

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Volumetric Dough Divider

MODEL: RH1PD-(90,-110,-120,-135)

Features:

- Precise design manufacturing, strong body with steel material.
- Meet wide range of dough weight. The weight of each dividing is very accurate.
- Suitable for continuous dividing at sticky dough of bread and toast.
- Can be combined with toast production line as main equipment unit.
- It can save the labors cost and operation is easy. Also it can save money and increase the efficiency.
- Suitable for fine & dense dough structures.
- With special oil lubricating system to meet the characters of Eastern sticky dough.
- Easy to operate for the demands of Eastern dough style which with high percentage of water, margarine & sugar.



Purpose:

This machine is used for dividing pre-weighed dough.

Specifications

Dough Weight	
- RH1PD-90	40-400 g/pc
- RH1PD-110	60-600 g/pc
- RH1PD-120	100-1000 g/pc
- RH1PD-135	140-1400 g/pc
Power	220V, 1.5kw
Capacity	Max. 2400 pcs/hr
Net Weight	550 Kg
Dimensions	L 730 x W 1750 X H 1310 mm