

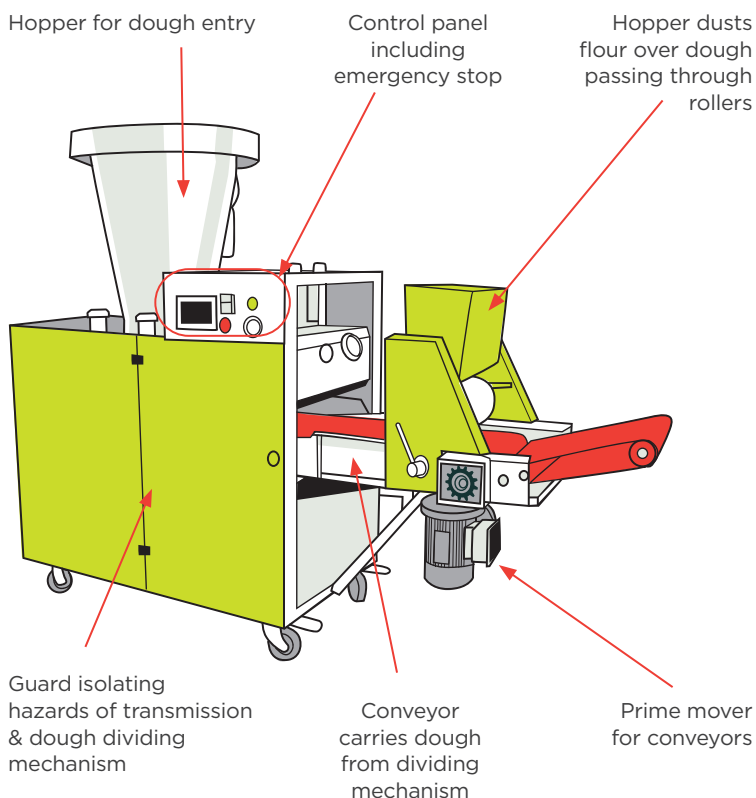
## FACT SHEET

# DOUGH DIVIDERS

Dough dividers are used in bakeries to divide high volumes of dough into quantities of equal size, using one or two pistons, or a knife.

Dough dividers used for small batch production operate on manual rather than mechanical action, with hazards isolated during division of dough.

**FIGURE 1: DOUGH DIVIDER**



**HAZARDS:**

- > Heavy lifting
- > Entanglement from contact with dough divider & shear
- > Climbing/falls
- > Unstable machines
- > Electrical currents
- > Potential fire or explosion
- > Flour dust
- > Hot oil, water & ingredients
- > Slips, trips & falls
- > Noise
- > Contact, impact or entanglement from unexpected movement (during maintenance, cleaning & repairs)

**PPE:**



**TASK - FEED & DIVIDE THE DOUGH**

**Hazard**

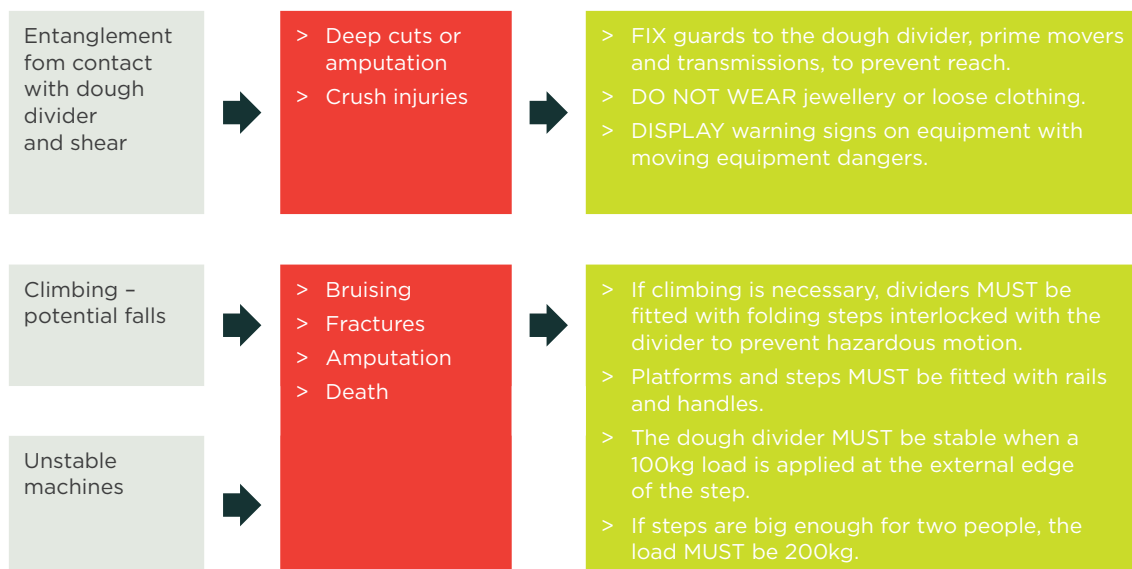
Heavy lifting

**Harm**

> Strain injury

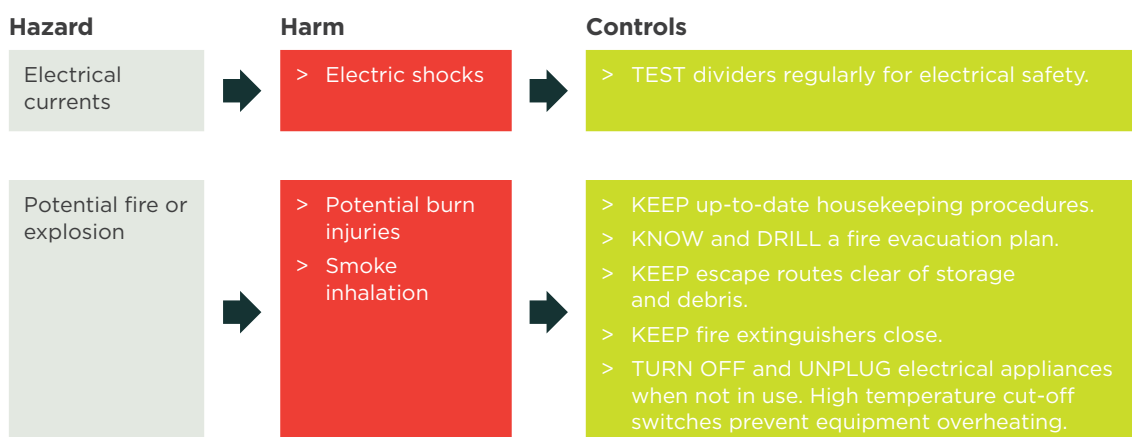
**Controls**

- > USE mechanical lifting aids when necessary.
- > SECURE loads to prevent risk of materials falling.
- > ORGANISE work areas and storage to limit reaching.
- > ADJUST work surfaces or use platforms to get a comfortable working height.



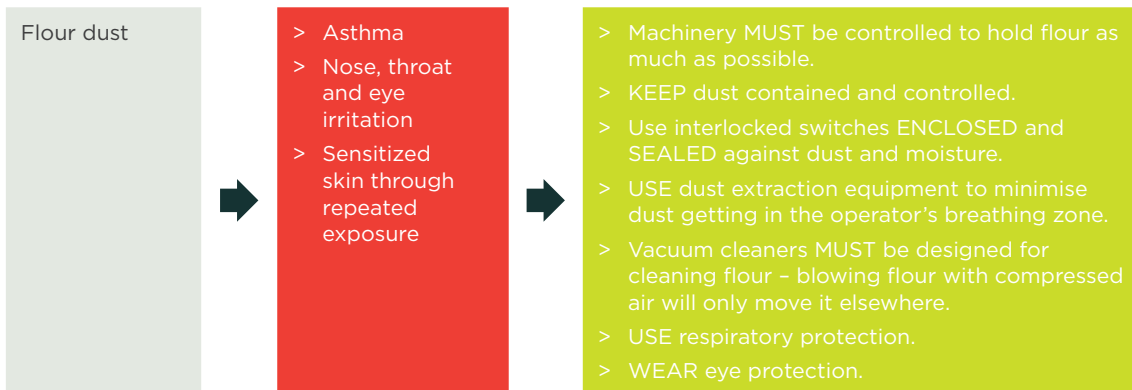
Dough dividers should NOT have footholds or handholds that encourage climbing.

#### OTHER (NON-MECHANICAL) HAZARDS

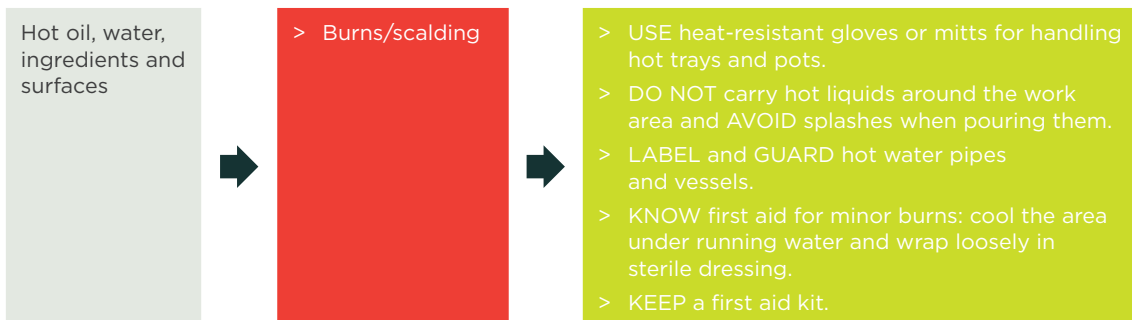


Gas and electric heat sources in bakeries pose a fire risk.

Class C (Flammable gases). Class E (Electrically energised equipment). Class F (Cooking oils and fats)



Interlock switches with mechanical parts such as rollers and tongues outside the body of the switch may become unreliable when dough and flour interferes with their moving parts.

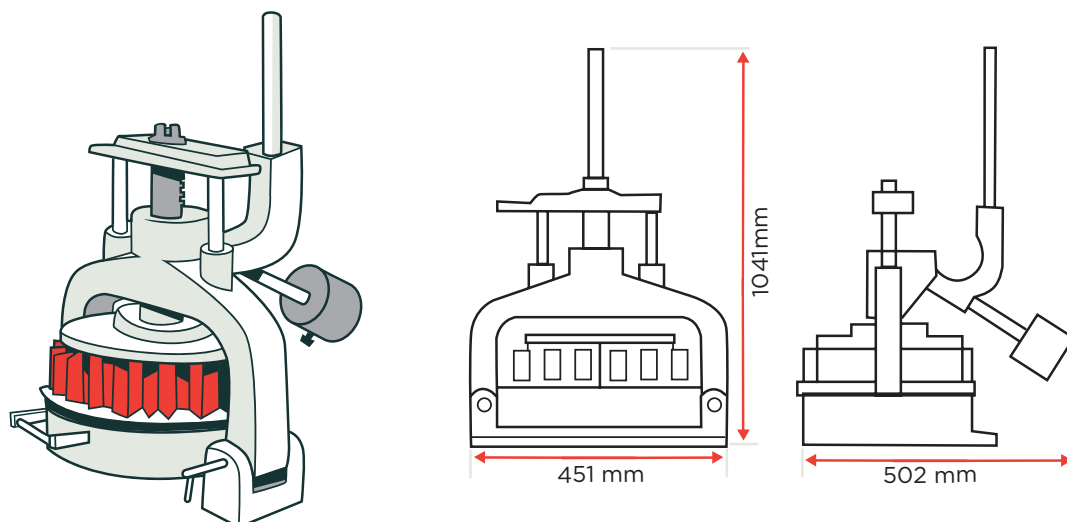


## TASK - MAINTENANCE, CLEANING & REPAIRS

Hazard	Harm	Controls
Contact, impact or entanglement from unexpected movement	<ul style="list-style-type: none"> <li>&gt; Cuts</li> <li>&gt; Bruising</li> <li>&gt; Fractures</li> </ul>	<ul style="list-style-type: none"> <li>&gt; LOCK OUT ALL power supplies before maintenance, cleaning and repairs.</li> <li>&gt; FIT guards to any additional devices used with the divider, such as a hoist or dough brake and proving conveyor.</li> <li>&gt; TEST emergency stops and interlocks at the start of each shift.</li> </ul>
Contact with dough divider and shear	<ul style="list-style-type: none"> <li>&gt; Deep cuts or amputation</li> </ul>	

If additional safeguards are required, they MUST be fitted by a competent supplier working to recognised safety standards. Instructions MUST be provided in a language understood by operators.

**FIGURE 2: MAIN FEATURES**



### Main features of a small hand fed dough divider:

Batches of dough are placed on the tray with the horizontal handle shown in figure 2. When the operator lowers the counterweighted vertical handle the dough is divided and formed into separate pieces as the tray oscillates.

References, current standards and further information can be found on the Safe Use of Machinery project page at: [www.worksafe.govt.nz](http://www.worksafe.govt.nz)

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