

Hydraulic Dough Dividers

HD20, HD10/20, HD15/30

Features

- Gentle Action
- Accurate Scaling
- Simple Operation
- Stainless Steel Knives / Baskets
- Mounted on Casters
- Fast, Silent, Low Maintenance
- Single-Piece Painted Steel Frame
(Optional Stainless Steel Construction)
- Models 10/20 and 15/30 are Fully
Automatic and Offer a Wider Variety
of Dough Weights
- Available in Round or Square
Chambers



HD20

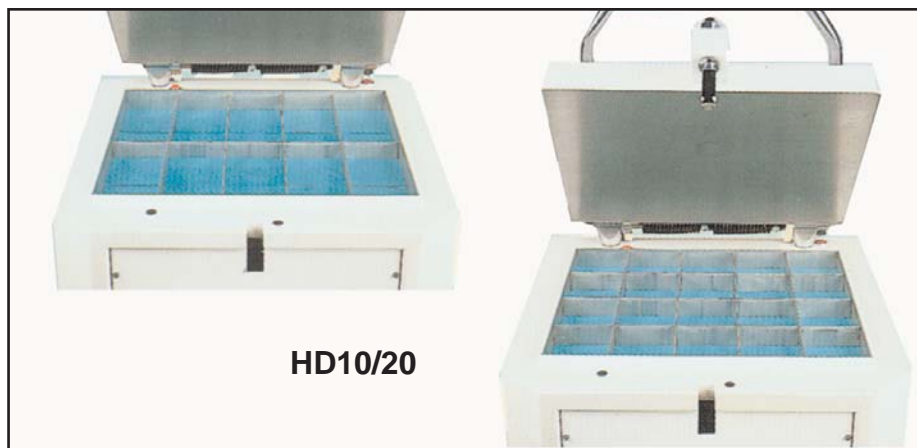
Fast and Accurate Dough Dividing

Our Hydraulic Dough Dividers are the best machines for the rapid and accurate dividing of delicate doughs. Simply place up to 35 lbs. of dough in the chamber and push one lever for perfectly divided dough pieces. The 10/20 and 15/30 part machines offer the maximum in productivity and dough piece weight range.

HD20, HD10/20, HD15/30 Technical Data

Model	HD20 Semi-Automatic	HD10/20 Fully Automatic	HD15/30 Fully Automatic
Chamber	Round	Square	Square
Capacity Divisions Dividing Range* Maximum Dough Capacity* <small>*May vary slightly according to dough absorption</small>	20 5.25 - 28.25 oz. 35 lbs.	10 or 20 3.5 - 56.5 oz. 35 lbs.	15 or 30 2.5 - 38.8 oz. 35 lbs.
Dimensions Height (closed position) Width Depth	45" 25" 31"	46.25" 27.5" 31.5"	46.25" 27.5" 31.5"
Weight	661 lbs.	727 lbs.	727 lbs.
Electrical	208V / 60 HZ / 3-PH, 2 amps, 2 hp <small>(Other voltages available)</small>		

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NOTE: Specifications are subject to revision and confirmation.

HDD.03



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