

Hydraulic Dough Divider

Models: ABSHDD-16
ABSHDD-20

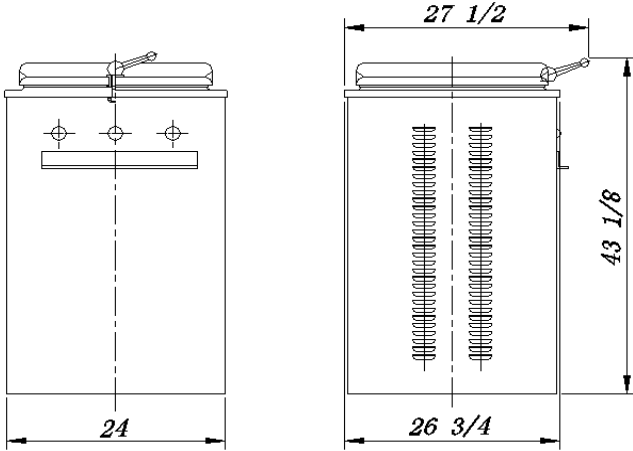


American Baking Systems offers a Hydraulic Dough Divider for dividing Bread and Pizza dough from 3.5-ounces to 35-ounces in both round bowl and square bowl models.

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- *Bakery Equipment*
 - *Consulting*
 - *Design*



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<p><u>HDD-16 CAPACITIES</u></p> <p>16-DIVISIONS</p> <p>16 kg or 35 Lbs Dough</p> <p><u>PIECE SIZES</u></p> <p>125—1000 grams Or 4.5—35 ounces</p>		<p><u>HDD-20 CAPACITIES</u></p> <p>20-DIVISIONS</p> <p>16 kg or 35 Lbs Dough</p> <p><u>PIECE SIZES</u></p> <p>100—800 grams Or 3.5—28 ounces</p>
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Electrical: 208/220 Volt 3 Phase 60 Hz 8 Amps. Supplied with twist-lock plug. Recommend a 15 Amp slow-blow breaker

Spacing: 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.

Features: 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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