



# Dough Assist Major

Universal Dough Divider, designed and produced by Kaak



## Dough Assist Major Basic

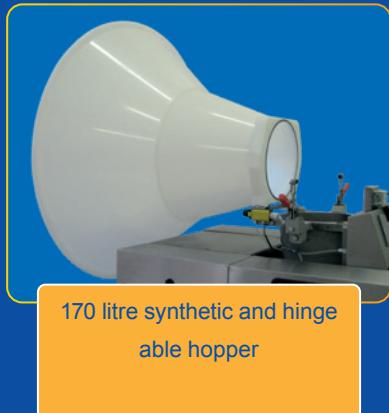
- Conventional electrical control unit.
- Digital read out of capacity per hour, number of produced dough pieces and counter for working hours.
- Weight adjustment (hand wheel).
- Manual capacity adjustment.
- Manual conveyor belt lubrication.

## Dough Assist Major

- Touchscreen PLC with a storage capacity for up to 105 recipes, showing statistics of current batch, maintenance indications and alarms.
- Motorised weight adjustment via recipe settings.
- Automatic capacity adjustment via recipe settings.
- Conveyor belt lubrication via recipe setting.

- 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.

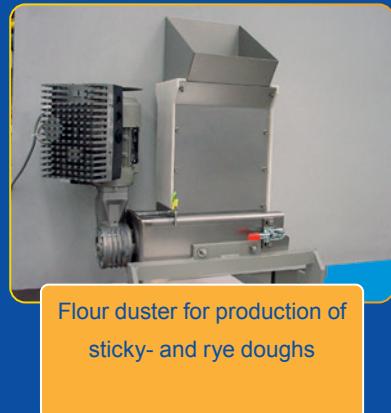
# Options Dough Assist Major (Basic)



170 litre synthetic and hingeable hopper

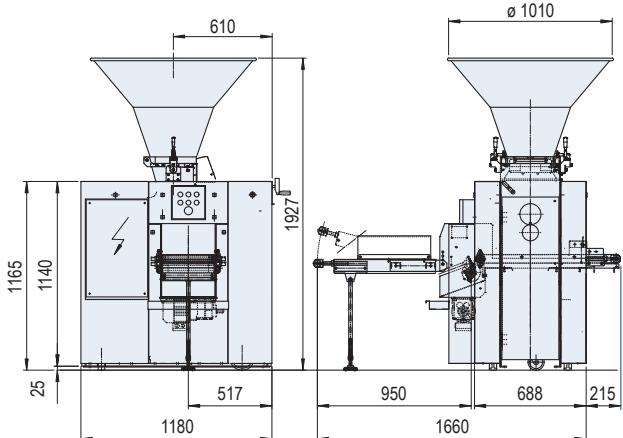


Dough Pressure Regulator for more gentle dough handling (Dough Assist Major only)

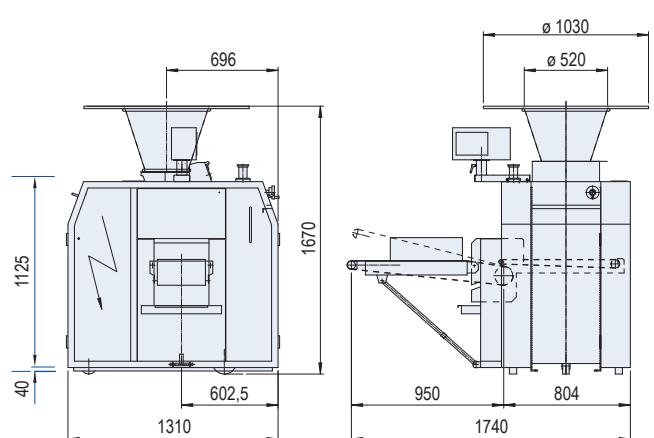


Flour duster for production of sticky- and rye doughs

## Dough Assist Major Basic



## Dough Assist Major



## Features

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

## Specifications

Type	Pockets	Weight range (gr)*		Capacity (pcs/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
	3	100	500	1.125	4.500

\* 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.



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Royal Kaak

Kaak Dough Technology B.V.

Looier 20  
5253 RA Nieuwkuijk

The Netherlands  
+31 73 6150 500

doughtechnology@kaak.com  
www.kaak.com

You bake,  
we care