

## Dough Divider/Rounder

SPA

## **Features**

- Divides and Rounds Dough from 1/2 oz - 9 1/8 oz.
- Available in Semi-Automatic, Three-quarter Automatic and Fully Automatic.
- Easy-Tilt Aluminum Cast Head for Simple Cleaning.
- Sanitary 304 Stainless-Steel Dividing Knives.
- Ships with 3 Food-Safe Polyethylene Plates.
- Sturdy Steel Frame Construction Provides Years of Worry-Free Production.
- Configurations from 15 to 52 Divisions Available.
- Maximum Dough Capacity of 8 3/4 lbs per Divide.
- Fully Conforms to CE Standards.



## Divide and Round with Ease.

The **SPA Dough Divider/Rounder** is the perfect labor-saving addition to your bakery, pizzeria, cafe or restaurant. Buns, rolls, pizza dough, even tortillas - just to name a few - can be divided and rounded quickly and consistently.

The **SPA Series** is composed of three models: semi-automatic, three-quarter automatic and fully automatic. Its sturdy steel-frame is galvanized and electro-welded for strength. Cleaning and maintenance are a snap thanks to its easy-tilt aluminium cast head; and the 304 stainless-steel knives and food-safe polyethylene plates are designed to provide years of reliable, worry-free production. All of the **SPA Dough Divider/Rounders** fully conform to CE standards.

## **Technical Data**

Models	Divisions	Basis Weight	Capacity	Dimensions	Electrical
		0Z.	lbs.	in.	
SPA SA 15	15	3 1/2 - 9 1/8	8 3/4	26 x 26 x 58	3 amp 208v / 3 Ph / 60 Hz (other voltages available)
SPA SA 22	22	1 3/4 - 6 3/8	8 3/4		
SPA SA 30 s	30	7/8 - 3 1/8	6		
SPA SA 30	30	1 3/8 - 4 3/4	8 3/4		
SPA SA 36	36	1 1/8 - 3 7/8	8 3/4		
SPA SA 52	52	1/2 <b>- 1</b> 3/8	4 5/8		
SPA TA 15	15	3 1/2 - 9 1/8	8 3/4	26 x 26 x 55	
SPA TA 22	22	1 3/4 - 6 3/8	8 3/4		
SPA TA 30 s	30	7/8 - 3 1/8	6		
SPA TA 30	30	1 3/8 - 4 3/4	8 3/4		
SPA TA 36	36	1 1/8 - 3 7/8	8 3/4		
SPA TA 52	52	1/2 <b>- 1</b> 3/8	4 5/8		
SPA A 15	15	3 1/2 - 9 1/8	8 3/4	26 x 26 x 55	
SPA A 22	22	1 3/4 - 6 3/8	8 3/4		
SPA A 30 s	30	7/8 - 3 1/8	6		
SPA A 30	30	1 3/8 - 4 3/4	8 3/4		
SPA A 36	36	1 1/8 - 3 7/8	8 3/4		
SPA A 52	52	1/2 <b>- 1</b> 3/8	4 5/8		

NOTE: Specifications are subject to revision and confirmation.







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