



COSMOS® DOUGH DIVIDER

Cosmos Dough Divider is designed to portion kneaded dough into uniform dough balls in a continuous process. It ensures consistent size and weight accuracy, making it ideal for producing chapatis, rotis, puris, parathas, buns, pav, pizza bases, bread rolls, and other bakery dough products.

CONSTRUCTION & DESIGN ●●●

- Compact and space-saving structure
- Ergonomically designed for easy operation
- Adjustable sensor-based portion control system
- DD 001 requires compressor connection externally

KEY FEATURES ☺

- Capacity: Up to 2500 dough balls per hour
- Uniform and consistent dough ball size
- Adjustable portion size setting
- Easy to operate and maintain

Build for: Hotels • Restaurants • Central Kitchens • Cloud Kitchens • Industrial Canteens
Caterers • Food Courts • QSR Chains • Food Processing Companies • Bakeries

Application: Chapatis • Rotis • Puris • Bread Rolls • Other bakery products

Capacities: up to 2500 balls per hour

TECHNICAL SPECIFICATIONS

Model	DD 2500
Capacity / Batch	2500 / 1hr
Electrical	0.5 Hp + 40w / 220V / 1Ph / 50Hz
Dimensions (WxDxH)	400 x 730 x 940mm
Net Weight	70kg



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