# Butchess

# **BENCH MODEL DOUGH DIVIDER**

#### **OPERATING INSTRUCTIONS**

**STEP 1:** *Place dough piece into lightly dusted Pan* "**D**", *and insert Pan into position in machine under the Head.* 

**STEP 2:** *Pull Handle* "**A**", *down which will lower the Head. Exert some firm pressure on the dough piece to compress and level the dough within the confines of the Pan.* 

**STEP 3:** Release pressure on dough slightly to allow you to easily depress the Trip Lever "**B**", which releases the knives, then pull the Handle down until it stops, thus dividing the dough into equal size pieces. Raise the Handle to the top and remove the Pan. Remove dough from Pan and repeat steps 1-3.

## CAUTION!

The Yoke "E" must be supported when tipped to the right for cleaning, particularly if the Bench Model machine is mounted to a Portable Stand.

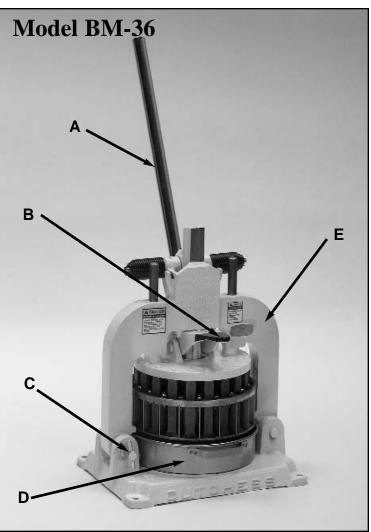
#### MAINTENANCE INSTRUCTIONS

- 1. Clean entire machine daily.
- 2. To clean knives -
- A. Remove Pin "**C**" at the Left Hand Side.
- B. Tip the Yoke "E" to the Right, exposing the face of the Dividing Head.
- C. Lift the Latch at the back of the machine and hook it on the projection provided for it on the back of the Yoke "**E**".
- D. Pull Handle "A" forward. This will expose the Knives for cleaning. Use compressed air to remove flour and dough particles from Divider Head.

Reverse this operation to put the machine back into operating position.

# CAUTION!

Always wear Safety Glasses when using compressed air to dislodge loose dough and other particles!



#### DOUGH SCALING EXAMPLES

Weight of large dough piece to be placed into Pan for dividing	Equals 36 each wei	
2 lbs. 4 oz. (1008 gr) 2 lbs., 13 oz. (1260 gr) 3 lbs., 6 oz. (1512 gr) 3 lbs., 15 oz. (1764 gr) 4 lbs., 8 oz. (2016 gr) 5 lbs., 1 oz. (2268 gr) 5 lbs., 10 oz. (2520 gr) 6 lbs., 3 oz. (2772 gr) 6 lbs., 12 oz. (3024 gr) 7 lbs., 5 oz. (3276 gr) 8 lbs., 7 oz. (3780 gr) 9 lbs. (4032 gr)	. 1-1/4 oz. 1-1/2 oz. 1-3/4 oz. 2 oz. 2-1/4 oz. 2-1/2 oz. 2-3/4 oz. 3 oz. 3-1/4 oz. 3-1/2 oz. 3-3/4 oz.	(42 gr) (49 gr) (56 gr) (63 gr) (70 gr) (77 gr) (84 gr) (91 gr) (98 gr) (105 gr)

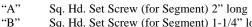
### **Dutchess Bakers' Machinery Company, Incorporated**

302 Grand Avenue, Superior, Wisconsin 54880-0039 To order parts, please contact us via: Ph: 800-777-4498 - Fax: 715-394-2406 - e-mail: sales@dutchessbakers.com

#### Model BM-36 **Bench Model Dough Divider Parts List**

#### Parts for machines with serial number stamped on Yoke.

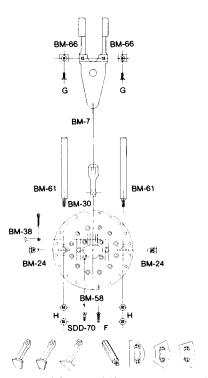
Part No.	Description
BM-001	Rack
BM-002	Inside Ring
BM-002 BM-003	Outside Ring
BM-004	Knife Plate
BM-007PNT	Trip Lever
BM-008	Outside Plug (New # B4-139-0027)
BM-010	Intermediate Plug (New $\#$ B4-139-0022)
BM-011	Center Plug (New # B4-139-0028)
BM-015	R/H Torsion Spring} Sold in pairs only
BM-016	L/H Torsion Spring}
BM-017A	Stainless Steel Pan
BM-018PLTD	Operating Handle
BM-024	Trip Lever Screw
BM-026A	Large Center Knife (Stainless Steel)
BM-027A	Small Center Knife (Stainless Steel)
BM-028A	Intermediate Knife (Stainless Steel)
BM-029A	Outside Knife (Stainless Steel)
BM-030PNT	Latch
BM-038	Latch Pin
BM-057PNT	Yoke
BM-058PNT	Plug Plate
BM-059PNT	Base
BM-061	Spindle
BM-062	Yoke Pin
BM-064	Spring Shaft
BM-066PH	Trip Lever Plate
BM-067	Yoke Locking Pin
BM-088PNT	Segment
SDD-70	Intermediate & Inside Plug Screw



- Sq. Hd. Set Screw (for Segment) 1-1/4" long "D"
- Hex Hd. Capscrew (for Rack) 1-1/4 " long
- "Е" Rd. Hd. Machine Screw (for Knives) 1" long
- "F" Rd. Hd. Machine Screw (for Outside Plugs) 1-1/4" long
- "G" Flat Hd. Machine Screw (for Trip Lever Plate) 3/4" long
- "H" Thin Hex Nut (for Spindle)

#### FOLLOWING ARE FOR 18-PART MACHINES ONLY

BM-068	Outside Plug
BM-069	Outside Ring
BM-070	Inside Ring
BM-071	Center Knife
BM-072	Intermediate Plug
BM-073	Center Plug
RR-521	Plug Stem



BM-8 BM-10 BM-11 RR-521 BM-73 BM-72 BM-68

