



italiana
FOODTECH

COUNTERTOP DIVIDER

65Lb COUNTERTOP DOUGH DIVIDER

Dough dividers allow restaurants to automate the process of portioning dough for dough ball production.

Save time and increase consistency by not having to cut, weigh and adjust dough portions manually. With a dough divider, even new staff can create perfect dough portions quickly. A dough divider is perfect for a small pizzeria with limited staff or new staff, the automated process allows the operator to work on other projects while the dough is automatically separated.

Combined with a Roundi dough rounder, the operator only needs to put the dough into the dough divider. From there it will be automatically divided into the set portion and dropped into the Roundi where it will be rounded it into a perfect dough ball.



DIV65 Countertop Dough Divider Specifications

- Dough capacity of 65Lb (30 kg)
- Creates dough portions of 1-10.5oz (30 to 300 grams)
- The cutting margin of error is only +/- 0.71oz (5 g) from the desired weight
- Uses a spiral tool to separate the portions of dough
- Equipped with two size adjustment systems: probe and cone
- Stainless steel and aluminum construction
- All the parts that contact the dough can be removed for cleaning without the need of any tools
- As long as it's cleaned after use, it requires no maintenance
- Works with the Roundi to create evenly portioned dough balls without any operator input

DIV65	Imperial	Metric
Dough Portion Size	1-10.5oz	30-300g
Hourly Production	264 Lb/hr (120Kg/hr)	
Width	20½"	52 cm
Depth	33¼"	84.5 cm
Height	20½"	52.5 cm
Weight	163 Lb	74 Kg
Power Supply	120V	



*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

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