

WELLBAKE MARK DOUGH DIVIDER

The Wellbake MARK is an industrial volumetric dough divider designed for all types of wheaten and rye-wheaten dough. The unit features a hydraulic dividing system with adjustable pressure allowing the dividing soft type doughs.

Technical Specifications

The Wellbake Mark Dough Divider is available in 1,2,3,4,5 or 6 pockets

Maximum Capacity: Up to 9,000 pieces per hour
(Depending on Model)

Dividing Range: 100 grams - 2,250 grams
(Depending on Model)

Inner Outlet Conveyor Length: 1,000 mm
Outer Outlet Conveyor Length: 500 mm

Special Features:

- Electronic Control Panel
- Stainless Steel Platings and Dough Scraper
- Pieces can be discharged from left, right or both directions allowing the possibility to feed two independent lines
- High accuracy dividing

