

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Volumetric Dough Divider

MODEL: CM 2-60R & CM 2-80R

Features:

- Strong body with steel material
- Suitable for continuous dividing at sticky dough of bread and toast
- With special oil lubricating system to meet the characters of Eastern sticky dough
- Meet wide range of dough weight
- Suitable for fine & dense dough structures
- Easy to operate for the demands of Eastern dough style which with high percentage of water, margarine, and sugar



Purpose:

This machine is used for dividing dough

Specifications

Power	3P, 60Hz, 1.5KW, 220V
Dough Range for CM 2-60R	40-250g
Dough Range for CM 2-80R	60-300g
Capacity	max 3000pcs/hr
Dimension	L 1900 x W 900 x H 1600 mm
Net Weight	731kg