

## DOUGH DIVIDER/ROUNDER SPA

### Features

- ◆ Divides and Rounds Dough from 1/2 oz - 9 1/8 oz.
- ◆ Available in Semi-Automatic, Three-quarter Automatic and Fully Automatic.
- ◆ Easy-Tilt Aluminum Cast Head for Simple Cleaning.
- ◆ Sanitary 304 Stainless-Steel Dividing Knives.
- ◆ Ships with 3 Food-Safe Polyethylene Plates.
- ◆ Sturdy Steel Frame Construction Provides Years of Worry-Free Production.
- ◆ Configurations from 15 to 52 Divisions Available.
- ◆ Maximum Dough Capacity of 8 3/4 lbs per Divide.
- ◆ Fully Conforms to CE Standards.



### Divide and Round with Ease.

The *SPA Dough Divider/Rounder* is the perfect labor-saving addition to your bakery, pizzeria, cafe or restaurant. Buns, rolls, pizza dough, even tortillas - just to name a few - can be divided and rounded quickly and consistently.

The *SPA Series* is composed of three models: semi-automatic, three-quarter automatic and fully automatic. Its sturdy steel-frame is galvanized and electro-welded for strength. Cleaning and maintenance are a snap thanks to its easy-tilt aluminium cast head; and the 304 stainless-steel knives and food-safe polyethylene plates are designed to provide years of reliable, worry-free production. All of the *SPA Dough Divider/Rounders* fully conform to CE standards.

# Technical Data

## DOUGH DIVIDER/ROUNDER SPA

| Model       | Working Dimensions |       |        | Divisions | Basis Weight  | Capacity | Weight | Electrical<br>(220V/3Ph/60Hz) |
|-------------|--------------------|-------|--------|-----------|---------------|----------|--------|-------------------------------|
|             | LENGTH             | WIDTH | HEIGHT |           |               |          |        |                               |
|             | in                 | in    | in     |           | oz. (min/max) | lbs.     | in     | Amps                          |
| SPA SA 15   | 26                 | 26    | 58     | 15        | 3 1/2 - 9 1/8 | 8 3/4    | 415    | 4                             |
| SPA SA 22   | 26                 | 26    | 58     | 22        | 1 3/4 - 6 3/8 | 8 3/4    | 415    | 4                             |
| SPA SA 30 s | 26                 | 26    | 58     | 30        | 7/8 - 3 1/8   | 6        | 415    | 4                             |
| SPA SA 30   | 26                 | 26    | 58     | 30        | 1 3/8 - 4 3/4 | 8 3/4    | 415    | 4                             |
| SPA SA 36   | 26                 | 26    | 58     | 36        | 1 1/8 - 3 7/8 | 8 3/4    | 415    | 4                             |
| SPA SA 52   | 26                 | 26    | 58     | 52        | 1/2 - 1 3/8   | 4 5/8    | 415    | 4                             |
| SPA TA 15   | 26                 | 26    | 55     | 15        | 3 1/2 - 9 1/8 | 8 3/4    | 534    | 4                             |
| SPA TA 22   | 26                 | 26    | 55     | 22        | 1 3/4 - 6 3/8 | 8 3/4    | 534    | 4                             |
| SPA TA 30 s | 26                 | 26    | 55     | 30        | 7/8 - 3 1/8   | 6        | 534    | 4                             |
| SPA TA 30   | 26                 | 26    | 55     | 30        | 1 3/8 - 4 3/4 | 8 3/4    | 534    | 4                             |
| SPA TA 36   | 26                 | 26    | 55     | 36        | 1 1/8 - 3 7/8 | 8 3/4    | 534    | 4                             |
| SPA TA 52   | 26                 | 26    | 55     | 52        | 1/2 - 1 3/8   | 4 5/8    | 534    | 4                             |
| SPA A 15    | 26                 | 26    | 55     | 15        | 3 1/2 - 9 1/8 | 8 3/4    | 534    | 4                             |
| SPA A 22    | 26                 | 26    | 55     | 22        | 1 3/4 - 6 3/8 | 8 3/4    | 534    | 4                             |
| SPA A 30 s  | 26                 | 26    | 55     | 30        | 7/8 - 3 1/8   | 6        | 534    | 4                             |
| SPA A 30    | 26                 | 26    | 55     | 30        | 1 3/8 - 4 3/4 | 8 3/4    | 534    | 4                             |
| SPA A 36    | 26                 | 26    | 55     | 36        | 1 1/8 - 3 7/8 | 8 3/4    | 534    | 4                             |
| SPA A 52    | 26                 | 26    | 55     | 52        | 1/2 - 1 3/8   | 4 5/8    | 534    | 4                             |



### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

*Please note, specifications are subject to change without notice as we continually work to improve our equipment.*



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510  
 1-800-878-4070 ♦ www.empirebake.com ♦ info@empirebake.com