




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		
P14SZ01001	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
	A11SZ01001	SPSA	28



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		
P14SZ01003	SA800	↔ 51	↗ 85	↕ 65
	Control			
	Manual			
				Weight Kg
				80
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.93	400	3 + T	50



Automatic dough divider

Code

P14SZ01003

Model

SA800

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

P14SZ01003

Model

SA800

Accessories



Automatic slicer support

SUPPORT IN STAINLESS STEEL FOR DOUGH DIVIDER SA300 - SA800

	Code	Model	Peso
	A11SZ01001	SPSA	28

