

# Volumetric Dough Divider User Manual

## Volumetric Dough Divider

### Features:

The Volumetric Dough Divider, is a kind of food machinery for automatic equally division with excellent quality and easy operation. The stuffing divided precisely with short time which can save a lot of human labor. This machine designed for divide the dough or the stuffing into 36 equal pieces each time, from min. 30g to max 180g per piece. (reference to the volumetric list).

### Operations:

Connect the power, push the dividing pan filled with the dough or the stuffing into the work table, power on, then push the start, thus the work table lift up from the work table, then it comes down, it finish working. If the work table can't stop itself, shut down the power first, then exchange the generation phase.

### Notes:

Keep the machine clean. When dividing, put the dough or the stuffing accord to the volumetric list into the dividing pan, press evenly, then push it into the work table for division. It should be note that don't pull the dividing pan out of the work table until it stops working.

Model	Divided weight (g)	Power (kW)	Voltage (V)	Frequency (Hz)	Size (cm)	NW. (kg)	In wooden carton (cm)	GW. (kg)
TT-D8	30-180	0.75	380/220	50	505*408*127 1	193	605*475*141 5	214