



Item No. _____

HYDRAULIC DOUGH DIVIDER BMBT030

Features:

- Dough piece weight: 5 oz to 28 oz.
- Heavy duty steel frame.
- Ergonomic Controls.
- Single lever controls pressure plate and knives.
- Reinforced chassis on four casters.
- Two locking casters.
- High quality stainless steel blades.
- Lid Guard.
- Simple to operate and virtually maintenance free.
- The round chamber minimizes pressure on dough, combining performance, speed and work comfort.

Other specifications:

- NEMA: L15-20P



The BakeMax® Hydraulic Dough Divider gently and equally divides up to 35 lbs of dough into 20 even pieces of dough ranging from 5 to 28 ounces.



Think Quality, Value, Service.....Think

BakeMax®

HYDRAULIC DOUGH DIVIDER BMBT030

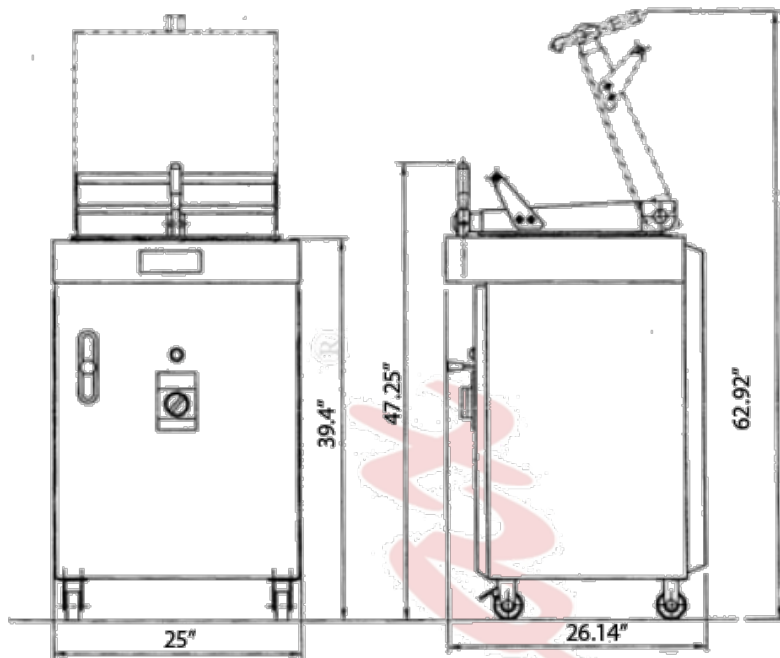
Volume

External and Internal Dimensions (D x W x H)

Model	External	Internal
BMBT030	27" x 26.5" x 46.5"	12" x 20" x 0.75"

Capacity

Model	Dough Capacity	Dough Dividing Weight
BMBT030	3kg – 16kg 6.6 lbs – 35 lbs	150g – 800g/pcs 5.29 – 28.2 oz/pcs



Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMBT030	220	C3	70	1500	60	L15-20P

Shipping Information

Model	Net Weight (kg)	Crated Weight(kg)	Crate Dimensions (D x W x H)
BMCSC01	717 lbs / 325 kg	805 lbs / 365 kg	29" x 28.5" x 53"



Authorized Dealer:

Titan Ventures International, Inc.
170 Millennium Blvd, Moncton, NB, E1C 1M8
Toll Free: 1-800-565-BAKE
Telephone: 1-506-858-8990
Fax: 1-506-859-6929

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Toll Free: 1-800-565-BAKE

Web Site: www.bakemax.com

E-mail: sales@bakemax.com

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