



## CM-2-(40、60、80) Volumetric Dough Divider with Rounder



Chanmag CM-2- (40, 60, 80) Volumetric Dough Divider with Rounder is a volumetric divider suitable for dividing various types of dough. This dough divider utilizes a piston based system that divides dough into a predetermined weight range. This helps ensure a more accurate weight range of the portioned dough.

### Specification:

|              |   |
|--------------|---|
| Dough Weight | : <b>CM-2-40:</b> 30~100 g/pc, <b>CM-2-60:</b> 40~250 g/pc, <b>CM-2-80:</b> 60~300 g/pc |
| Capacity     | : Max. 3000 pcs/hr  |
| Power        | : 3 PH, 50/60 Hz  |
| Motor        | : 1.1 KW  |
| Net Weight   | : 657 KG  |
| Machine Size | : 1160 x 1230 x 1780 mm (W x D x H)   |

### Technical Features

1. Precise design manufacturing, strong body with steel material.
2. Meet wide range of dough weight. The weight of each dividing is very accurate.
3. Suitable for continuous dividing at sticky dough of bread and toast.
4. Can be combined with toast production line as main equipment unit.
5. It can save the labors cost and operation is easy. Also it can save money and increase the efficiency.
6. Suitable for fine & dense dough structures.
7. Pressing out the air from the dough at the first time, performing the best precision in weight at 2<sup>nd</sup> time
8. Special Oil Lubrication System to meet the characteristic of oriental sticky dough divider.
9. Easy to operate for the demands of Eastern dough style which with high percentage of water, margarine & sugar.

### CHANMAG Bakery Machine Co., Ltd.

Head Office/Factory  
International Division  
Bangkok Office  
Shanghai office  
Dongguan office

Tel: +886-2-26805715  
Tel: +886-2-86676060  
Tel: +66-2-3982517  
Tel: +86-21-64933571~2  
Tel: +86-769-2316 8399

Email: [chanmag@ms24.hinet.net](mailto:chanmag@ms24.hinet.net)

Fax: +886-2-26687825  
Fax: +886-2-86671882  
Fax: +66-2-7445238  
Fax: +86-21-64933526  
Fax: +86-769-2276 6619