

# SOMERSET®

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## DOUGH DIVIDER

## SDD-450

### INDUSTRY USES:

- *Pizzerias*
- *Restaurants*
- *Institutions*
- *Bakeries*
- *Mexican Establishments*
- *Other Ethnic Food Production*

### HIGHLIGHTS:

- *Most compact dough Divider & Portioner in the industry*
- *Scale and divide dough from 1oz to 32oz*
- *2000+ pcs. an hour*
- *Digital portion display*
- *Hopper size up to 75lbs (34kgs)*
- *Easy to clean*

**FAST. EFFICIENT.  
COMPACT.**

**Somerset dough divider is the most compact dough portioner in the industry. Small enough to fit into a small shop and strong enough to handle commissary style production.**



### FEATURES

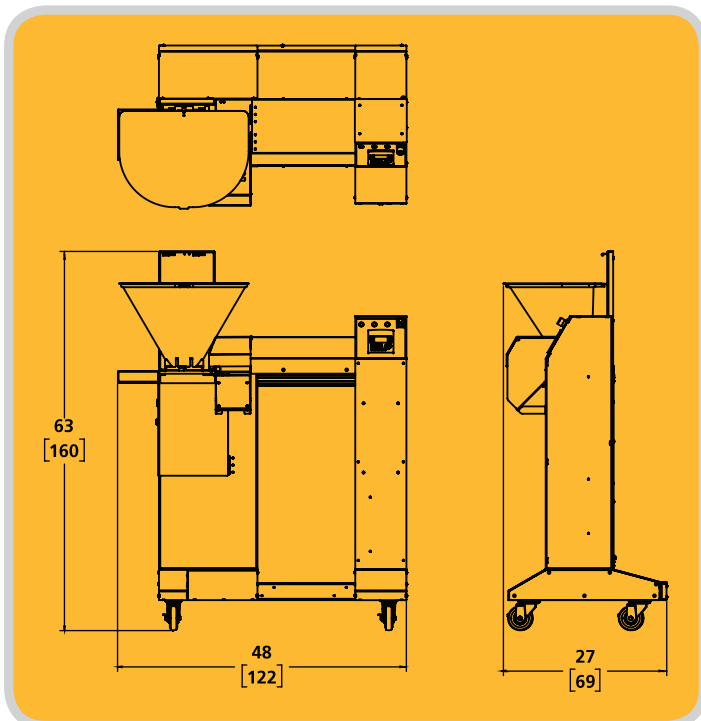
- *The most compact dough portioner in the industry.*
- *Small enough to fit into a small shop and strong enough to handle commissary style production.*
- *Efficiently scale and divide dough from 1oz to 32oz*
- *Easy to clean*
- *No tools required.*

**Use with the Somerset SDR-400T Dough Rounder for complete dough processing ability.**



### SPECIFICATIONS

(Specifications subject to change without notice)



**Hopper Capacity:** 75lbs (34kgs)

**Production Rate:** Up to 2,000 pieces per hour

**Height (with hopper cover closed):** 63" (160cm)

**Depth:** 27" (69cm)

**Width:** 48" (122cm)

**Shipping Weight:** 270lbs (123kgs) machine only, 350lbs (158kgs) crated

**Divider:** Reciprocal motion, mechanical divider with electronic portion control capabilities

**Extra Divider Accessories available as optional equipment:**

- 8oz. - 25oz. Volume (Standard)
- 1oz. - 12oz. Volume (Optional)
- 19oz. - 32oz. Volume (Optional)

**Voltages:** 115V AC (Standard), 220V AC (Optional)