




# Automatic dough divider

Up to 30 kg of dough at once - designed to work with dough hydration ranging from 50% to 60%.

Code	Model	Dimensions LxWxH cm		
<b>P14SZ01001</b>	SA300	↔ 51	↗ 85	↕ 52
	Control			
	Manual			
				Weight Kg
				70
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.93	400	3 + T	50



# Automatic dough divider

Code

**P14SZ01001**

Model

**SA300**

## General Features

---

Customize the preparation process by adjusting the knife and paddle.

Precise contacts to better manage the processes.

Door with glass for maximum visibility throughout the process.

Produces individual portions from 50 to 300 grams.

---

Works up to 30 kg of dough at the same time.

You have 5 bushings with different diameters, from 4 to 6 cm.

Depending on the recipe and dough hydration, the weight of the portions may vary between 5% and 8%.

Keep the temperature of the worked dough between 17°C and 24°C.

---

For highly hydrated dough, it is recommended to cool the mass below 17°C.

It is recommended for processing not yet leavened dough.



# Automatic dough divider

Code

**P14SZ01001**

Model

**SA300**

## Accessories



### Automatic slicer support

SUPPORT IN STAINLESS STEEL FOR DOUGH DIVIDER SA300 - SA800

	Code	Model	Peso
	<b>A11SZ01001</b>	SPSA	28

