

2-in-1 Dough Divider / Rounder

INSITU
DOUGH PROCESSOR

DD104

Produces Accurate Divided & Rounded Dough Balls Every 3-5 Seconds

Improve your operations with fast and consistent dough dividing and rounding. One person can consistently produce 1000s of quality dough balls on day one.

Our modular approach allows you to start where you need help most and add additional tools and automations as needed without sunk costs, or significant operational changes.

Improve labor costs while increasing quality and consistency.

- Ideal for a wide range of dough types and recipes
- Accuracy of +/- 0.1oz (+/- 3 g)
- Generates a rounded dough ball every 3-5 seconds
- Uses standard 120v electrical
- Easy installation with no assembly or tools required
- Easy to clean and maintain
- Compact design to fit into all types of kitchens



Proudly Designed, Manufactured, and Assembled in the USA.

Contact us for a custom quote
and detailed rollout plan.

sales@tryinsitu.com



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(866) 444-9502 | sales@tryinsitu.com | tryinsitu.com

2-in-1 Dough Divider / Rounder



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Features

- NSF Approved | UL Listed
- Hopper Capacity – 45 lbs / 20 kgs
- Generates a rounded dough ball every 3-5 seconds
- Clean in Under 10 Mins! Easy To Clean.
- Accuracy of +/- 0.1oz (+/- 3 g)
- Easy plug-n-play installation
- Heavy-duty casters come standard for easy movement
- Customizable Batch + Recipe Settings
- Optional – Auto Pan Oiling*



Specs

- 2oz-28oz standard size (56g – 790g)
- Power: Standard 120v
- Construction: Stainless Steel
- Dimensions: 25" wide X 40" deep X 65" tall
- Machine weight: 350lbs / 160kg



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