

## B101 dough divider and rolling machine



### Dough Divider

A dough divider is a machine used to divide dough into equal-sized and rounded pieces. It is commonly used in the food industry, especially in bakeries, pastry shops, and cake and cookie manufacturing.

### Types of Dough Dividers

- **Encapsulated Dough Divider:** This type of dough divider divides the dough into capsule-shaped pieces. It is suitable for producing voluminous breads such as Barbari bread and Taftoon bread.
- **Rounder-Divider:** This is another name for a dough divider. The name comes from the two English words "rounder" and "divider."
- **Rounder:** This is another name for a dough divider. The name comes from the English word "rounder," which means "to round."
- **Divider-Rounder:** This is another name for a dough divider. This name refers to the dual function of this machine, which both divides and rounds the dough.
- **Hamburger Dough Divider:** This type of dough divider is specifically designed for producing hamburgers. It typically has a mold that shapes the dough into a hamburger patty.

### Benefits of Using a Dough Divider

- **Increases speed and efficiency of bread production:** A dough divider can significantly reduce the time it takes to divide and round dough by hand. This can free up workers to focus on other tasks and increase overall production output.
- **Reduces labor fatigue:** Dividing and rounding dough by hand can be a physically demanding task. A dough divider can help to reduce labor fatigue and improve worker safety.
- **Produces uniform loaves of bread:** A dough divider ensures that each loaf of bread is made with the same amount of dough. This results in more consistent and uniform loaves of bread.
- **Improves bread quality:** By gently dividing and rounding the dough, a dough divider can help to improve the overall quality of the bread. This can lead to bread with a better texture, crumb, and flavor.
- **Saves space:** Dough dividers are typically compact and can be easily installed in even small bakeries.
- **High ROI:** Dough dividers can quickly pay for themselves by increasing production efficiency and reducing labor costs.

### Conclusion

A dough divider is an essential piece of equipment for any bakery or bread production facility. It can provide a number of benefits, including increased speed and efficiency, reduced labor fatigue, improved bread quality, and a faster return on investment.

**If you are interested in learning more about dough dividers, please scan the QR code below.**

