

Dough Divider &Rounder

The Dough Divider & Rounder is a critical equipment in the dough preparation process of the baking process, designed to achieve precise division and uniform rounding of dough, thereby enhancing production efficiency and product consistency

Feature :

- 1.Adopting oil pressure system, programmable control operation.
- 2. By geometrical dividing principle, the fabric can be divided into dough of uniform size and equal weight in a few seconds, saving time and labor.
- 3. Oil bath transmission, low noise, wear-resistant.



S-NP20



全自动分割滚圆机
S-936A S-330A



半自动分割滚圆机
S-330

| Model | Weight(kgs) | Power(kw) | Voltage(V) | Dimension/mm | Capability/grain | Power mode |
|---------|-------------|-----------|------------|--------------|---------------------|----------------|
| SBX636 | 180 | 0.18 | 220 | 420X520X1220 | 36 (30-100g/grain) | Automatic |
| SBX330 | 340 | 0.75 | 380 | 650X710X2050 | 30 (30-100g/grain) | Semi-automatic |
| SBX330A | 560 | 1.1 | 380 | 600X800X1600 | 30 (100-800g/grain) | Automatic |
| SBX936A | 560 | 1.1 | 380 | 600X800X1600 | 36 (30-100g/grain) | Automatic |