

# Bakery & Pizza Equipment

## Hydraulic Dough Divider

The BakeMax BMBT030 Hydraulic Dough Divider gently divides up to 16kg of dough in 20 even pieces. Simple to operate, the square chamber minimizes pressure on dough combining performance and speed. This unit is perfect for small to large scale bakeries and other food service operations.



### Features:

- Heavy-duty steel frame and high quality stainless steel knives and lid.
- Mounted on two locking swivel casters and two non-locking swivel casters.
- Ergonomic controls for ease of use.
- Single lever controls pressure plate and knives.
- Simple to operate and virtually maintenance free.
- The round chamber minimizes pressure on dough, combining performance, speed and work comfort.
- Dough Capacity: 3 - 16 kg (6.6 - 35 lbs.)
- Dividing Weight: 150 – 800 g / pcs (5.29 – 28.22 oz)
- Number of Division: 20
- Dimensions of Dividing Chamber 100 x 100 mm (3.94" x 3.94")



### Technical Specifications:

- Exterior Dimensions (WDH): 25.2" x 26.2" x 47.3"
- 220v / 7 amps / 1500 watts motor / 60Hz / 3Ph
- Hard Wired
- Net Weight 717 lb

### Shipping Specifications:

- Crated Dimensions (WDH): 30"x30"x 53"
- Weight 805 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.