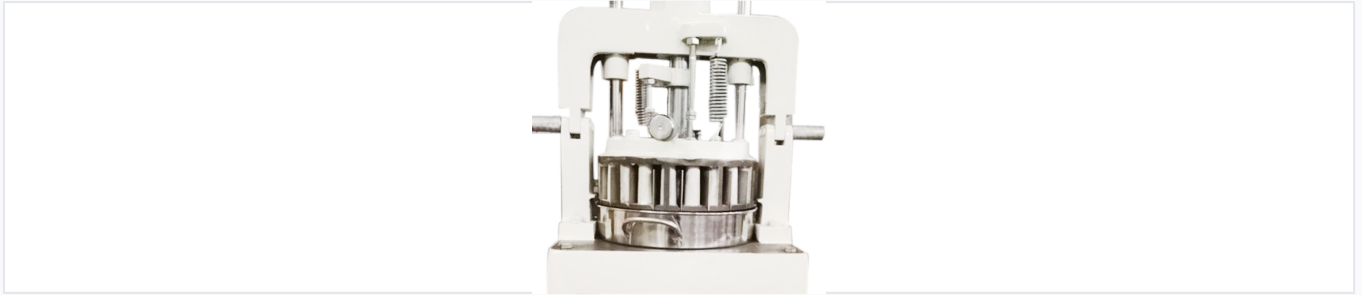
Min Dough Weight

Technical Specifications

Power Requirements

Feature	Details
Power Source	Electric
Voltage	220/380V
Power Output	0.41KW
Core Components	Engine

Physical Attributes



A robust stainless steel construction ensures hygiene and durability for high-volume dough portioning.

Construction Material

Stainless Steel • Food Grade

Machine Dimensions

370mm x 590mm x 1160mm

Application & Industry



Ideal for producing a wide variety of bakery products, from fresh pasta to artisanal breads.

Target Sectors

Food & Beverage Factory, Home Use, Retail, Food Shop, Food & Beverage Shops, Bakery

Compliance & Service

Warranty & Support

- 1 Year warranty on core components
- Video technical support for after-sales
- Machinery test report provided
- Video outgoing-inspection provided

Certifications

CE

Logistics

Packaging Details

Parameter	Value
Single Package Size	50 x 136 x 60 cm
Gross Weight	193.000 kg
Lead Time (1-5 Sets)	7 Days
Packaging Type	Carton packed with ply-wooden pallet