

SPECIFICATION SHEET

[VYQ-603 Continuous Divider rounder]

The VYQ-603 series of dough divider rounder is a fully automatic continuous divider with unique rounding features to obtain a handmade quality dough. Dough is easily fed into the hopper which holds up to 80 kgs of dough pieces. The dough is drawn in without undue pressure and without causing creases. Venus continuous bun divider rounder 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
- 3-row dough output
- Unique design Increases dividing stability for better results!
- Simple dough feeding through the roller feeding hopper.
- 80Kg dividing hopper as standard; 100kg hopper available too.
- Automatic and continuous operation.
- Precious cutting reduces weight variation to the minimum.
- Perfect rounding action.
- Self-lubrication parts extend the service life
- Excellent accessibility for easy cleaning and maintenance thanks to removable components and large operating doors

Technical Data

Model	Speed (pcs/h)	Weight Range (g)	Voltage	Power Consumption (kw)	Dim WxDxH (mm)	Net Weight (kg)
VYQ-603	2700	30-100	380V/50/3	1.65	1500x850x1500	450