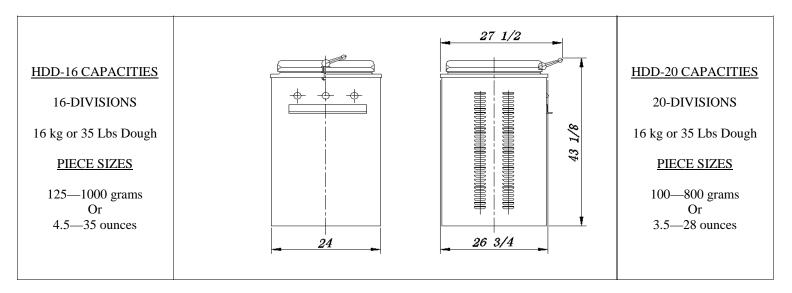
## American Baking Systems

## Hydraulic Dough Divider Models: ABSHDD-16

## Specifications Sheet

**ABSHDD-20** 



<u>Electrical</u>: 208/220 Volt 3 Phase 60 Hz 8 Amps. Supplied with twist-lock plug. Recommend a 15 Amp slow-blow breaker

<u>Spacing:</u> 0" from wall in rear and sides. Allow at least 36-inches above unit to open lid and for loading of dough. Front of machine should be unobstructed for access to controls and for loading and unloading of product.

<u>Features</u>: Stainless steel panels and cutting knives. Teflon-coated head for non-stick operation. Easy to operate. On casters for easy movement around bakery.

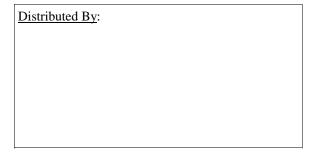
Shipping: Weight: 980 pounds. Freight class: 85. Fully crated Dims: 32" D x 35" W x 53" H

## **Notes**

- All Dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



Meets UL 763 and NSF-8 Standards





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