

ROUND DOUGH DIVIDER **ST**

Features

- ◆ Divides a Wide Range of Soft Doughs, including Ciabatta, Buns and Rolls.
- ◆ Dividing Range from 4.6 oz - 42.3 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 44 lbs per Divide.

Features

- ◆ Pressure regulator switch for higher hydration doughs. (Semi-automatic only)



The Great Divide.

The *ST 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 *ST Series* is composed of three models: manual, semi-automatic and fully 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 *ST Round Dough Divider* is sure to provide you with years of reliable, worry-free production.

Technical Data

ROUND DOUGH DIVIDER ST

Model	Working Dimensions			Divisions	Basis Weight	Capacity	Basin Size (Diameter)	Weight	Electrical (220V/3Ph/60Hz)
	LENGTH	WIDTH	HEIGHT						
	in	in	in		oz.	lbs. (min/max)	in	in	Amps
ST A 16	27.5	26	44	16	6.7 - 42.3	6.6 / 44	18.1	478	4
ST A 20	27.5	26	44	20	5.3 - 35.5	6.6 / 44	18.1	478	4
ST A 24	27.5	26	44	24	4.6 - 29.3	6.6 / 44	18.1	478	4
ST SA 16	27.5	26	44	16	6.7 - 42.3	6.6 / 44	18.1	478	4
ST SA 20	27.5	26	44	20	5.3 - 35.5	6.6 / 44	18.1	478	4
ST SA 24	27.5	26	44	24	4.6 - 29.3	6.6 / 44	18.1	478	4
ST M 20	27.5	26	44	20	5.3 - 19.4	6.6 / 24.2	18.1	366	2



ST-M



ST-SA



ST-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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