



# Dutchess

**Bakers' Machinery Co., Inc.  
Dutchess International**



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Serving U.S.A. and International Markets Worldwide  
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## Dough Divider

### Model LD-626

#### Large Capacity 12-Part

*(6-ounce up to 26-ounce capability)*

**Total Cleanability ~ No Tools Required**

Operation of this dough divider is easy and accurate, and can be cleaned daily either by hand, or in a pan or dish washing unit.

This dough divider will divide a piece of dough into 12-pieces, the weight of each piece being determined by the weight of the large piece, which is placed into the pan initially.

A simple formula for determining the size of the large/initial piece of dough, is to decide what each finished piece of dough should weigh, multiply this by 12, divide this by 16 (oz. in lb.) and you will have the weight of what the large/initial piece of dough should be.

Various examples of dough weights in ounces/pounds and grams is provided on page two of this folder, however

other fractional divisions can also be made by using the same formula for achieving the desired end results.

### OPERATING INSTRUCTIONS

**Step 1:** Place dough piece in lightly dusted Pan, and insert Pan into position under Head.

**Step 2:** Pull Handle down, which will lower the Head, and exert some pressure on the dough piece, so as to compress and level the dough to a uniform thickness.

**Step 3:** Release pressure on dough slightly, so as to allow you to easily push down on the Trip Lever, which releases the Knives, then pull the Handle down until it stops, thus dividing the dough into pieces. Raise the Handle to the top, and remove Pan with divided dough. Dump dough onto bench and repeat procedure.



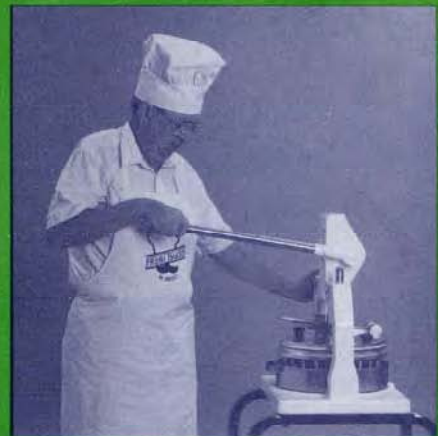
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## SPECIFICATIONS

# DUTCHESS MODEL LD-626

*(Large Capacity 12-Part Dough Divider)*

Cuts dough into 12-pieces at a time from 6-oz. up to 26-oz. each *(170 grams to 735 grams)*

**Dimensions:** 15-1/2" x 20" x 28" *(394mm x 508mm x 711mm)*

**Machine Weight:** 118 lb. *(54 kg.)*    **Shipping Weight:** 128 lb. *(59.5 kg.)*

**Box Dimensions:** 16.5" x 21" x 30"    **Total Cubic Feet:** 6 *(.17 cubic meters)*

**Stainless Steel Divider & Pan are Standard** *(additional Pans and Portable Stand are available)*

## DOUGH WEIGHTS BEFORE AND AFTER DIVIDING

For the 12-Part Large Capacity Dough Divider

*Dough weights below are examples. Any division from 6-ounces up to 26-ounces are possible.*

*Dough viscosity and bench rest time may restrict your upper and lower capacities.*

### *Dough Scaling Examples in Lbs. & Ounces*

Total Dough	Weight Each
<u>LBS./OZ</u>	<u>OUNCES</u>
4lbs./8 oz .....	6 oz.
6lbs./0 oz .....	8 oz.
7lbs./8 oz .....	10 oz.
9lbs./0 oz .....	12 oz.
10lbs./8 oz .....	14 oz.
12lbs./0 oz .....	16 oz.
13lbs./8 oz .....	18 oz.
15lbs./0 oz .....	20 oz.
16lbs./8 oz .....	22 oz.
18lbs./0 oz .....	24 oz.
19lbs./8 oz .....	26 oz.

### *Dough Scaling Examples in Grams*

Total Dough	Weight Each
<u>GRAMS</u>	<u>GRAMS</u>
2040 .....	170
2700 .....	225
3360 .....	280
4020 .....	335
4680 .....	390
5340 .....	445
6000 .....	500
6660 .....	555
7320 .....	610
8040 .....	670
8820 .....	735



**Figure 1:** Remove pan, loosen completely both Black Knobs. ! **WARNING: DO NOT DROP** Divider Head Assembly as damage may occur!



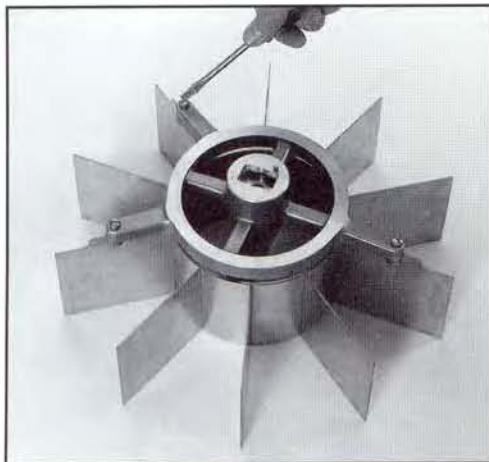
**Figure 2:** Depress Trip Lever and hold, while pulling Handle down, causing Head Assembly to separate from Trip Lever Plate . . .



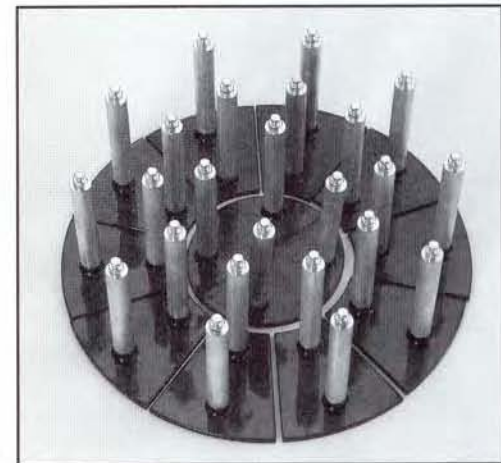
**Figure 5:** If you wish to disassemble completely, place Head Assembly onto Bench, loosen both Knurled Knobs completely, and lift off Cover Plate . . .



**Figure 6:** Slide Plug Stem Locking Plate in the direction to cause Stems to move to the opposite end of Slots, and remove this Locking Plate . . .



**Figure 9:** To disassemble the Divider Blade from the Divider Plate, remove the three screws and separate these pieces.



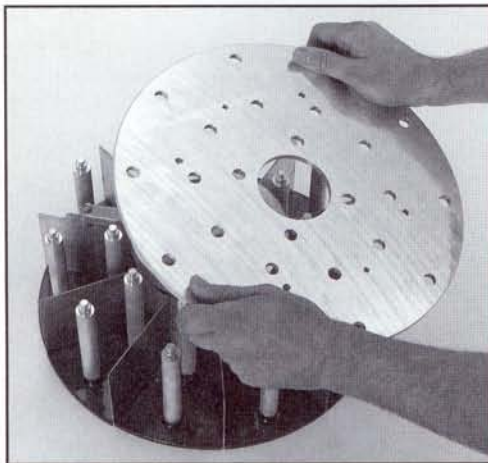
**Figure 10:** Plugs with Stems are shown when Knife Blade Assembly (Fig. 8) is removed. Notice 2 different circles of Plugs .



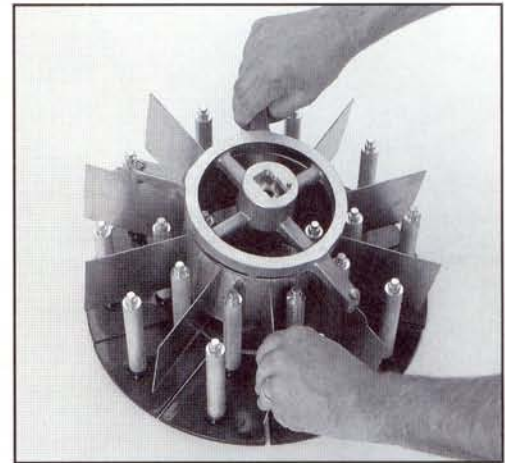
**Figure 3:** While holding Handle down with one hand, with the other hand rotate Head Assembly? turn until Head Assembly releases . . .



**Figure 4:** Return Handle to upper position, and remove Head Assembly for cleaning or interchange with Optional Head Assembly.



**Figure 7:** Now lift the Plug Plate, exposing the Divider Blade Assembly . . .



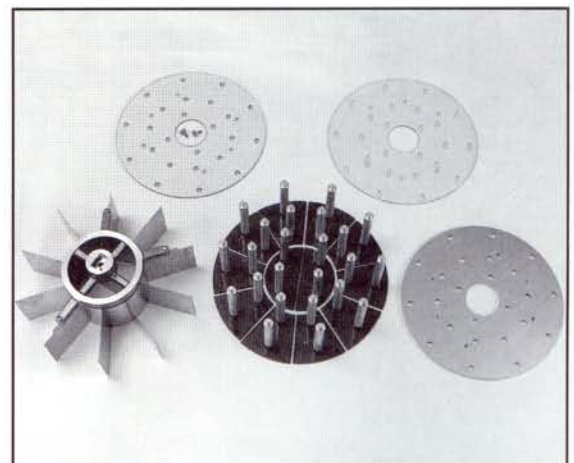
**Figure 8:** Divider Blade Assembly may now be removed, but need not be disassembled further.

#### TO REASSEMBLE HEAD ASSEMBLY

**Step 1:** Place Plugs into pattern as shown (see Fig. 10).

**Step 2:** Take the Divider Assembly (Fig. 8) and place it over the Plug Pattern you've formed, and align the Divider with the pattern formed by the Plugs. While pushing down slightly on the Divider, use a gentle shaking motion until Blades fit into Plugs completely to bottom of Pan.

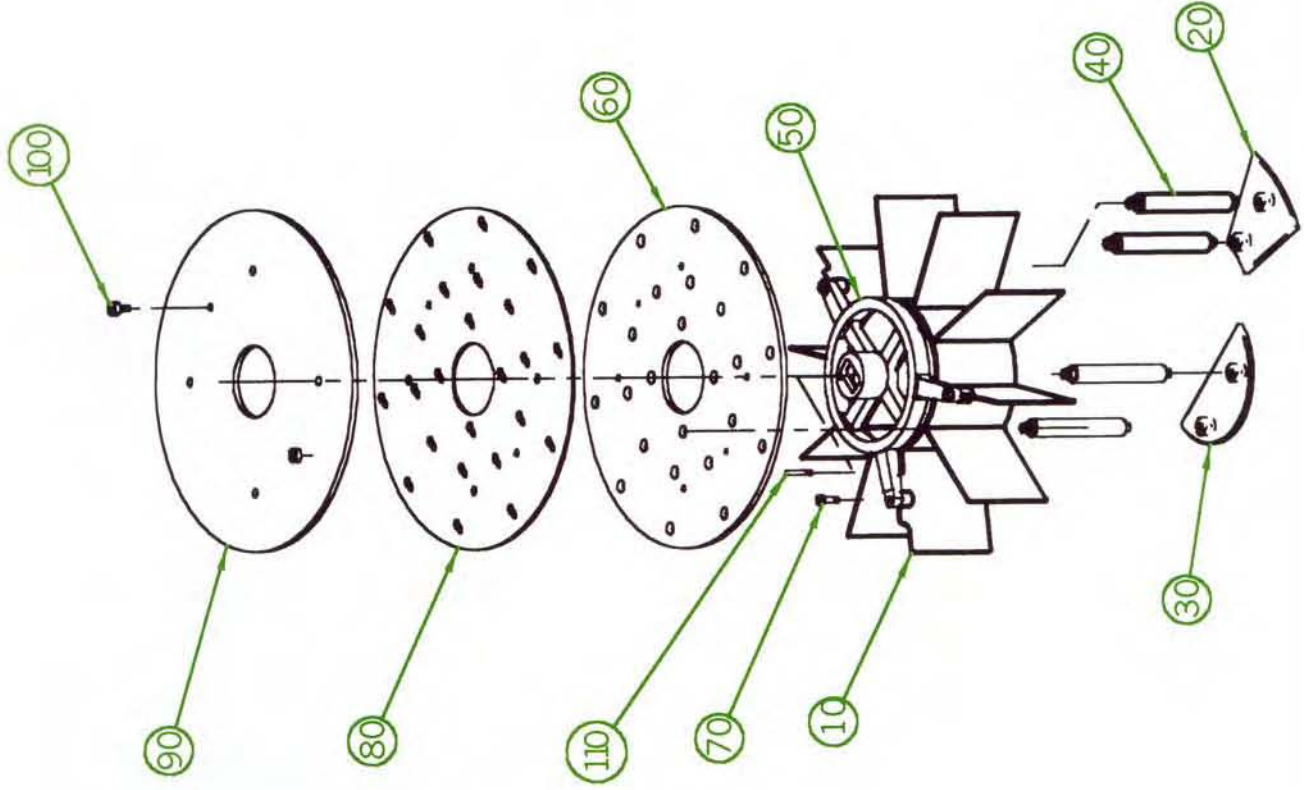
**Step 3:** Continue to reassemble by reversing steps 7-6-5.



**Top L to R:** Cover Plate, Knurled Knobs, Lock Plate  
**Bottom L to R:** Divider w/Divider Plate, Plugs w/Stems, Plug Plate

## LIST OF PARTS

<u>ITEM</u>	<u>QTY</u>	<u>DESCRIPTION</u>	<u>PART NO.</u>
10	1	12-Part Divider Assy.	B4-141-0016
20	10	Plug, Outer 12-Part	B4-139-0032
30	2	Plug, Inner 12-Part	B4-139-0033
40	24	Stem, 12-Part Divider	B4-054-0005
50	1	Divider Plate, 12-Part	B4-147-0070-P
60	1	Plugplate (LD-626)	B4-147-0072-P
70	3	Filister Hd. Mach Scr.	25-E-0406
80	1	Lockplate (LD-626)	B4-147-0073
90	1	Coverplate (LD-626)	B4-147-0074
100	2	Captured Screw	P4-927-0001
110	1	Pin, Drive-Lok	73-E-0620



**LIST OF PARTS**

ITEM	QTY	DESCRIPTION	PART NO.
10	1	Base (LD-626)	C4-030-0021
20	1	Yoke (LD-626)	C4-088-0009
30	1	Cover, Yoke	B4-063-0047
40	1	Lever Counterweight	B4-045-0038
50	1	Gear Spur (LD-626)	A4-003-0019
60	1	Shaft, Gear	A4-053-0003
70	2	Key	S-L-03-03-16
80	2	Spacer	A4-023-0002
90	2	Bushing	P4-909-0001
100	2	Bushing	P4-909-0002
110	3	Bushing Half	A4-024-0001
120	8	Flt. Hd. Ph. Mach Scr.	22-E-0407
130	4	Skt. Hd. Cap Screw	12-E-0608
140	2	Skt. Set Screw	29-Y-0605
150	1	Skt. Set Screw	29-Y-0607
160	1	Ram with Rack	B4-003-0017
170	1	Trip Plate (LD-626)	C4-147-0075-P
180	2	Pivot Tab	A4-146-0001-P
190	1	Trip Lever	B4-045-0004-P
200	2	Wear Plate	A4-147-0006-P
210	2	Flt. Hd. Ph. Mach Scr.	22-E-0304
220	2	Bushing	P4-909-0005
230	2	Pivot Bolt	A4-033-0001
240	1	Cover, Shaft End	A4-063-0002
250	1	Plug (Ram Pin Ends)	A4-139-0024
260	1	Skt. Set Screw	29-Y-0610
270	3	Plug (Ram Pin Center)	A4-139-0007
280	2	Spindle (LD-626)	A4-145-0003
290	2	Retaining Ring	P4-957-0001
300	2	Spring, Spindle	P4-965-0008
310	2	Bushings	P4-909-0003
320	2	Knob, Fluted Stud	P4-939-0002
330	1	Pan LD-626 (not shown)	B4-149-0002
350	1	Handle	A4-092-0001
360	1	Bushing	P4-909-0031

