



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

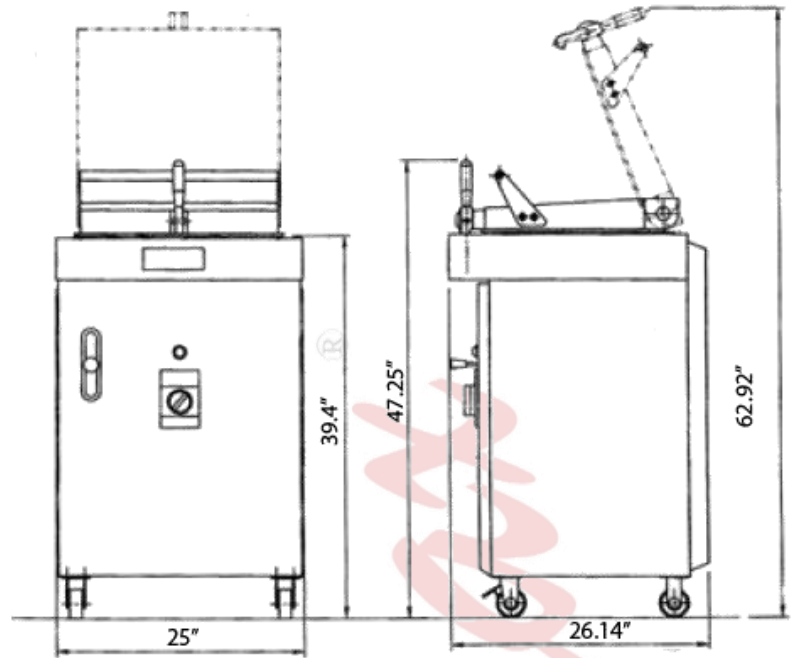
## Volume

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



Authorized Dealer:

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**BakeMax**<sup>®</sup>

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