

SQUARE DOUGH DIVIDER **SQ**

Features

- ◆ Divides a Wide Range of Soft Doughs, including Ciabatta, Rolls, Batons and Baguettes.
- ◆ Dividing Range from ½ oz - 56 ½ oz.
- ◆ Available in Manual, Semi-Automatic, Fully Automatic, Double-Cut Semi-Automatic and Double-Cut Fully Automatic.
- ◆ Durable Aluminum Cast Cover.
- ◆ Sanitary 304 Stainless-Steel Dividing Knives.
- ◆ Food-Safe Polyethylene Pressing Plate.
- ◆ Sturdy Steel Frame Construction Provides Years of Worry-Free Production.
- ◆ Configurations from 10 to 120 Divisions Available.
- ◆ Maximum Dough Capacity of 44 lbs per Divide.
- ◆ Fully Conforms to CE Standards.



The Great Divide.

The **SQ Square Dough Divider** is the perfect labor-saving addition to your bakery, pizzeria, cafe or restaurant. Ciabatta bread, batons and baguettes - just to name a few - can be divided gently and consistently.

The **SQ Series** is composed of five models: manual, semi-automatic and fully automatic, as well as double-cut semi-automatic and double-cut automatic. Its sturdy steel-frame is galvanized and electro-welded for strength. Cleaning and maintenance are a snap thanks to its retractable 304 stainless-steel knives and food-safe polyethylene press. Easy to use and maintain, the **SQ Square Dough Divider** is sure to provide you with years of reliable, worry-free production.

Technical Data

SQUARE DOUGH DIVIDER SQ

Model	Working Dimensions			Divisions	Basis Weight	Capacity	Weight	Electrical (220V/3Ph/60Hz)
	LENGTH	WIDTH	HEIGHT					
	in	in	in					
SQ A 20	25	26	46	20	5.3 - 28.2	6.6 / 35.3	478	4
SQ A 30	25	26	46	30	3.2 - 18.7	6.6 / 35.3	478	4
SQ A 80	25	26	46	80	1.4 - 7	6.6 / 35.3	478	4
SQ A 20m	25	26	46	20	5.3 - 35.3	6.6 / 44	478	4
SQ A 30m	25	26	46	30	3.2 - 22.2	6.6 / 44	478	4
SQ A 20s	25	26	46	20	2.8 - 12.3	3.5 / 15.4	478	4
SQ A 42s	25	26	46	42	1.4 - 6	3.5 / 15.4	478	4
SQ A 120s	25	26	46	120	.4 - 2.1	3.5 / 15.4	478	4
SQ SA 20	25	26	46	20	5.3 - 28.2	6.6 / 35.3	478	4
SQ SA 30	25	26	46	30	3.2 - 18.7	6.6 / 35.3	478	4
SQ SA 80	25	26	46	80	1.4 - 7	6.6 / 35.3	478	4
SQ SA 20m	25	26	46	20	5.3 - 35.3	6.6 / 44	478	4
SQ SA 30m	25	26	46	30	3.2 - 22.2	6.6 / 44	478	4
SQ SA 20s	25	26	46	20	2.8 - 12.3	3.5 / 15.4	478	4
SQ SA 42s	25	26	46	42	1.4 - 6	3.5 / 15.4	478	4
SQ SA 120s	25	26	46	120	.4 - 2.1	3.5 / 15.4	478	4
SQ M 20s	25	26	46	20	2.8 - 12.3	3.5 / 15.4	366	2
SQ M 42s	25	26	46	42	1.4 - 6	3.5 / 15.4	366	2
SQ 2T A 10/20	25	26	46	10/20	10.6-56.4 / 5.3-28.2	6.6 - 35.3	478	4
SQ 2T A 15/30	25	26	46	15/30	6.3-37.4 / 3.2-18.7	6.6 - 35.3	478	4
SQ 2T SA 10/20	25	26	46	10/20	10.6-56.4 / 5.3-28.2	6.6 - 35.3	478	4
SQ 2T SA 15/30	25	26	46	15/30	6.3-37.4 / 3.2-18.7	6.6 - 35.3	478	4



SQ-M



SQ-SA



SQ-A



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.



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