



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999



DIVA

“Superior *quality* product
at an *affordable* price !”

DIVA Hydraulic divider

Doyon’s hydraulic dough divider DIVA gently and evenly divides up to 44 lb (20 kg) of dough in 20 even pieces. Simple to operate, virtually maintenance free, the round chamber minimizes pressure on dough combining performance, speed and work comfort.

Hydraulic divider FEATURING

- Food industry aluminum tub
- Divides from 6.5 to 44 lb (3 to 20 kg) of dough
- Round tub for better spread of dough, more regular weight of dough portion and reduced pressure on the dough (perfect for delicate products)
- Our unique hydraulic system combines strength and gentleness in a process that maintains the air content of your dough (even for traditionnal breads with high water content)
- Dough shapers in Ertalyste®; reduces the use of flour to prevent sticking
- Blades in stainless steel
- Blades can be raised automatically using the control knob on the front
- Side doors on hinges to allow for easier cleaning and maintenance
- ETL listed
- One year parts and labor limited warranty

DIMENSIONS

23 3/8" W X 27 1/8" D X 43 3/4" H (closed)
(594 mm X 689 mm X 1110 mm)
23 3/8" W X 27 1/8" D X 70 3/4" H (open)
(594 mm X 689 mm X 1795 mm)

ELECTRICAL SYSTEM

220-240V - 3 PH - 1.5kW - 7.1A - 60 Hz

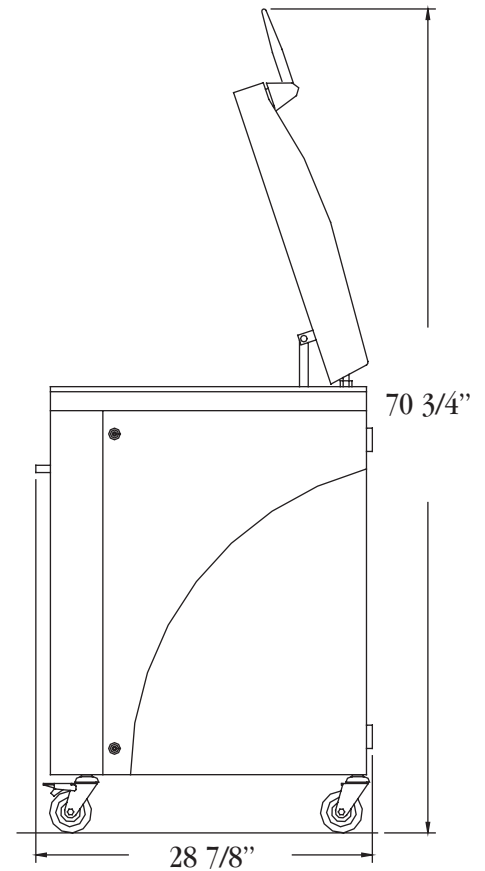
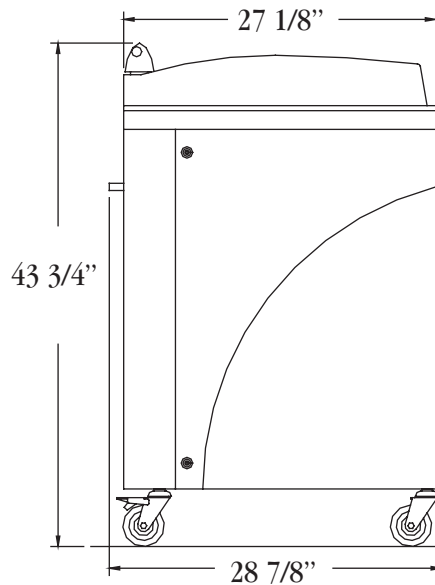
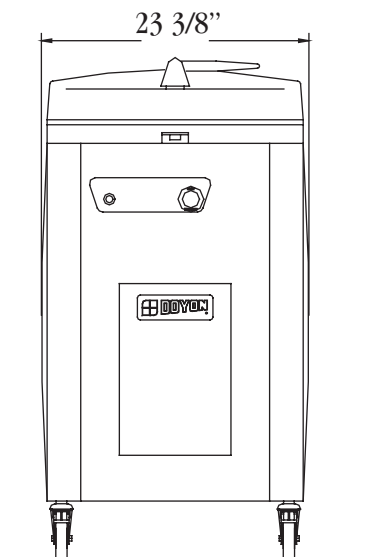
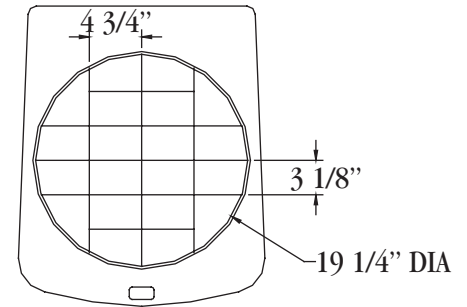
CAPACITY

From 6.5 to 44 lb (3 to 20 kg) of dough

SHIPPING WEIGHT

440 lb (200 kg)

Specifications and design subject to change without notice.



Your local distributor: / Votre distributeur:

