

SPECIFICATION SHEET

[VYQ-1P Heavy Duty Continuous Dough Divider]

The VYQ-1P series of dough divider is a fully automatic continuous divider with unique features to obtain a handmade quality dough. Dough is easily fed into the hopper which holds up to 30 kgs of dough pieces. The dough is drawn in without undue pressure and without causing creases. Venus continuous bun divider is suit for dough with moisture percentage around 52% ~ 65%. This divider could cut various types of dough with the weight deviation within $\pm 3\%$. It is very easy to detach the cleaning part for daily cleaning and maintenance.

According to the dough weight and speed required, this divider can be produced into four sub-models (Ref to specification). Please choose the models properly. Venus divider could work as a single machine or be connected with a rounder and dough moulder to compose a toast/bun/hot dog production line.



Main Features

- Heavy duty rigid Stainless-steel machine frame
- Unique design Increases dividing stability for better results!
- 30Kg dividing hopper as standard; 100kg hopper available too.
- Automatic and continuous operation.
- Precious cutting reduces weight variation to the minimum.
- Self-lubrication parts extend the service life

Technical Data

Model	Speed (pcs/h)	Weight Range (g)	Voltage	Power Consumption (Kw)	Dim WxDxH (mm)	Net Weight (Kg)
VYQ-1P	1900	100-150	380V/50/3	1.6	880x1200x1500	480