



QUALIFYING PROCEDURE FOR DIVIDER CUSTOMERS

Before any orders for the divider can be placed, we need to have the customer’s full recipe/s and dough mixing and dividing process/s. The recipe will be reviewed to make sure it is compatible with the unit.

Please provide all of the below information:

- Total weight of flour per batch:
- Brand and Type of flour:
- Total water per batch:
- Water temp:
- Total oil per batch:
- Type of oil:
- Qty of yeast:
- Type of yeast:
- Sugar:
- Salt:
- Mixing process (time):
- Dough balls sizes looking to divide:
- Dough temperature coming out of the mixer:
- Hydration (water weight divided by Flour weight multiply by 100):
- Do you let your dough proof and then divide or are you looking to divide right after you mix it?
.....

PLEASE DESCRIBE TO US YOUR MIXING PROCESS IN A FEW WORDS

.....
.....
.....
.....
.....
.....
.....

Contact Name & Phone# _____

CUSTOMERS SIGNATURE _____

DATE _____

For Somerset use:

Approved by: _____

All information provided will remain confidential.