

**INTRODUCING
THE UNISOURCE
HEAVY DUTY
OMNI™
20 - 80 PART HYDRAULIC
DOUGH DIVIDER**

Features:

- Great for Baguettes, Ciabatte, Filoni, Pizza, Bread, Rolls
- Heavy Duty cast iron frame
- Dough Capacity 6.6 lbs. to 35.2 lbs.
Finished wt. 5.2 oz. to 28.6 oz.
- Non-stick bottom cover
- Twin Angled s/s cutting knives
- Bowl Edge Air Vents
- Forged Cam Lid Lock
- Dual action hydraulic system for consistent dividing
- Thermally protected motors
- Low power trip switch
- Food grade epoxy exterior
- Easy to store w/swivel casters
- Smooth Easy to clean interior
- Cord (no plug)
- One year parts/labor warranty
- 24/7 nationwide service

Other Models Available:

Square 30 Part Dividers
Square (All-In-One) 10/20 Part Dividers
Square (All-In-One) 15/30 Part Dividers
Hexagonal (All-In-One) 37/57 Part Dividers
Hexagonal (All-In-One) 37/60 Part Dividers
Hexagonal (All-In-One) 37/65 Part Dividers
Hexagonal (All-In-One) 19/80 Part Dividers
Round 20 or 24 Part Dividers



**UNISOURCE HEAVY DUTY OMNI™
20 PART DOUGH DIVIDER WITH DUAL
ACTION HYDRAULIC SYSTEM
THAT'S BUILT TO LAST!
UNI-HDD-20**



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20 - 80 PART HYDRAULIC
DOUGH DIVIDER

TECHNICAL DATA

Model	UNI-HDD-20
Operation	Single Cut
Minimum Dough Capacity	6.6 lbs.
Maximum Dough Capacity	35.2 lbs.
Final Product Range (wt.)	5.2 oz. to 28.6 oz.
Bowl Diameter	19.7"
Bowl Depth	5"
Maximum Production Output	1200 pieces per hour
Electrical	240/60/3 @ 3.62 amps 1.5kw
Dimensions	
Overall Dimensions	23.6" W x 31.1" D x 37.8" H
Weight	550 lbs.
Shipping Dimensions	27.6" W x 33.8" D x 56.3" H
Shipping Weight	748 lbs.

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