





INTRODUCING

SQUARE DIVIDERS

AUTOMATIC, SEMI-AUTOMATIC & MANUAL

For Bread, Rolls, Pizza And Donuts

Divide high volumes of dough in squares with Bakery-Aid Square dividers. divide high volumes of dough with ease.

Features:

- Frame in 304 galvanized electric welded steel
- Coatings in painted or stainless steel
- Basins, knives and grids in 304 stainless steel
- Presses in PE500 Food grade polyethylene
- Inside surface of the cover in PE500 food grade polyethylene
- Plates in PETG food grade polyethylene

Additional Automatic Divider Features:

- Hydraulic machine
- Store up to 10 different programs
- Knife cleaning button

Additional Semi-Automatic Divider Features:

- Hydraulic
- All functions are carried out using a joystick: pressing, cutting and knife cleaning

Additional Manual Divider Features:

- Mechanical machine
- Pressing, cutting and knife cleaning are carried out using levers









AUTOMATIC SQUARE DIVIDERS

Model	Divisions	Dough Weight (Oz.) Per Piece/Total	Capacity (Lbs.)	Press (Inches)	Hourly Capacity Pieces Per Hour	Dimensions (Inches)	Weight (Lbs.)
UNI-MSQA 10	10	10/100	44	4" x 8"	1,200	26"x28"x43"	463
UNI-MSQA 20	20	5/100	44	4" x 4"	2,400	26"x28"x43"	463
UNI-MSQA 20S	20	3/60	22	3" x 3"	2,400	26"x28"x43"	463
UNI-MSQA 24	24	5/120	44	4" x 3"	2,800	26"x28"x43"	463
UNI-MSQA 30	30	4/120	44	3" x 4"	3,600	26"x28"x43"	463
UNI-MSQA 40	40	3/120	44	2" x 4"	4,800	26"x28"x43"	463
UNI-MSQA 48	48	2/96	44	2" x 3"	9,500	26"x28"x43"	463
UNI-MSQA 60	60	2/120	44	3" x 1.5"	7,200	26"x28"x43"	463
UNI-MSQA 80	80	1/80	44	2" x 2"	9,600	26"x28"x43"	463
UNI-MSQA 10/20*	10 20	10/100 5/100	40	4" x 4" 4" x 8"	1,200 2,400	26"x28"x43"	463
UNI-MSQA 12/24*	12 24	9/108 6/144	40	8" x 4" 3" x 8"	1,400 2,800	26"x28"x43"	463
UNI-MSQA 15/30*	15 30	7/105 4/120	40	3" x 4" 3" x 7"	1,800 3,600	26"x28"x43"	463

^{*}Double Cut

SEMI-AUTOMATIC SQUARE DIVIDERS

Model	Divisions	Dough Weight (Oz.) Per Piece/Total	Capacity (Lbs.)	Press (Inches)	Hourly Capacity Pieces Per Hour	Dimensions (Inches)	Weight (Lbs.)
UNI-MSQS 10	10	10/100	44	4" x 8"	850	26"x28"x43"	463
UNI-MSQS 20	20	5/100	44	4" x 4"	1,800	26"x28"x43"	463
UNI-MSQS 20S	20	3/60	22	3" x 3"	2,400	26"x28"x43"	463
UNI-MSQS 24	24	5/120	44	4" x 3"	1,950	26"x28"x43"	463
UNI-MSQS 30	30	4/120	44	3" x 4"	2,500	26"x28"x43"	463
UNI-MSQS 40	40	3/120	44	2" x 4"	3,300	26"x28"x43"	463
UNI-MSQS 48	48	2/96	44	2" x 3"	9,500	26"x28"x43"	463
UNI-MSQS 60	60	2/120	44	3" x 1.5"	5,000	26"x28"x43"	463
UNI-MSQS 80	80	1/80	44	2" x 2"	6,700	26"x28"x43"	463
UNI-MSQS 10/20*	10 20	10/100 5/100	40	4" x 4" 4" x 8"	850 1,650	26"x28"x43"	463
UNI-MSQS 12/24*	12 24	9/108 6/144	40	8" x 4" 3" x 8"	1,000 1,950	26"x28"x43"	463
UNI-MSQS 15/30*	15 30	7/105 4/120	40	3" x 4" 3" x 7"	1,250 2,500	26"x28"x43"	463

^{*}Double Cut

MANUAL SQUARE DIVIDERS

Model	Divisions	Dough Weight (Oz.) Per Piece/Total	Capacity (Lbs.)	Press (Inches)	Hourly Capacity Pieces Per Hour	Dimensions (Inches)	Weight (Lbs.)
UNI-MSQM 20	20	3/60	15	3" x 3"	1800	28"x28"x43"	330
UNI-MSQM 42	42	1/42	15	2.25" x 2"	900	26"x28"x43"	330

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