

SOMERSET®

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DOUGH DIVIDER

SDD-450

INDUSTRY USES:

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

HIGHLIGHTS:

- *Most compact dough divider and portioner in the industry*
- *Accurately scale and divide dough from 4oz. (113 gr) - 32oz. (907 gr)*
- *Batch processing under 5 minutes*
- *Constructed with special synthetic material that prevents dough from blemishing*
- *Clean in minutes without tools*
- *No oil required during operation*

**FAST. EFFICIENT.
COMPACT.**

**The Somerset dough divider.
Small enough to fit into a small
shop and strong enough to handle
commissary style production.**

**Program up to 4 different
weights and 4 different
quantities in one single run.**



FEATURES

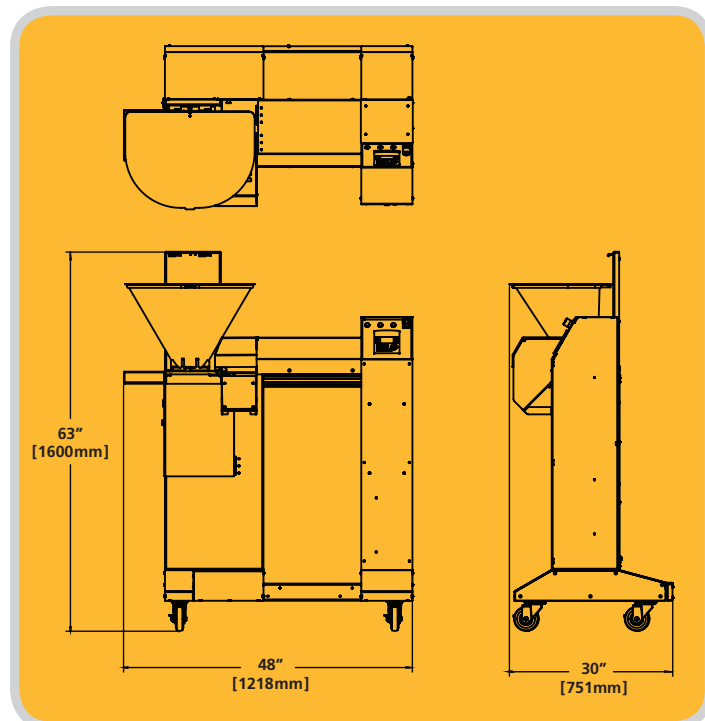
- Program up to 4 different weights & quantities per run
- Gentle dough processing, doesn't alter dough homogeneity
- Ideal for small or commissary production.
- Simple interface keeps production schedules on track
- Batch processing, 50lbs(22.5kg) under 5 minutes
- Standard Hopper capacity up to 50lbs (22.5kg)
- Easy to use, minutes to clean
- Maintenance free drive mechanisms
- Standard Unit: 50lbs hopper, Volume chamber of choice.
- Increase production when used with the SDR-400 rounder
- Save on floor space, the SDR-400 is stored inside the SDD-450 open space (Bridge)

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



SPECIFICATIONS

(Specifications subject to change without notice)



Portioner Mechanisms: Synthetic

Controls: Simple, high quality controls

Drive: Heavy duty maintenance free actuators

Voltage: 115V/60Hz or 220V, 50/60Hz

Finishing: All stainless steel

Weight (Machine only): 270lbs (122 kg),

Crated: 350lbs (158 kg)

OPTIONAL EQUIPMENT

Large Hopper: 125lbs (56kg)

Volume Range: 4-12oz (28-340gr)

8-25oz (226-708gr)

19-32oz (539-907gr)