

Model DQE

Dough Divider

Designed to produce high quality dough.

Precision dividing
Minimum space required



Pressure Compensation

Easy to adjust dough pressure in accordance with weight and nature of dough.

Variable Speed Change

Variable speed change in a range of 11 to 25 strokes/minute.



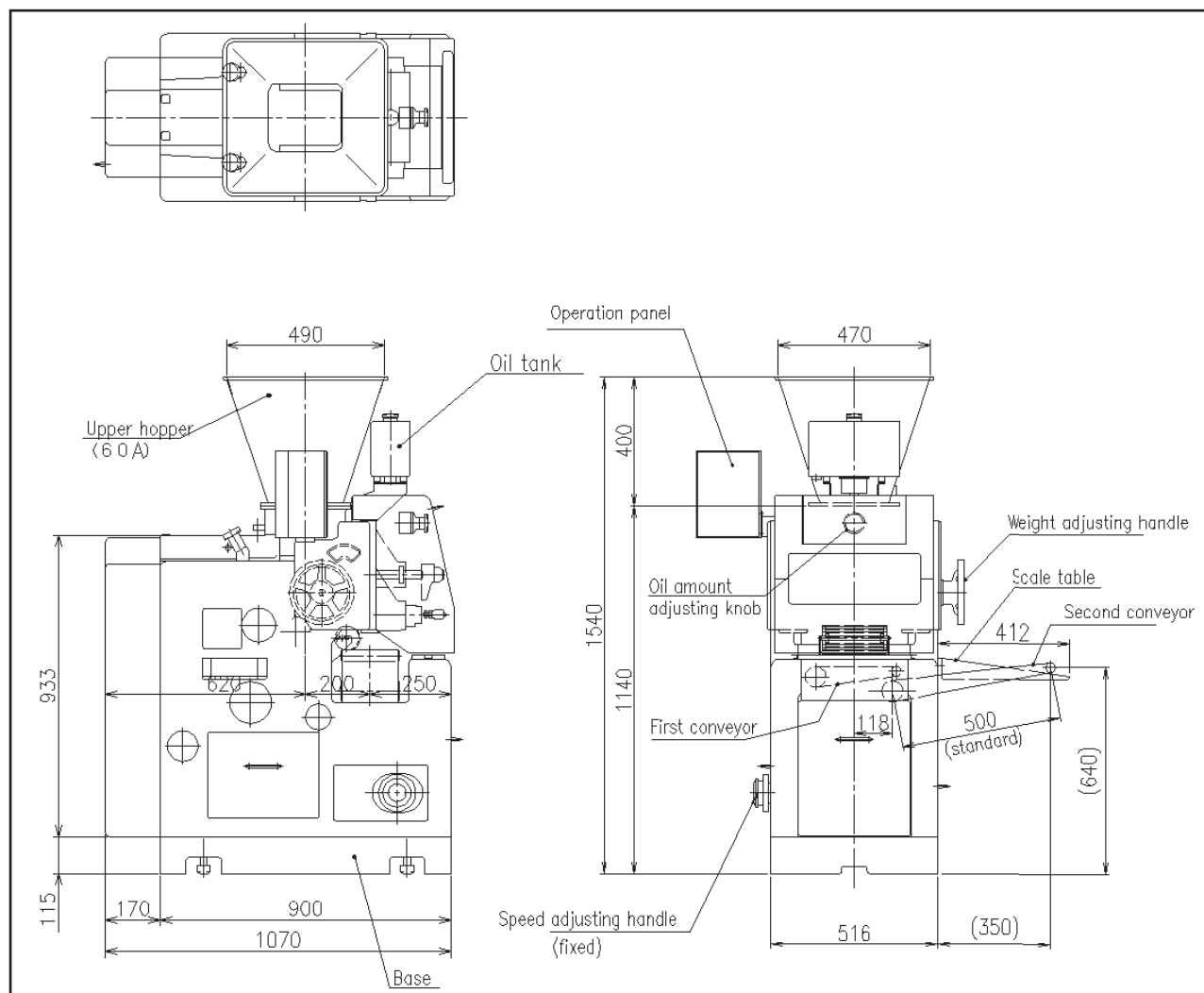
Integrated Control

Integrated control facilitates interlocked operation with machines downstream from DQE operation panel

Automatic Lubrication

Automatic luber securely distributes divider oil to each sliding point. Transparent tank tells you when to refill.

 **OSHIKIRI**



■ Specifications

Model	DQE-2	DQE-3
No. of pockets	2	3
Dividing weight	25 - 300g	20 - 200g
No. of strokes	variable 11 - 25 st/min	
Capacity	1320 - 3000 pcs/h	1980 - 4500 pcs/h
Hopper capacity	60L	
Power Source	AC200V 3Phases	
Motor	1.5kW 4P	
Width	970mm (left flow) 1170mm (right flow)	
Depth	1070mm	
Height	1540mm	
Machine weight	800kg	

Note) Specifications and dimensions may be subject to change without prior notice.

Note) Supply voltage is in accordance with the one in the country machine is used.

Transformer might be needed according to the specifications.

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