

# Dough Assist Major

Universal DOUGH DIVIDER designed and produced by Benier



- High-quality wear-resistant mechanism
- Corrosion-free; Stainless steel and synthetic materials in a functional design
- Dough Pressure Regulator (DPR): improves the dividing process
- Easy to reposition
- Frequency driven crank shaft operation
- 60 and 170 liter hopper

## Dough Assist Major Basic

- Mechanical stroke counter
- Manual weight adjustment
- Basic control panel
- Dough piece counter
- Minimum oil level sensor

## Dough Assist Major

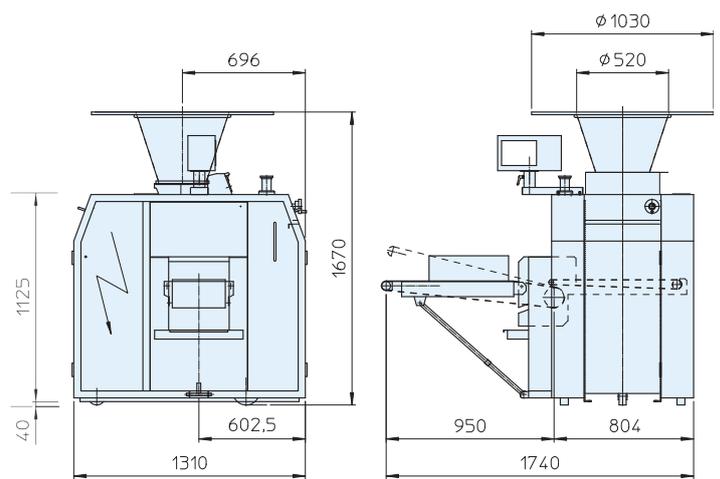
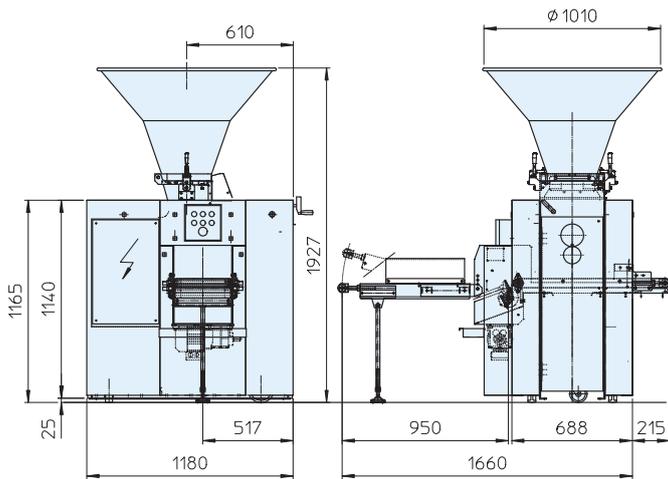
- Touch screen PLC for
  - Capacity and automatic weight adjustment
  - Dough piece counter
  - Minimum oil level sensor
  - Cleaning position
  - Storing up to 100 recipes (parameter setting)
  - Failure reports and process control



## Dough Assist Major Basic

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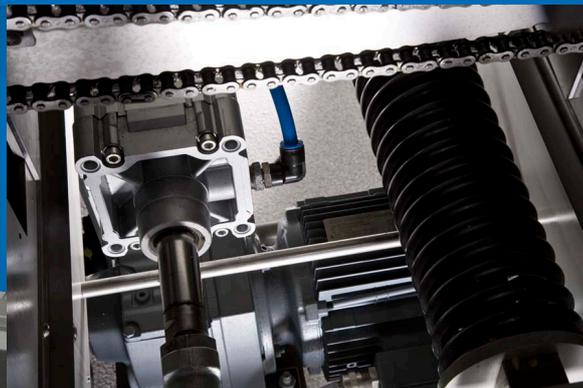
### Dimensions



### Options



170 litre synthetic and hinge able hopper



Dough Pressure Regulator for more gentle dough handling (Dough Assist Major only)



Flour duster for production of sticky- and rye doughs

### Features

- High weight accuracy
- Minimum oil consumption (ECO +/-)
- Easy to clean and maintain
- Available as Basic, PLC or Sponge Dough version

### Dough Assist Major (Basic)

Type	Pockets	Weight range (gr)*		Capacity (pc/hr)**	
		min.	max.	min.	max.
DAM (B) 12	1	400	1.750	375	1.500
	2	155	830	750	3.000
DAM (B) 24	2	150	730	750	3.000
	4	65	300	1.500	6.000
DAM (B) 20	2	155	830	750	3.000

\* Weight range is related to density of the dough

\*\* Capacity is related to dough consistency, required dividing accuracy, dough weight and required final structure of end product.