



## BDD Series Dough Dividers

### STANDARD FEATURES

- Ergonomic Design
  - 35.6"H working height minimizes reaching & stooping
  - Moves easily on locking swivel casters
- Stainless steel cutting blades evenly divide dough into 16 or 20 equal pieces
  - 16-Part: 3.5 oz - 41.0 oz
  - 20-Part, round: 3.5 oz - 32.0 oz
  - 20-Part, square: 3.5 oz - 34.0 oz
- Cover hinge and spring are adjustable to ensure proper seal
- Supplied cleaning insert protects knife blades during cleaning cycle
- Maximum capacity: 120 cycles/hr
- Power: 230V/3/10A
  - 8' Cord & NEMA L15-20P plug supplied
- Shipping weight: 535 lbs.

### FLOUR COLLECTOR FEATURES

- Minimize flour particles blown into the air during compression cycles
- Gasket retains excess flour in the divider chamber
  - Flour is channeled into a collection bin for easy disposal
- Adjustable collection pressure

### OPTIONS & ACCESSORIES

- Manual Divider
  - 16 Part, round: model BDD116
  - 20 Part, round: model BDD120R (special order only)
  - 20 Part, square: model BDD120S
- Manual Divider with flour collector (*special order only*)
  - 16 Part, round: model BDD216
  - 20 Part, round: model BDD220R
  - 20 Part, square: model BDD220S
- Automatic Divider with flour collector (*special order only*):
  - 16 Part, round: model BDD316
  - 20 Part, round: model BDD320R
  - 20 Part, square: model BDD320S



Area Reserved For Consultant & Contractor Approvals

Manufacturer reserves the right to make changes in sizes and specifications.



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