SPECIFICATION SHEET

DSA400 | DOUGH DIVIDER ROUNDERS

SEMI-AUTOMATIC DOUGH DIVIDER/ROUNDER, AVAILABLE IN 15, 22, 30, 36 & 54 PORTIONS, INCLUDES (3) SANITARY PLASTIC ROUNDING PLATES, STAINLESS STEEL CUTTING BLADES, WHEEL MOUNTED, INTERCHANGEABLE DOUGH HEAD, ETL







DOUGH DIVIDER ROUNDER

DSA400 Series



Add suffix "-I" ☐ Stainless steel AISI 304 frame and body ☐ DSAH4415 □ DSAH4430 ☐ Removable head ø 410mm: 15, 22, 30 or 36 portions □ DSAH4422 □ DSAH4436 ☐ Removable head ø 364mm: ☐ DSAH4330 □ DSAH4354 30, 36, or 54 portions ☐ DSAH4336 □ 30226000300231 ☐ Rounding collar ø 410mm ☐ Rounding collar ø 364mm □ 30226300000011 ☐ Rounding plates ø 410mm ☐ FMF753 ☐ FMF755 ☐ FMF754 ☐ FMF756 ☐ Rounding plates ø 364mm ☐ FMF750 ☐ FMF753 ☐ FMF751 Add suffix "-220" □ 220 volts

CERTIFICATIONS

OPTIONS & ACCESSORIES



Intertek		

Job:	Item No	
lotes.		

Model Number:

FEATURES

- Removable and interchangeable division heads (15–300 grams)
- · Semi-automatic cutting and rounding
- Robust construction
- Sanitary dough press head + three rounding plates
- · Anti-vibration system in stainless steel
- Floor raised with casters
- · Quiet operation
- Divides dough with optimal hydration of 55-65%
- Easy, snap-on/snap-off head cover
- Equipped with free spare parts kit (springs and damper)

CONSTRUCTION

- · Standard white painted carbon steel frame
- Stainless steel AISI 304 ARC head support
- Stainless steel AISI 304 cutting blades
- Dough press and ring built in DIN POM C
- Six foot power cord with plug

WARRANTY

One-year labor two-year parts limited warranty



REMOVABLE HEAD ø410MM: 15, 22, 30, 36 DIVISIONS

REMOVABLE HEAD ø360MM: 30, 36, 54 DIVISIONS



ROUNDING PLATES Ø410MM
ROUNDING PLATES Ø360MM

APPROVAL NOTES :	 	

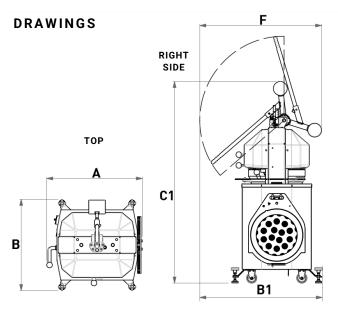


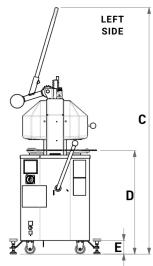
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Model Number:

DOUGH DIVIDER ROUNDER

DSA400 Series





ELECTRICAL DATA

Single electrical connection: 120 volts, 550 watts, 8 A, 50/60 Hz, single phase. Six foot, three wire rubber cord with 3-prong grounding plug. NEMA 5-15P.

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CLEARANCE INFORMATION

For proper operation and cleaning, a clearance of 18" on the left and right sides and the back should be maintained. Allow at least 36" clearance at the front and 80" at the top.

DIMENSIONS & WEIGHTS

Height, excluding handle	63" - 1600mm
Height, including handle	77- ³ / ₁₆ " - 1960mm
Net Weight	783lb - 355kg
Clearance [left, back, right]	6, 10, 6" 152, 254, 152 mm
Dimension A	29 ⁵ / ₁₆ " - 760mm
Dimension B	28 ³ / ₄ " - 730mm
Dimension C	77 ³ / ₁₆ " - 1600mm
Dimension D	32 ⁵ / ₁₆ " - 820mm
Dimension E	3 ¹⁵ / ₁₆ " - 100mm
Dimension F	38 ³ / ₁₆ " - 970mm
Dimension B1	38 ⁹ / ₁₆ " - 980mm
Dimension C1	63" - 1600mm
Shipping Weight	665lb - 302kg
Shipping Dimensions [HxWxD]	72" x 48" x 40" 18.3x1219x1016mm

CONFIGURATIONS

MODEL	PORTIONS	PORTION WEIGHT Ounces/Grams*		DOUGH C	CAPACITY
		MIN	MAX	MIN	MAX
DSA4330	30	1/30	3.5/100	900 g	3 kg
DSA4336	36	0.87 /25	3/80	900 g	3 kg
DSA4354	54	0.5/15	1.5/40	810 g	3 kg
DSA4415	15	3/85	10.5/300	1.3 kg	4.5 kg
DSA4422	22	1/60	7/200	1.3 kg	4.5 kg
DSA4430	30	1.5/40	4.75/135	1.25 kg	4 kg
DSA4436	36	1.25/35	4/110	1.25 kg	4 kg

^{*}Minimum and maximum capacities will depend on fermentation, hydration and flours used. Variance of individual portion weight is subject to change dependent on dough formulation and proper operation of unit.

BIDDING SPECIFICATIONS

Semi-automatic dough divider/rounder; sanitary, removable/interchangeable dough press head with stainless steel cutting blades. Three sanitary plastic rounding plates and spare parts kit included. Standard white painted carbon steel frame with snap-on/snap-off head cover; on casters; anti-vibration system. 120 volts, 550 watts, 8 A, 50/60 Hz, single phase. Six foot, three wire rubber cord with 3-prong grounding plug. NEMA 5-15P

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