Ra	TAMOSS [®]
WW	w.bakemax.com

Item No.

CONTINUOUS DOUGH DIVIDER BMCCD01

Features:

- Fast and efficient.
- Comes with 33lb dough hopper and power outfeed belt.
- Easily cleaned within minutes.
- Countertop design.
- Great for Bakery and Pizza operations.
- Can be used in conjunction with the BakeMax[®] Continuous Dough Ball Rounder

Other specifications:

- Scale oz to oz from 1.058oz to 17.63oz
- 1000 large units/hr
- 1300 medium units/hr
- 1800 small units/hr



The BakeMax[®] Countertop Continuous Dough Divider divides dough fast and efficiently. Comes with 33lb dough hopper and power outfeed belt.





CONTINUOUS DOUGH DIVIDER BMCCD01

Volume

External and Internal Dimensions (D x W x H)

Model	External
BMCCD01	19.25" x 26" x 24"
	42.55cm x 87cm x 67.31cm

Door Clearances

Model	Тор	Side
BMCCD01	14"	14"
	35.5cm	35.5cm

Scaling Range

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Model	Scaling Range		
BMCCD01	1.058oz – 17.63oz		



Authorized Dealer:

BakeMax Manufacturing, Inc.

170 Millennium Blvd, Moncton, NB, E1C 1M8

Toll Free: 1-800-565-BAKE Telephone: 1-506-858-8990 Fax: 1-506-859-6929

Electrical Information

	Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
Ī	BMCDD01	110	1	11	1100	60	5-15P

Shipping Information

Model	Net Weight (kg)	Crated Weight	Crate Dimensions (D x W x H)	
BMCDD01	N/A	180 lbs / 82 kg	23" x 29" x 29"	





E-mail: sales@bakemax.com

Toll Free: 1-800-565-BAKE Web Site: www.bakemax.com E-