

SR

Features

- ◆ Divides a Wide Range of Soft Doughs, including Ciabatta, Buns and Rolls.
- ◆ Dividing Range from 3 1/2 oz - 35 1/4 oz.
- ◆ Available in Manual, Semi-Automatic, 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 16 to 24 Divisions Available.
- ◆ Maximum Dough Capacity of 35 1/4 lbs per Divide.
- ◆ Fully Conforms to CE Standards.



The Great Divide.

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

The **SR Series** is composed of three models: manual, semi-automatic and fully automatic. It's sturdy steel-frame is galvanized and electro-welded for strength. Cleaning and maintenance are a snap thanks to it's retractable 304 stainless-steel knives and food-safe polyethylene press. Easy to use and maintain, the **SR Round Dough Divider** is sure to provide you with years of reliable, worry-free production.

Technical Data

SR-0511

Models	Divisions	Basis Weight		Capacity	Dimensions	Electrical
		oz.	lbs.	lbs.	in.	
SR M 16	16	4 1/4 - 19 3/4	19 3/4	25 x 26 x 46	3 amp 208v / 3 Ph / 60 Hz (other voltages available)	
SR M 20	20	3 1/2 - 15 7/8	19 3/4			
SR SA 16	16	6 3/8 - 35 1/4	35 1/4			
SR SA 20	20	5 1/4 - 28 1/4	35 1/4			
SR SA 24	24	4 1/4 - 23	35 1/4			
SRA 16	16	6 3/8 - 35 1/4	35 1/4			
SRA 20	20	5 1/4 - 28 1/4	35 1/4			
SRA 24	24	4 1/4 - 23	35 1/4			

NOTE: Specifications are subject to revision and confirmation.



SR-M



SR-SA



SR-A