

Project:	
Item #:	
Quantity:	

## GRID READY DOUGH DIVIDER SQG/PBG

#### **Features**

- Super Flexible Grid Frame System Provides Maximum Versatility.
- Divide, Shape and Press All in One Simple to Use System.
- Available in Semi-Automatic Operation.
- 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
- Multiple Configurations Available.
- Maximum Dough Capacity of 44 lbs per Divide.
- Includes NBR Pressing Plate (required for grid pressing)
- Fully Conforms to CE Standards.

### **Options & Accessories**

- More than 20 Standard Grids and Moulding frames to Choose From
- Custom Designed Grids Available



### The Great Divide... and so Much More!

The **SQG Dough Divider with Grid Frame** 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.

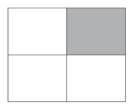
The *SQG Divider Series* offers unmatched product flexibility. Its sturdy steel grid frame and extensive selection of interchangeable cutting and shaping grids will allow you to produce a wide variety of products all on one machine. The simple spring loaded release lever allows you to switch between grids quickly so you can jump from dividing baguettes to blocking butter to cutting scones in no time flat. 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 *SQG Dough Divider Series with Grid Frame* is sure to provide you with years of reliable, worry-free production.

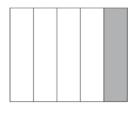
## **Technical Data**

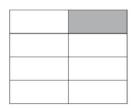
# GRID READY DOUGH DIVIDER SQG/PBG

Model	Working Dimensions			Divisions	Basis Weight	Capacity	Weight	Electrical
	LENGTH	WIDTH	HEIGHT	(without grid)	) Baoic Woight	Capacity	rroigne	(220V/3Ph/60Hz)
	in	in	in		oz.	lbs. (min/max)	in	Amps
SQG SA 20	25	26	46	20	5.3 - 28.2	6.6 / 35.3	478	4
SQG SA 20m	25	26	46	20	5.3 - 35.3	6.6 / 44	478	4
SRG SA 20	25	26	46	20	5.3 -28.2	6.6 / 35.3	478	4
PBG SA 200	25	26	46	1	0 - 704	0 / 44	478	4

These are just a few of the grid options available! Visit us online at www.empirebake.com/SQG/ for a complete and updated list.



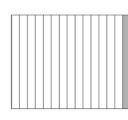




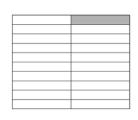
SQG-PBG GRID 1 4 Division/Div. 10"x7.95" (254x202 mm)

SQG-PBG GRID 2 5 Division/Div. 3.93"x15.75" (100x400 mm)

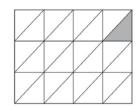
SOG-PBG GRID 3 8 Division/Div. 9.84"x3.93" (250x100 mm)



SQG-PBG GRID 8 15 Division/Div. 1.22"x15.75" (31x400 mm)



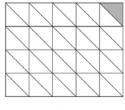
SQG-PBG GRID 9 16 Division/Div. 9.84"x1.97" (250x50 mm)



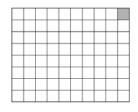
SQG-PBG GRID 12 24 Division/Div. 5.28"x4.96"x7.24" (134x126x184 mm)



SOG-PBG GRID 17 40 Division/Div. 1.97"x3.94" (50x100 mm)



SOG-PBG GRID 18 40 Division/Div. 3.94"x3.94"x5.51" (100x100x140 mm)



SOG-PBG GRID 19 80 Division/Div. 1.97"x1.97" (50x50 mm)

#### LIMITED WARRANTY

EMPIRE

SQG-SA

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 continualy work to improve our equipment.



1-800-878-4070 • www.empirebake.com • info@empirebake.com

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