



MDF Series Dividers

"Superior quality product at an affordable price!"

Manual Dough Divider

Doyon is your best choice for a superior quality divider that frees you from the task of dividing your dough by hand while making it faster, easier and simpler. Better yet you'll be assured of uniformity in dough weight everytime.

MDF820

Doyon's manual divider is ideal for rolls, tortillas, pizzas, breads, and much more...

MDF Series Dividers

FEATURING

- Countertop model
 Models 15, 20 or 30 pieces
 Sanitary dough press head
 Stainless steel dough pan included
 Uniformly scales pieces
 No oil in or above product zone

- Cutting knives are stainless steel for sanitary purpose
 Head can be tilted for easy cleaning
- Virtually maintenance free: extremely durable
- Weight range depending on dough consistency
 One year parts and labor limited warranty

OPTIONAL

SS2830 stainless steel table on casters

NUMBER OF PORTIONS

MDF315: 15 MDF330: 30 MDF820: 20 MDF830: 30

PORTION WEIGHT RANGE

MDF315 : 1.75 oz to 7 oz (50g to 200g) MDF330 : 0.71 oz to 3.5 oz (20g to 100g) MDF820 : 1.75 oz to 14 oz (50g to 400g) MDF830 : 1.1 oz to 9.3 oz (31g to 265g)

TOTAL DOUGH WEIGHT

MDF315: 1.6 lb to 6.5 lb (0.75 kg to 3 kg) MDF330: 1.3 lb to 6.6 lb (0.6 kg to 3 kg) MDF820: 2 lb to 17 lb (0.75 kg to 7.5 kg) MDF830: 2 lb to 17.5 lb (0.9 kg to 7.95 kg)

CRATED WEIGHT

400 lb (182 kg) approximately





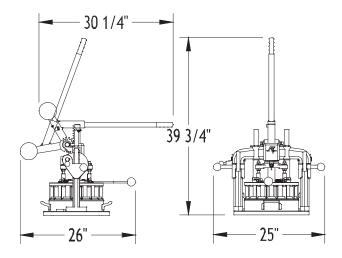
BAKING EQUIPMENT SPECIALISTS SINCE 1950

1255, rue Principale Linière, Beauce, Québec, Canada GOM 1J0

Telephone : (418) 685-3431 Fax: (418) 685-3948 Canada : (800) 463-1636 U.S.: (800) 463-4273

E-Mail: doyon@doyon.qc.ca Internet: http://www.doyon.qc.ca

MDF315 - MDF330



MDF820 - MDF830

