



Model 619

Dough Divider

Key Features:

- Semi-automatic unit divides dough into 16, 20, or 24 equally weighted pieces
- Select round hopper—16, 20, or 24 part dividing option—or 24 part square hopper
- Vented hopper creates dough escape path, preventing dough from expanding
- Ergonomically designed lid provides increased storage area and/or work cell extension capabilities
- Unique hydraulic design for noticeably quieter operation
- Latches with double safety lock
- Cutting knives and pusher plates are machined to exacting tolerances minimizing dough clean-up
- Removable panels allow easy access for cleaning
- Easy clean surface of anodized stainless steel cutting blades hopper reduce dough sticking
- Stick resistant, non-rusting lid and hopper eliminate need for oiling
- Multi-directional locking heavy duty casters



The information contained herein is correct to the best of our knowledge. The recommendations or suggestions are made without guarantee or representation as to results. Above specifications subject to change without notice.





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Specifications

Motor:

2 H.P., 3 phase, 60Hz, 230 VAC, 6.2 AMPS

Special electrics available; see price list

Capacity:

Approximately 10 1/2 lbs. (4.8kg); to 45 lbs. (20.4kg)
depending on the density of the dough

Portion Sizes (approximately):

16 part: (619-16): Round

- 10.5 oz. (.3kg) – 45 oz. (1.3kg)

20 part: (619-20): Round

- 8.5 oz. (.2kg) – 36 oz. (1.0kg)

24 part: (619-24): Square or Round

- 7 oz. (.2kg) – 30 oz. (1.0kg)

Dimensions:

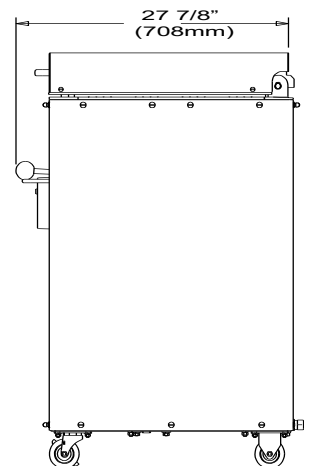
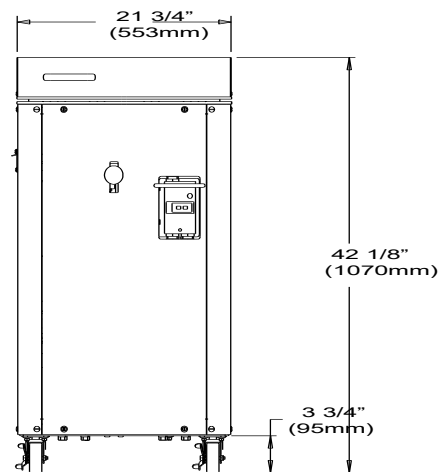
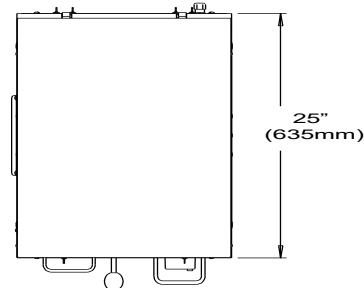
Shipping Weight: 650 lbs. (295g)

Net Weight: 455 lbs. (250kg)

Height: 65" (1,651mm) with open lid

Width: 21 3/4" (553mm)

Depth: 27 7/8" (708mm) with open lid



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