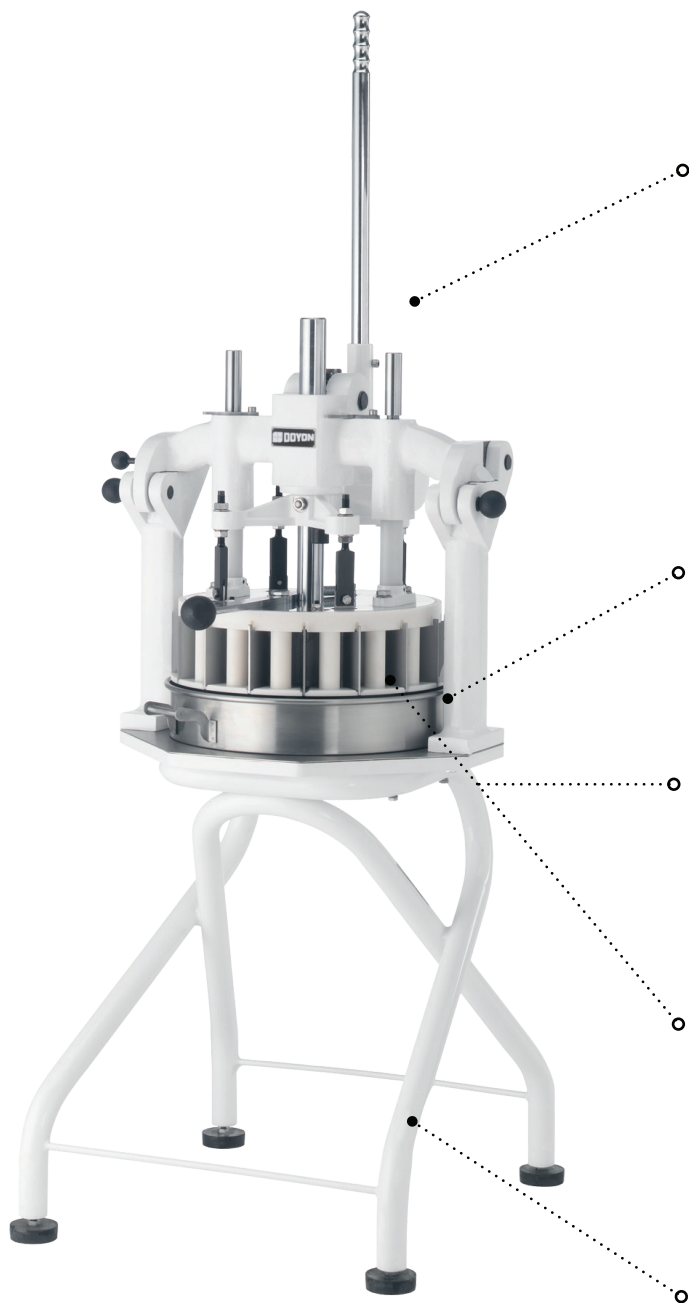


DOYON

DOUGH DIVIDERS/ROUNDERS



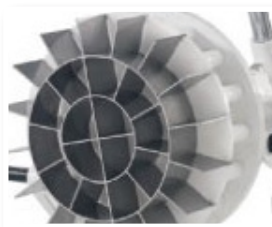
MANUAL DOUGH DIVIDER



- Countertop model
- Extremely durable
- 2 year parts and 1 year labor warranty



- Stainless steel dough pan included
- Extremely durable



- Divides 15, 20 or 30 pieces
- Weight range depending on dough consistency
- Sanitary dough press head
- Uniformly scaled pieces
- Stainless steel cutting knives
- Head can be tilted for easy cleaning

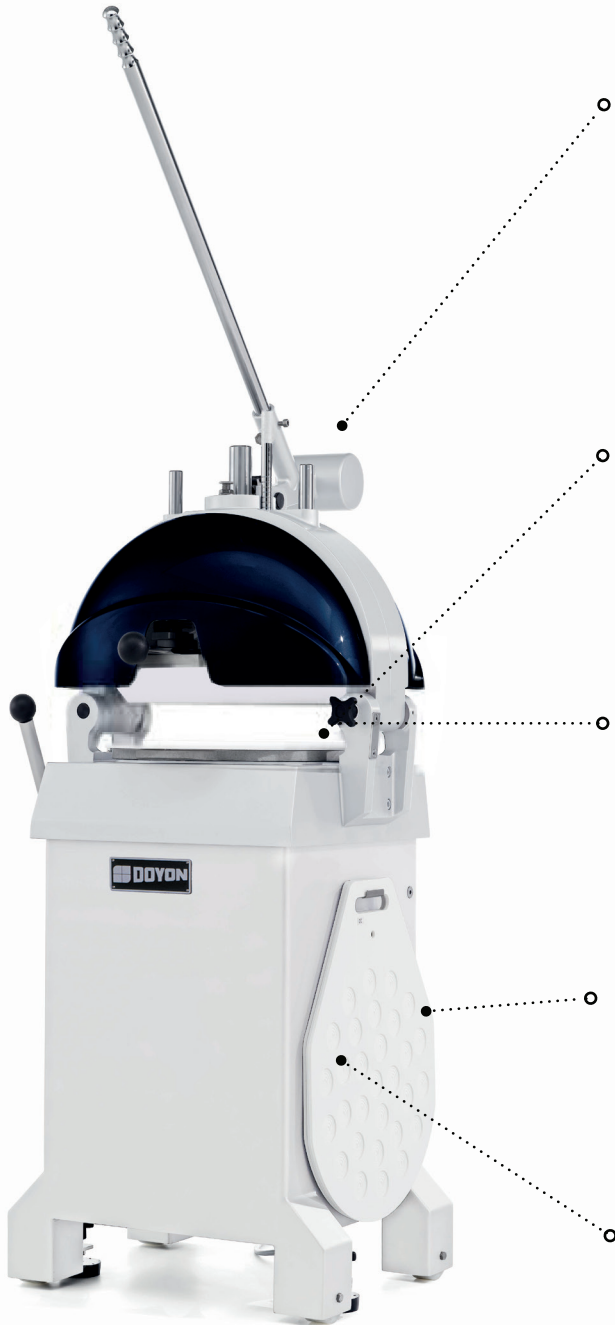


- Options
- Stainless steel construction (suffix I)
 - Stand for MDF dividers (PDM001)
 - Stainless steel table on casters (SS2830)

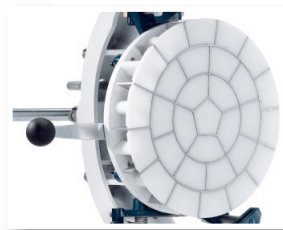
Manual Dough Divider Specs

Model	Crated Weight	Portions	Portion Weight (oz/g)		Dimensions		
			min	max	W	D	H
MDF315	400 lb (182 kg)	15	1.75 (50)	7 (200)	25" (635)	26" (660)	39 3/4" (1010)
MDF330	400 lb (182 kg)	30	0.9 (26)	3.5 (100)	25" (635)	26" (660)	39 3/4" (1010)
MDF820	400 lb (182 kg)	20	1.6 (45)	14 (400)	30 1/4" (770)	25" (635)	43 3/4" (1110)
MDF830	400 lb (182 kg)	30	1 (30)	9.3 (265)	30 1/4" (770)	25" (635)	43 3/4" (1110)

DSF SEMI-AUTOMATIC DIVIDER/ROUNDER



- No oil in or above product zone
- Easy snap on and off head cover for easy cleaning
- Head can be tilted to the left side for easy cleaning
- Wheel mounted
- Self-lubricating
- 2 year parts and 1 year labor warranty



- Fixed heads
- 15, 22, 30 or 36 pieces
- Divides dough having an absorption ratio from 55% to 65%
- Weight range depending on dough consistency



- Stainless steel cutting knives
- Extremely durable
- Sanitary dough press head
- Hourly production up to 3,500 pieces (depending on operator and workflow)



- Three (3) sanitary rounding plates included
- ETL and ETL Sanitation Listed

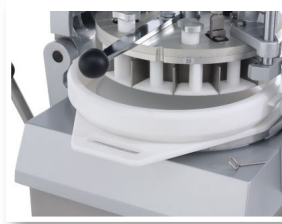
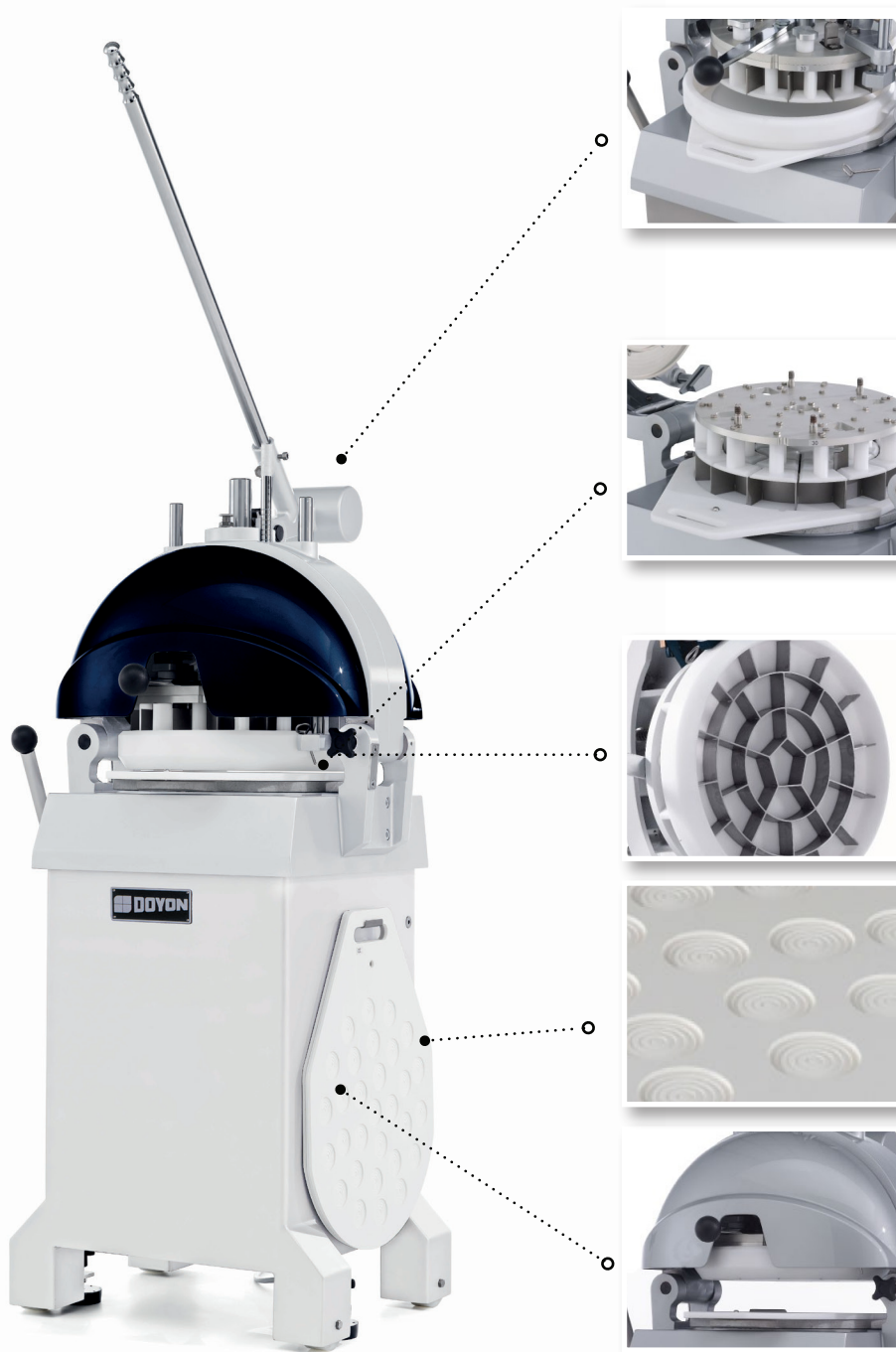


- Options
- Stainless steel base (suffix I)
 - CE listed upon request

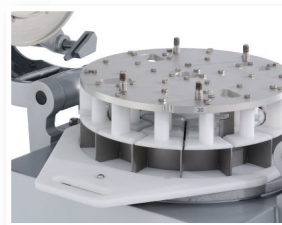
Semi Automatic Dough Divider/Rounder Specs

Model	Crated Weight	Portions	Portion Weight (oz/g)		Dimensions			Electrical System			NEMA
			min	max	W	D	H	Volts	Amps	Phases	
DSF015 & DSA315	850 lb (386 kg)	15	2.1 (60)	7 (200)	24 7/16" (620)	26" (660)	52 3/8" (1330)	120	8	1	5-15P
DSF022 & DSA322	850 lb (386 kg)	22	1.4 (40)	4.8 (135)	24 7/16" (620)	26" (660)	52 3/8" (1330)	120	8	1	5-15P
DSF030 & DSA330	850 lb (386 kg)	30	1 (30)	3.5 (100)	24 7/16" (620)	26" (660)	52 3/8" (1330)	120	8	1	5-15P
DSF036 & DSA336	850 lb (386 kg)	36	0.8 (25)	3 (80)	24 7/16" (620)	26" (660)	52 3/8" (1330)	120	8	1	5-15P

DSA SEMI-AUTOMATIC DIVIDER/ROUNDER



- No oil in or above product zone
- Easy snap on and off head cover for easy cleaning
- Head can be tilted to the left side for easy cleaning
- Wheel mounted
- Self-lubricating
- 2 year parts and 1 year labor warranty



- Interchangeable dough press head
- 15, 22, 30 or 36 pieces
- Divides dough having an absorption ratio from 55% to 65%
- Weight range depending on dough consistency



- Stainless steel cutting knives
- Extremely durable
- Sanitary dough press head
- Hourly production up to 3,500 pieces (depending on operator and workflow)



- Three (3) sanitary rounding plates included
- ETL and ETL Sanitation Listed



- Options
- Stainless steel base (suffix I)
 - Additional press heads for DSA divider-rounder
 - CE listed upon request

The specifications for the Semi-Automatic Dough Divider/Rounders (DSA) are the same as the Semi-Automatic Dough Divider/Rounders (DSF). Please refer yourself to the table found on page 3.