

# Bakery & Pizza Equipment

## Dough Dividers

The BakeMax BMCCD01 Continuous Dough Divider divides dough fast and efficiently. Comes with a 33lb dough hopper and power outfeed belt. This unit is great for pizza, bread and other types of dough.



### Features:

- Constructed with a 304 stainless steel.
- 0.5 HP Motor.
- Automatically shuts off when top or side cover is opened.
- Countertop unit can be used in conjunction with BMDBR01 or BMDBR03 Dough Ball Rounders. The conveyor belt from the BMCCD01 can feed into either dough ball rounders. (Customized work tables not included).
- Includes 4 scaling cones, offering a range of 30 - 500 g / 1.058 – 17.64 oz
- Exterior Dimensions (WDH): 26" x 36" x 24"
- 110v / 9.5 amps / 1100 watts / 60Hz / 1Ph
- Nema 5-15p
- Net Weight 265 lb
- Crated Dimensions (WDH): 40"x48"x 30"
- Shipping Weight 309 lb



## Dough Rounders



The BakeMax BMDBR01 Dough Ball Rounder can quickly round bread or pizza dough without strain. Portions ranging from 1.05 – 10.6 oz (30 – 300 grams) and comes with 3 interchangeable heads. The BMDBR01 is perfect for Bakeries and Pizza Shops.

### Features:

- Constructed with a 304 carbon steel with white epoxy finish.
- Includes 3 interchangeable heads to offer the scaling range of 1.05 – 10.6 oz (30 – 300 grams).
  - Small: 1.05 – 3.5 oz (30 - 99.2 grams)
  - Medium: 3.5 – 7 oz (99.2 – 198.4 grams)
  - Large: 7 – 10.6 oz (198.4 - 300 grams)
- 0.5 HP motor
- Output: Up to 1,200 pcs / hour
- Can work in conjunction with the BakeMax BMCCD01 Continuous Dough Divider
- Exterior Dimensions (WDH): 25.2" x 26.2" x 47.3"
- 110v / 8 amps / 60Hz / 1Ph / Hard Wired
- Net Weight 110 lb
- Crated Dimensions (WDH): 30"x30"x 53"
- Shipping Weight 190 lb



Due to continuous product improvement, specifications are subject to change without notice.  
Visit [www.BakeMax.com](http://www.BakeMax.com) for up to date product information.