The Dough Divider is designed to press and divide the dough evenly into small pieces. It can efficiently help improve work efficiency and is easy to operate.

Features:
• Semi-automatic machine for dividing dough into equal shaped pieces (20pcs)
• Heavy duty steel frame
• High quality stainless steel knives and lid guard
• 4 wheels with 2 lockable ones

Machines from the MULTIMATIC series are used all over the world. They are distinguished by their wide range of possibilities for use, high weight precision, solid design, tried and tested technology and long service life.

<table>
<thead>
<tr>
<th align="left">Dimensions</th>
<th align="left">Width (mm)</th>
<th>638</th>
</tr>
</thead>
<tbody>
<tr>
<td align="left"></td>
<td align="left">Depth (mm)</td>
<td>664</td>
</tr>
<tr>
<td align="left"></td>
<td align="left">Height (mm)</td>
<td>1200/1600</td>
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<tr>
<td align="left">Dough weight range (g)</td>
<td align="left">150–800</td>
<td></td>
</tr>
<tr>
<td align="left">Divisions [pcs]</td>
<td align="left">20</td>
<td></td>
</tr>
<tr>
<td align="left">Voltage (V)</td>
<td align="left">400V/3ph/50/60Hz</td>
<td></td>
</tr>
<tr>
<td align="left">Weight (kg)</td>
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<td></td>
</tr>
<tr>
<td align="left">Power (kW)</td>
<td align="left">1.5</td>
<td></td>
</tr>
</tbody>
</table>
The Tradiform is very compact and includes a clever system of interchangeable grids (over 80 types). With these, you can divide and produce all shapes of bread.

Production: Division in the tank of up to 900 pcs an hour
Capacity: Division and forming up to 3000 pcs an hour (depending on type of grid used)

**Dimensions:**
- Width (mm): 780
- Depth (mm): 780
- Height (mm): 1000/1649

**Included:**
- Flour anti-spatter system
- Shape of vat: Rectangular
- Automatic blade retraction
- Easy Clean treatment of the cast iron head
- Stainless steel tank and knives
- Adjustable pressure

**Power (kw):** 1.5
**Voltage (V):** 400V/3ph/50/60Hz
**Net weight (kg):** 285

**Grid Storage:**
- Left side grid storage
- Right side grid and frame storage

**Pressure Plates:**
- Single pressure plate
- Half-grid pressure plate

**6 kinds of Standard Cutting Grids:**

**30 divisions**
- 10 → 130 gr
- 36 x 62 mm

**40 divisions**
- 50 → 100 gr
- 56 x 75 mm

**60 divisions**
- 25 → 50 gr
- 56 x 36 mm

**20 sandwiches**
- 109 → 200 gr
- 45 x 153 mm

**10 baguettes**
- 230 → 350 gr
- 45 x 289 mm

**5 loaves**
- 430 → 700 gr
- 91 x 309 mm

**Other dimensions models on request**