MANUAL HYDRAULIC DOUGH DIVIDERS FOR CONSISTENT SCALING ACROSS ROUND AND SQUARE DOUGH FORMATS

The **JAC DIV Hydraulic Dough Divider Series** gives bakeries a dependable way to divide dough into consistent portions with greater control, cleaner workflow, and less variation than hand scaling alone. Built for bakeries that want practical, durable equipment without unnecessary complexity, this series includes the **DIV 20 Round, DIV 20 Square, and DIV-R 20 Square**.



With round and square tank configurations, model-specific output ranges, and an **upgraded DIV-R version** for added dough-handling control, the series offers a flexible dividing solution for bakeries focused on consistency, efficiency, and day-to-day usability.

HOW IT WORKS

- First, open the lid, lightly flour the heads if needed, then empty the dough into the tank and spread it out roughly by hand.
- Next, set the machine: on the DIV-R, set the pressure with the handle at the front; with the 10/20 option, choose 10 or 20 divisions.
- Then, close the lid and pull the control lever. The heads rise and press the dough, and the knives cut it into equal pieces.
- Finally, release the pressure, open the lid, and lift the dough pieces out for removal.

FEATURES

- **Semi-Automatic Operation**
  Uses a manual hydraulic system to divide dough into consistent portions.
- **Automatic Cutting**
  Retractable knives cut the dough and retract automatically for added safety.
- **Non-Stick Dough Chamber**
  JAC's Easy Clean treatment helps reduce dough sticking on key contact surfaces.
- **Durable Construction**
  Stainless-steel construction and knives with a reinforced hydraulic piston.
- **Simple Controls**
  Easy-to-use mechanical controls on the front, including an emergency stop.
- **Round & Square Tank Configurations**
  Available in a 20-division round tank or 20-division square tank, with optional 10/20 division capability on supported square models.





- **Mobile Design**
  Includes casters for mobility across the production floor.

AVAILABLE OPTIONS

- **10/20 Division Selector**
  Lets supported square models operate in either 10 or 20 divisions.
- **Transport Handle**
  Handle fitted to the machine to assist with safer handling and repositioning.
- **Flour Duster**
  JAC Easyflour integrated flour dispenser provides adjustable flouring control.

DIV-R UPGRADE PACKAGE

The **DIV-R Upgrade Package** adds a higher level of flexibility and operator convenience to the divider, helping bakeries get more from the machine in everyday use. Specified at the time of purchase, it is ideal for operations looking to improve ease of handling, support more consistent results, and tailor the machine more closely to their production needs. Adjustable pressure, flour recovery, a lid seal and a transport handle come standard.

JAC | DIV HYDRAULIC DOUGH DIVIDER SERIES







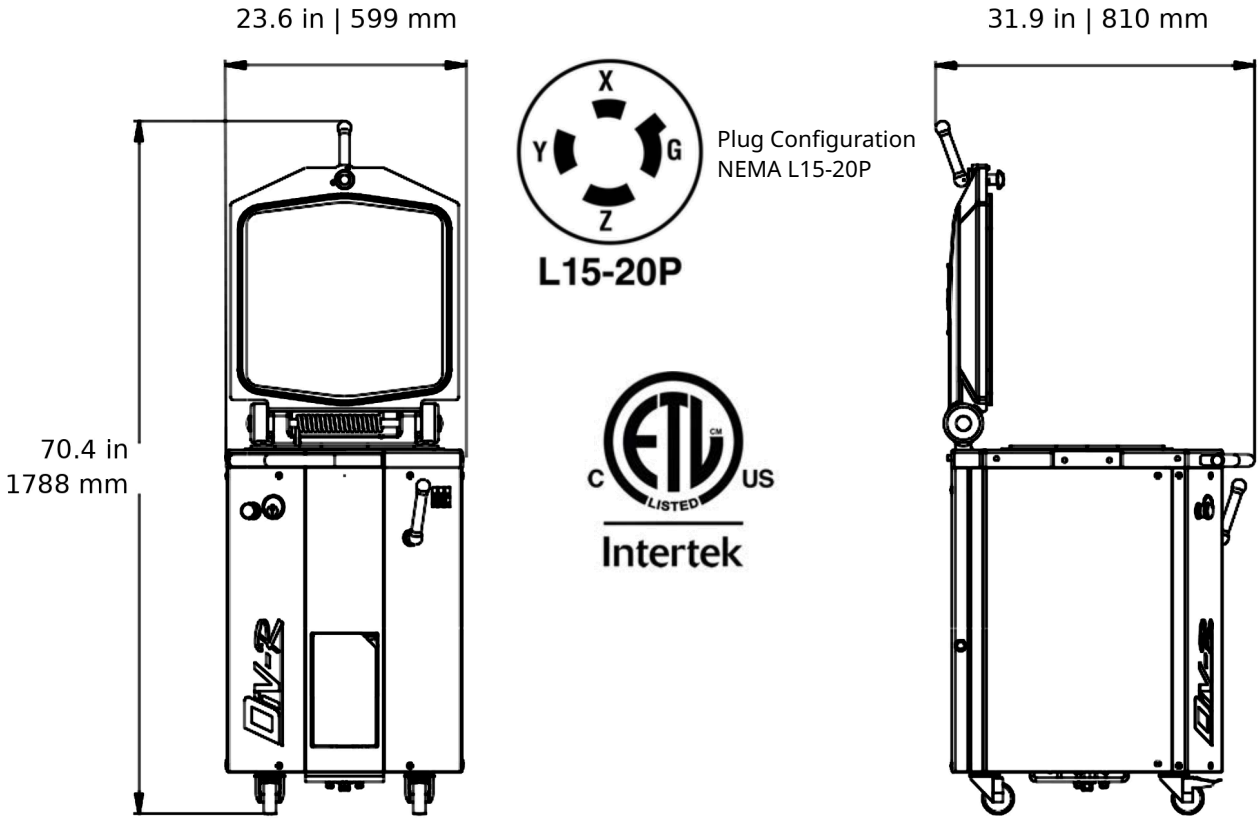
✓ **Adjustable Pressure**
Allows the operator to adapt pressure to different dough types to help reduce unnecessary degassing.

✓ **Flour Collector**
Captures excess flour during operation to help keep the machine area cleaner and improve working conditions.

✓ **Flour Dust Guard**
Lid seal designed to help keep flour from splashing out of the tank during the cycle for a cleaner work area.

TECHNICAL SPECIFICATIONS

	JAC | DIV 20 ROUND	JAC | DIV 20 SQUARE	JAC | DIV-R 20 SQUARE
DIVISIONS	20	20 standard; optional 10/20 selector	
TANK CONFIGURATION	Round	Square	
TANK DIMENSIONS	18.27" x 4.92" | 464 x 125 mm	18.11" x 15.24" x 4.92" | 460 x 387 x 125 mm	
TANK CAPACITY	39.68 lb | 18 kg	41.89 lb | 19 kg	
PRODUCTION RATE	Up to 900 pieces/hour		
DOUGH PIECE WEIGHT RANGE	**20 Pieces:** 3.53 - 31.75 oz | 100 - 900 g	**20 Pieces:** 5.29 - 33.51 oz | 150 - 950 g **10 Pieces (Optional):** 10.58 - 67.02 oz | 300 - 1,900 g	
PIECE/CUT DIMENSIONS	Varies due to tank shape	**20 Pieces:** 4.53" x 2.95" | 115 x 75 mm **10 Pieces (Optional):** 9.06" x 2.95" | 230 x 75 mm	
MINIMUM DOUGH HYDRATION	55%		
ADJUSTABLE PRESSURE	-		Standard
FLOUR RECOVERY & LID SEAL	-		Standard
TRANSPORT HANDLE	Optional	-	Standard
EASYFLOUR FLOUR DISPENSER	-	Optional	
ELECTRICAL SPECIFICATIONS	208 V | 3 Ph | 60 Hz | 11A		
MOTOR POWER	1.8 kW	1.5 kW	1.8 kW
PLUG TYPE	NEMA L15-20P		
CERTIFICATIONS	ETL		
WARRANTY	1 year parts | 90 days labor		
STANDARD DIMENSIONS (L X W X H)	31.9" x 23.6" x 70.4" | 810 x 599 x 1788 mm (lid open)		
NET WEIGHT	695 lb | 315 kg	662 lb | 300 kg	673 lb | 305 kg
SHIPPING DIMENSIONS (L X W X H)	34.6" x 31.5" x 49.2" | 880 x 800 x 1250 mm		
SHIPPING WEIGHT	739 lb | 335 kg	706 lb | 320 kg	717 lb | 325 kg



NOTES

ACCESS OUR PRODUCT PAGE & VIDEO



Specifications are subject to change without notice, as we remain committed to delivering the best equipment possible. Technical specifications and warranty information will be provided in your quote.