



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMCCD01 Countertop Continuous Dough Divider



The BakeMax BMCCD01 Countertop Continuous Dough Divider divides dough fast and efficiently. Comes with a 33lb dough hopper and power outfeed belt. This unit is great for pizza, bread, and other types of dough (avg. humidity of 55%). This unit has a production output of 500-2000 pieces per hour, depending on the operator.

***This machine is not recommended for Brioche.**

Features:

- Constructed with a 304 stainless steel.
- 0.5 HP Motor with an O
- Automatically shuts off when top or side cover is opened.
- Countertop unit can be used in conjunction with BMDBR01, BMDBR02 & BMDBR03 Dough Ball Rounders. The conveyor belt from the BMCCD01 can feed into either dough ball rounders.
- Includes 4 scaling cones, offering a range of 30 - 350 g / 1.058 – 12.35 oz
 - 30 – 65 g / 1.058 – 2.29 oz
 - 50 – 150 g / 1.76 – 5.29 oz
 - 150 – 300 g / 5.29 – 10.58 oz
 - 180 – 350 g / 6.35 – 12.35 oz
- 1-Year Limited Warranty

Technical Specifications:

- Exterior Dimensions (WDH): 36" x 26" x 24"
- 110V / 9.5A / 1100W / 60Hz / 1 Ph
- Plug & Go Nema 5-15p Plug
- Product Weight 235 lbs.

Shipping Specifications:

- Crated Dimensions (WDH): 43" x 27" x 36"
- Shipping Weight 288 lbs.



ATENÇÃO
Quando a máquina
estiver em
funcionamento,
trabalhe com cuidado.

** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax ® / Titan Ventures International Inc.

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