



DD10
pizza dough divider



Divider - Rounder combo kit
(shown with optional stacking rack)

Professional Automatic Pizza Dough Divider

Treat yourself to the best divider of the industry. Doyon's DD10 divider is the best solution to save time, effort and labor expenses. The DD10 completely eliminates manual weighing of your dough in a compact space.

Doyon's DD10 dough divider allows you to divide pizza dough (from 50% to 60% absorption ration) with a precision of $\pm 8\%$ (precision may vary depending on water absorption ratio of the dough).

Load up to 88 lb (40 kg) of dough in the hopper and with the touch of a button, you can uniformly divide up to 850 lb (386 kg) of dough per hour.

The DD10 can be completely taken apart without any tool for easy cleaning.

Ask your Doyon dealer about the dual function dough divider - rounder combo, which divides and rounds dough pieces in one step.

DD10

PIZZA DOUGH DIVIDER

DD10

FEATURING

- Only for pizza dough not for bread dough
- Divides pizza dough having an absorption ratio of 50% to 60%
- Divides from 1 oz to 28 oz (28 g to 800 g)
- Hopper capacity 88 lb (40 kg)
- Stainless steel construction
- Divides up to 850 lb (386 kg) per hour
- Easy cleaning (no tools required)
- Dough portion size determined by an easily changeable cone (see chart on back)
- Different cone sizes available, allows for greater flexibility in dough portions sizes (see chart on back)
- Standard with size 60 cone other cone sizes are optional (see chart on back)
- Depending on dough portion size, cone size and dough consistency, divider will run in 1 of 3 operating modes
- One year parts and labor limited warranty

OPTIONAL

- Also available as a Divider - Rounder combo kit with optional stacking rack to divide and round up to 850 lb (386 kg) of dough per hour depending on dough consistency

Please note: DD10-DR45 combo allows to divide and round dough portions ranging from 3.5oz up to 28oz (100g up to 800g).

Please note: You may have to let the dough rest between dividing and rounding.

Dimensions

17" W X 31" D X 18"H
 432 mm X 788 mm X 457 mm

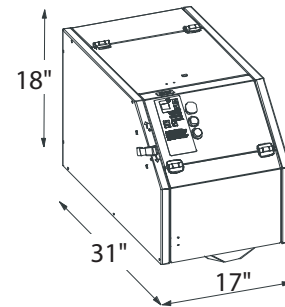
Electrical System

120V - 1 PH - 10A

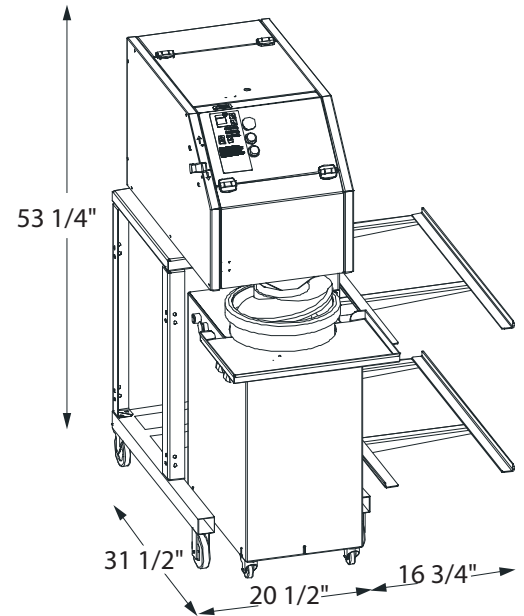
Crated Weight

140 lb (64 kg)

Specifications and design subject to change without notice.



DD10



DD10 & DR45 Combo
 (shown with optional rack)

DD10 Cone Size Table			
Cone size	Portion weight (Operating mode 1)	Portion weight (Operating mode 2)	Portion weight (Operating mode 3)
30 (optional)	1-2.1 oz 28-60 g		
40 (optional)		2.1 - 3.5 oz 60-99 g	
45 (optional)		3.2 - 4.6 oz 91 - 130 g	
50 (optional)		4.2 - 5.6 oz 120-159 g	10 - 16 oz 283 - 454 g
55 (optional)		5.3 - 7 oz 150 - 198 g	
60 (standard)		7 - 10.6 oz 198 - 300 g	14 - 21 oz 395 - 595 g
70 (optional)			21 - 28 oz 595 - 794 g
75 (optional)			23 - 29 oz 652 - 822 g

DD10 Partial Capacity Chart (based on 55% absorption ratio)									
Dough balls size	1 oz (29 g)	7 oz (198 g)	7 oz (198 g)	10 oz (283 g)	14 oz (397 g)	16 oz (454g)	22 oz (624 g)	22 oz (624 g)	28 oz (794 g)
Cone Size	30 (optional)	55 (optional)	60 (standard)	60 (standard)	60 (standard)	60 (standard)	70 (optional)	75 (optional)	75 (optional)
Upper Dough Capacity	75 lb (35 kg)	75 lb (35 kg)	75 lb (35 kg)	75 lb (35 kg)	75 lb (35 kg)	75 lb (35 kg)	75 lb (35 kg)	75 lb (35 kg)	75 lb (35 kg)
Dough Portions per hour	3000	900	1029	800	514	480	450	450	360
Dough per hour	192 lb (87 kg)	192 lb (87 kg)	192 lb (87 kg)	192 lb (87 kg)	192 lb (87 kg)	192 lb (87 kg)	192 lb (87 kg)	192 lb (87 kg)	192 lb (87 kg)



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