



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Mecnosud DDM0220T Dough Divider – 20 Division, 3-in-1 Hydraulic, Made in Italy

Model / SKU: DDM0220T

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: /media/products/40264/documents/spec_sheet-ice-2026.pdf



MECNOSUD



DDM0220T

Dough Divider 20 Division with Cutting Grids

Dough Divider With A Rectangular 20 Division Tank
20 Divisions At 80 X 200mm

5kg To 17kg Dough Capacity

- Blades Automatically Ascend To Divide The Dough While In Operation

• Lateral Plates Guarantee Easy Access To Facilitate Cleaning Of The Internal Mechanism

Comfortable Handle On The Lid For Easy Operation

- Ideal For Bakeries Looking At Automating The Dough Dividing Process

3 Functions In The Same Machine

Hydraulic Dough Divider With 20 Divisions

Divider/moulder For Bread Ready To Be Baked

Press For Butter And Food Dough

- Additional Features Include: Teflon Coated Head Cover, Flour Basin, Divider/moulder Attachment

Manufacture code: DV20T

Please contact International Catering

Equipment to discuss grid varieties



Technical Specifications

Tank dimensions: 480 x 400 x 130mm

Power: 1.5kW

Voltage: 400V 3PH

Dimensions: 1106 x 800 x 1732mm

Weight: 280kg

