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(54) Title: **IMPROVED DOUGH DIVIDER**

(57) Abstract

A dough divider (120) is operable within a mixer bowl (110) to divide the dough (116) into preset weights (e.g., for bread, loaves, buns). A pendulum assembly (140) has a retractable knife sleeve (146) to cut a charge of dough, which is compressed by a piston (148). The charge of dough is expelled into a scaling die cylinder (129) and causes a scaling die piston (131) to be retracted until a preset weight of dough is in the scaling die cylinder (129). As the knife sleeve (146) moves out of alignment with the scaling die cylinder (129), any excess dough is cut off and the preset weight of dough is then expelled by the scaling die piston (131).

