

# SOMERSET®

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## DOUGH DIVIDER

## SDD-450

### INDUSTRY USES:

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

### HIGHLIGHTS:

- *Most compact dough Divider & Portioner in the industry*
- *Scale and divide dough from 1oz (28gr) to 32oz (907gr)*
- *2000+ pcs. an hour*
- *Digital display & controls*
- *Hopper size up to 75lbs (34kg)*
- *Easy to clean*

**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

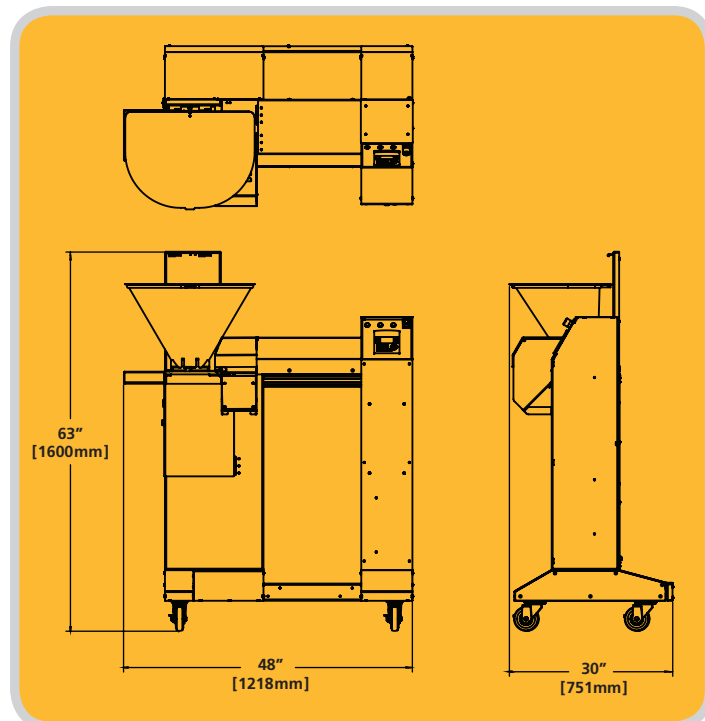
- Program up to 4 different *weights & quantities* in 1 run.
- Small enough to fit into a small shop and strong enough to handle commissary style production.
- Efficiently scale and divide dough from 1oz (28gr) to 32oz (907gr)
- **Easy to clean in minutes**

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



### SPECIFICATIONS

(Specifications subject to change without notice)



**Hopper Capacity:** 75lbs (34kg)

**Production Rate:** Up to 2,000 pieces per hour

**Weight:** 270lbs (122kg) machine only,  
350lbs (158kg) crated

#### Standard

**Equipment:** 8oz-25oz (227gr-708gr) Volume Chamber

**Divider Accessories available as optional equipment:**

- 1oz-12oz (28gr - 340gr) Volume Chamber (Optional)
- 19oz-32oz (538gr - 907gr) Volume Chamber (Optional)

**Voltages:** 115V AC (Standard), 220V AC (Optional)