

Manual Bun / Dough Divider – 30 Division

ITEM: **10839**
MODEL: **670901**



10839 • 670901

Thirty even portions of dough with a single pull of the handle.

This manual dough divider evenly cuts 30 pieces of dough for all your baked goods and pastries. It saves time in the kitchen by eliminating the need to divide dough by hand, and uniformly cuts batches of up to 6.6 lb (3 kg).

Easy to use, it produces exact portion sizes from 1.1 oz (33 g) to 3.5 oz (100 g). Simply place the dough on the tray and pull the handle to produce perfect portions for pastries, rolls and breads. An elevated, extra-long handle allows easy single-handed operation – ideal for restaurants and bakeries.

- Cuts 30 pieces of dough
- 2.2 – 6.6 lb (1 – 3 kg) load capacity
- Portions from 1.1 to 3.5 oz (33 – 100 g)
- Extra-long, single-handed lever
- White enamel finish
- Manual operation



TECHNICAL SPECIFICATION

Item Number	10839
Model	670901
Description	Manual dough divider – makes 30 pieces
Minimum Load Capacity	2.2 lb (1 kg) of dough • 30 rolls of 1.1 oz (33 g)
Maximum Load Capacity	6.6 lb (3 kg) of dough • 30 rolls of 3.5 oz (100 g)
Finish	White enamel
Main Components	Lever • Lock • Lock Handle • Divider Plate • Tray • Base
Net Dimensions (WDH)	17.7" x 17.7" x 43.5" (450 x 450 x 1105 mm)
Net Weight	73 lb (33 kg)
Warranty	180 Days Limited

For 1.8 oz (50 g) rolls, use 4 lb (1.8 kg) of dough.

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



AUTHORIZED DEALER



180 Days Limited
Warranty