

Bakery & Pizza Equipment

Hand Bun Dividers

The BakeMax BMHBD01 Hand Bun Divider manually divides dough into 36 equal dough balls. Size of dough balls approximately 1oz - 4oz. Great for pizzerias, bakeries and cafes.



Features:

- Helps to save time and labor
- Manually divides dough into 36 equal dough balls
- Dough balls approximately 1oz – 4oz
- Includes dividing pan
- Exterior Dimensions (WDH) 15" x 20" x 24" (With pressure handle down)
- Net Weight 144 lbs.
- Packaged Dimensions (WDH) 17" x 21" x 29"
- Packaged Weight 176 lbs.



The BakeMax America BAHBD02 Hand Bun Divider divides dough into 30 equal dough balls. Size of dough balls approximately 1oz to 2.3oz.

Features:

- Helps to save time and labor
- Manually divides dough into 30 equal dough balls
- Dough balls approximately 1oz – 2.3oz
- Comes mounted on stand
- Includes metal receiving tray
- 1 year limited parts and labor warranty
- Moulder Dimensions 14.5" wide x 18.5" deep with the lever up (25" deep with the lever down) x 23" high with the lever down (39.5" high with the lever up.
- Stand Dimensions (WDH) 15.2" x 24" x 33"
- Net Weight 97 lbs.
- Packaged Dimensions (WDH) 16" x 32" x 57"
- Shipping Weight 141 lbs.



Due to continuous product improvement, specifications are subject to change without notice.
Visit www.BakeMax.com for up to date product information.