

YJ-220 Dough Sheeting/Dividing Machine

The YJ-220 is ideal for automatic cutting and dividing of dough into separate blocks or bands before the second forming process. It can be attached directly to our YJ-241/240 Kneading/Sheeting Machines for a fully synchronized electric circuit. The conveyor has a special coating, which reduces the risk of dough sticking to the belt and prevents deformation. This machine case is made of 304 stainless steel which allows for easy maintenance.





Dough In-Feed

After leaving the YJ-241/240 Kneading & Sheeting machine, the dough is automatically transferred to this machine's in-feed. Rollers on each side help contain the dough as it is fed into the machine, and a safety grate prevents work accidents.





Power Control

An On/Off switch and light indicator below the front conveyor belt allows for safe operations. The operator can see at a glance whether power transmission is normal.





Dividing Blade

The dividing blade precisely divides the dough sheet into bands of equal width during the automatic transfer process. The operator can make adjustments at any time to achieve the desired results.





Dividing Blade (2)

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Dividing Blade (3)

The design of the dividing blade allows for a precise cut right through the middle of the dough sheet. If necessary, you can customize it by adding additional blades.





Optical Sensor

An optical sensor at the rear provides automatic stop/start of conveyor belt to prevent collisions and ensure a safe transfer of the dough sheets to the next station.





Stainless Steel Castor & Leveling Mount

Castors allow easy positioning of movement of equipment. Heavy duty leveling mount ensures proper machine level and stability after installation.

