

SOMERSET®

Tel: 978.667.3355

800.772.4404

Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com



DOUGH DIVIDER

SDD-450

INDUSTRY USES:

- *Pizzerias*
- *Restaurants*
- *Institutions*
- *Bakeries*
- *Mexican Establishments*
- *Other Ethnic Food Production*

HIGHLIGHTS:

- *Most compact dough Divider & Portioner in the industry*
- *Scale and divide dough from 1oz to 32oz*
- *2000+ pcs. an hour*
- *Digital portion display*
- *Hopper size up to 75lbs (34kgs)*
- *Easy to clean*

**FAST. EFFICIENT.
COMPACT.**

Somerset dough divider is the most compact dough portioner in the industry. Small enough to fit into a small shop and strong enough to handle commissary style production.



FEATURES

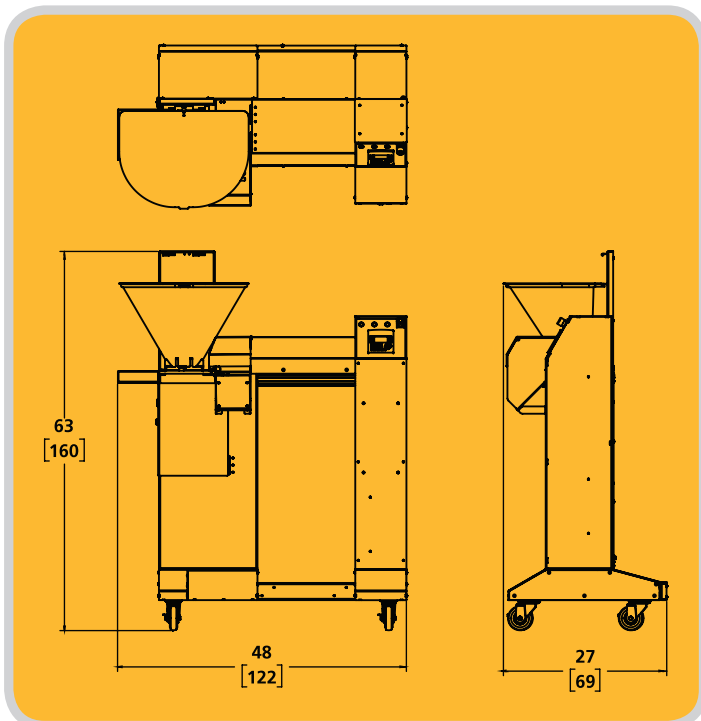
- *The most compact dough portioner in the industry.*
- *Small enough to fit into a small shop and strong enough to handle commissary style production.*
- *Efficiently scale and divide dough from 1oz to 32oz*
- *Easy to clean*
- *No tools required.*

Use with the Somerset SDR-400T Dough Rounder for complete dough processing ability.



SPECIFICATIONS

(Specifications subject to change without notice)



Hopper Capacity: 75lbs (34kgs)

Production Rate: Up to 2,000 pieces per hour

Height (with hopper cover closed): 63" (160cm)

Depth: 27" (69cm)

Width: 48" (122cm)

Shipping Weight: 270lbs (123kgs) machine only, 350lbs (158kgs) crated

Divider: Reciprocal motion, mechanical divider with electronic portion control capabilities

Extra Divider Accessories available as optional equipment:

- 8oz. - 25oz. Volume (Standard)
- 1oz. - 12oz. Volume (Optional)
- 19oz. - 32oz. Volume (Optional)

Voltages: 115V AC (Standard), 220V AC (Optional)