



Powerline offers a superior quality divider/rounder that frees you from the task of dividing and rounding dough by hand, making it faster, easier and simple. Uniformity of dough weight and shape is assured every time. Powerline's dividers/rounders are ideal for pies, rolls, tortillas, pizzas, breads and much more.

SEMI-AUTOMATIC DIVIDER/ROUNDER DSF-322

STANDARD FEATURES

- Stainless steel knives.
- PE500, aluminum molding plate.
- Head lifts easily for rapid cleaning.
- Wheel-mounted.
- Weight range depending on dough consistency.

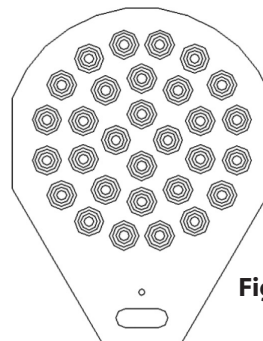


Fig. 1

- The top structure is completely built in cast iron, giving the machine a compact, stable and resistant structure.
- Dough rounding plate (fig. 1).
- Chrome steel shafts.
- Synthetic painting that makes the machine's surface completely smooth and easier to clean.

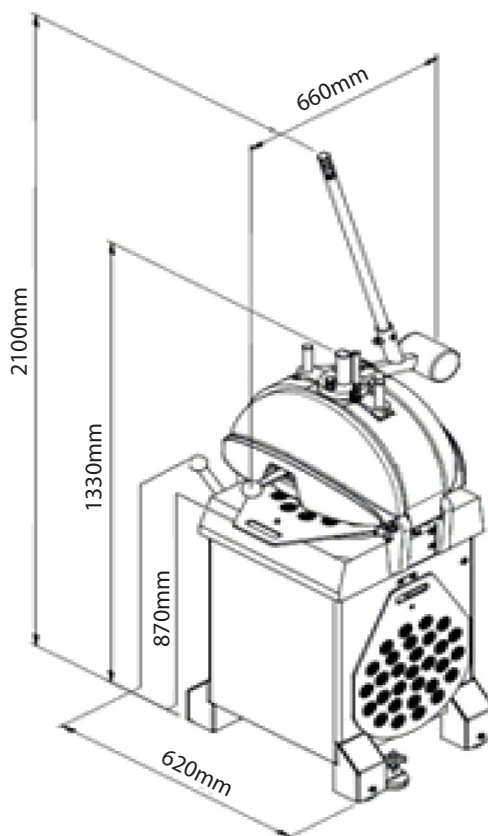
SEMI-AUTOMATIC DIVIDER/ROUNDER

DSF-022

Technical Data

Dimension (DxWxH) in (mm)	20" x 23" x 52.36" (508 x 584.2 x 1330)
No. of portions	22
Weight range, Ounces (grams)	1.44-4.8 oz. (41-136 g)
Dough's weight, Ounces (grams)	31.68-105.76 oz. (900-3000 g)
Power (kW)	0.55, 0.75
Voltage	110V, 230V/60/1 or 230V, 400V/50/3
Weight	628.32 lbs. (285 kg)

Detail & Dimensions



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

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