



CM-3-(40, 50) Volumetric Dough Divider



CM-3- (40, 50) Volumetric Dough Divider is a continuous divider suitable for fine & dense dough structures (ex: Toast Production), to combine with our other baking equipment, can achieve continuous and large variety of Bread production needs. The machine is easy to operate and save labor, thus saving costs and increase production efficiency and production capacity.

Specification:

Dough Weight:

CM-3-40 → 30~100 g/pc

CM-3-50 → 30~150 g/pc

Capacity: Max. 4500 pcs/hr

Power: 3 PH, 50/60 HZ

Motor: 1.1 KW

Net Weight: 657 KG

Machine Size: 1160 x 1130 x 1780 mm (WxDxH)

Technical Features

1. Precise design manufacturing, strong body with steel material.
2. The weight of each dividing is very accurate, meet wide range of dough weight.
3. Pressing out the air from the dough at the first time, performing the best precision in weight at 2nd time.
4. Special oil lubricating system to meet the characters of Eastern sticky dough.
5. Easy to operate for the demands of Eastern dough style which with high percentage of water, margarine, and 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

Fax: +886-2-26687825

Fax: +886-2-86671882

Fax: +66-2-7445238

Fax: +86-21-64933526

Fax: +86-769-2276 6619