

Project:	
Item #:	
Quantity:	

RECTANGULAR DOUGH DIVIDER SR

Features

- Divides a Wide Range of Soft Doughs, including Ciabatta, Rolls, Batons and Baguettes.
- Dividing Range from 1 ½ oz 56 ½ oz.
- Available in Manual, Semi-Automatic and 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 40 Divisions Available.
- Maximum Dough Capacity of 35 ¼ lbs per Divide.
- ♦ Fully Conforms to CE Standards.

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The Great Divide.

The *SR Rectangular 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 *SR Series* is composed of three models: manual, semiautomatic 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 *SR Rectangular Dough Divider* is sure to provide you with years of reliable, worry-free production.

Technical Data

RECTANGULAR DOUGH DIVIDER SR

Model	Working Dimensions			Divisions	Basis Weight	Capacity	Weight	Electrical
	LENGTH	WIDTH	HEIGHT	DIVISIONS	Dasis Weight	Capacity	vveignt	(220V/3Ph/60Hz)
	in	in	in		oz.	lbs. (min/max)	in	Amps
SR A 10	25	26	46	10	10.6 - 56.4	6.6 / 35.3	478	4
SR A 20	25	26	46	20	5.3 - 28.2	6.6 / 35.3	478	4
SR A 24	25	26	46	24	4.2 - 22.9	6.6 / 35.3	478	4
SR SA 10	25	26	46	10	10.6 - 56.4	6.6 / 35.3	478	4
SR SA 20	25	26	46	20	5.3 - 28.2	6.6 / 35.3	478	4
SR SA 24	25	26	46	24	4.2 - 22.9	6.6 / 35.3	478	4
SR M 10s	25	26	46	10	5.6 - 24.7	3.5 / 15.4	366	2
SR M 20s	25	26	46	20	2.8 - 12.3	3.5 / 15.4	366	2
SR M 40s	25	26	46	40	1.4 - 2.5	3.5 / 15.4	366	2







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 continualy work to improve our equipment.



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