

DUTCHESS

Bench Model Dough Divider



Operation of the Dutchess Bench Divider is simple and its performance accurate.

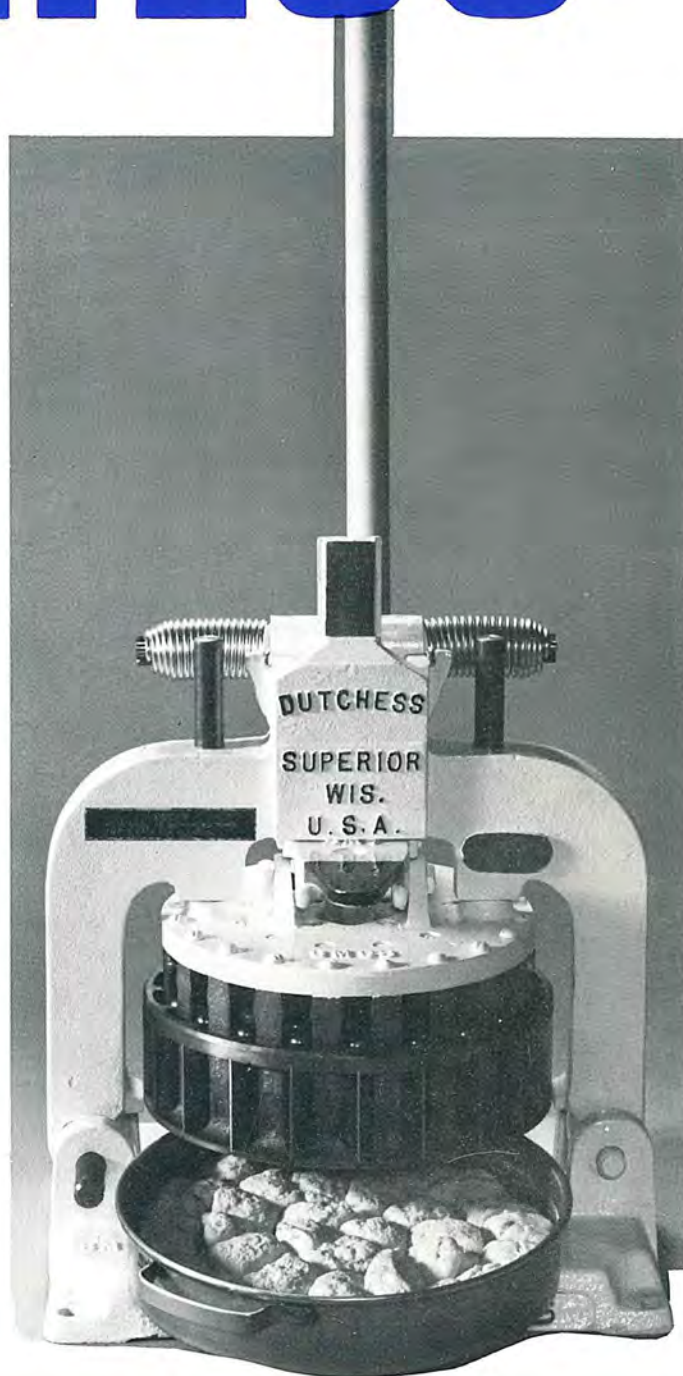
Dust the stainless steel pan lightly with flour and place the dough piece to be divided into pan. Place the stainless steel pan into the Dutchess Bench Machine, under the dividing head, and pull the operating handle down. This flattens and distributes the dough evenly across the bottom of the pan.

Springing the trip lever will release the stainless steel knives and the operating handle can be pulled down all the way, bringing the stainless steel knives through the dough to the bottom of the pan thus dividing the dough into equal parts.

Release the operating handle and the spring action will raise the cutting head allowing the removal of the pan with the evenly scaled pieces.

Dutchess Bench Dividers are built with precision fitted cutting heads, any part of which may be replaced in case of accidental breakage. This feature of construction permits the use of thinner knives which cut the dough more readily and give smoother operation.

The Bench Model Dough Divider is available in either 36-part or 18-part machines.



DUTCHESS BAKERS' MACHINERY COMPANY, INCORPORATED

P.O. Box 39 1101 John Avenue

Superior, Wisconsin 54880

Phone: 800-777-4498

Fax: 715-394-2406

SPECIFICATIONS

Cuts	18 and 36 pieces
Range.....	36-part, 1-1/3 to 3-1/3 ozs. (38 gr. to 95 gr.) 18-part, 2 oz. to 6 ozs. (57 gr. to 170 gr.)
Measures	15" x 19" (38 cm. x 48 cm.)
Weight.....	177 lbs. (80.3 kg.)
Weight Crated	189 lbs. (85.7 kg.)
Volume	5-1/2 cu. ft. (.16 cu. m.)

Standard unit equipped with one stainless steel pan.
Additional pans and portable stand are available at
slight extra cost.

TABLE OF WEIGHTS

36-PART BENCH DOUGH DIVIDER

Wt. of whole dough to be put in machine	Weight of each roll
3 lbs. 0 ozs. (1361 gr.)	1-1/3 oz. (38 gr.)
3 lbs. 6 ozs. (1701 gr.)	1-1/2 oz. (43 gr.)
3 lbs. 12 ozs. (1701 gr.)	1-2/3 oz. (47 gr.)
4 lbs. 2 ozs. (1871 gr.)	1-5/6 oz. (52 gr.)
4 lbs. 8 ozs. (2041 gr.)	2 ozs. (57 gr.)
4 lbs. 14 ozs. (2211 gr.)	2-1/6 ozs. (61 gr.)
5 lbs. 4 ozs. (2381 gr.)	2-1/3 ozs. (66 gr.)
5 lbs. 10 ozs. (2551 gr.)	2-1/2 ozs. (71 gr.)
6 lbs. 0 ozs. (2722 gr.)	2-2/3 ozs. (75 gr.)
6 lbs. 6 ozs. (2892 gr.)	2-5/6 ozs. (80 gr.)
6 lbs. 12 ozs. (3062 gr.)	3 ozs. (85 gr.)
7 lbs. 2 ozs. (3232 gr.)	3-1/6 ozs. (90 gr.)
7 lbs. 8 ozs. (3402 gr.)	3-1/3 ozs. (94 gr.)

18-PART BENCH DOUGH DIVIDER

Wt. of whole dough to be put in machine	Weight of each roll
2 lbs. 4 ozs. (1020 gr.)	2 ozs. (57 gr.)
2 lbs. 13 ozs. (1276 gr.)	2-1/2 ozs. (71 gr.)
3 lbs. 6 ozs. (1531 gr.)	3 ozs. (85 gr.)
3 lbs. 15 ozs. (1786 gr.)	3-1/2 ozs. (99 gr.)
4 lbs. 8 ozs. (2041 gr.)	4 ozs. (113 gr.)
5 lbs. 1 ozs. (2296 gr.)	4-1/2 ozs. (128 gr.)
5 lbs. 10 ozs. (2551 gr.)	5 ozs. (142 gr.)
6 lbs. 3 ozs. (2806 gr.)	5-1/2 ozs. (156 gr.)
6 lbs. 12 ozs. (3062 gr.)	6 ozs. (170 gr.)

DUTCHESS



BENCH MODEL ROLL DIVIDER

Operation of the Dutchess Bench Divider is simple and its performance accurate.

Dust the pan lightly with flour and place the dough piece to be divided into pan. Place the pan into the Dutchess Bench Machine, under the dividing head, and pull the operating handle down. This flattens and distributes the dough evenly across the bottom of the pan.

Springing the trip lever will release the knives and the operating handle can be pulled down all the way, bringing the knives through the dough to the bottom of the pan thus dividing the dough into equal parts.

Release the operating handle and the spring action will raise the cutting head allowing the removal of the pan with the evenly scaled pieces.

Dutchess Bench Dividers are built with precision fitted cutting heads, any part of which may be replaced in case of accidental breakage. This feature of construction permits the use of thinner knives which cut the dough more readily and give smoother operation.

The Bench Model Roll Divider is available in either 36-part or 18-part machines.

DUTCHESS BAKERS' MACHINERY COMPANY, INCORPORATED
Superior, Wisconsin

New York Sales Office
7 Dey Street
New York 7, N.Y.

SPECIFICATIONS

Cuts	18 and 36 pieces
Range	(36-part, 1-1/3 to 3-1/3 ozs.) (18-part, 2 to 6 ozs.)
Measures	15" x 19"
Weight	177 lbs.
Weight, crated	189 lbs.
Weight, boxed for export	200 lbs.
Volume	5-1/2 cu. ft.

Additional pans and portable stand may be had at slight extra cost.

TABLE OF WEIGHTS

36-PART BENCH ROLL DIVIDER

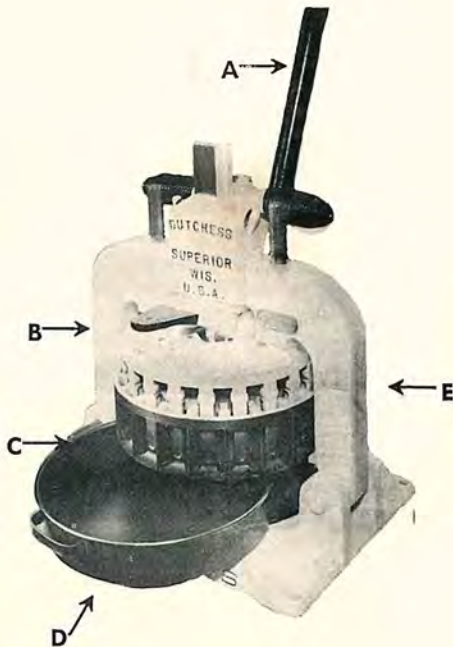
Wt. of whole dough to be put in machine	Weight of each roll
3 lbs. 0 ozs.	1-1/3 ozs.
3 lbs. 6 ozs.	1-1/2 ozs.
3 lbs. 12 ozs.	1-2/3 ozs.
4 lbs. 2 ozs.	1-5/6 ozs.
4 lbs. 8 ozs.	2 ozs.
4 lbs. 14 ozs.	2-1/6 ozs.
5 lbs. 4 ozs.	2-1/3 ozs.
5 lbs. 10 ozs.	2-1/2 ozs.
6 lbs. 0 ozs.	2-2/3 ozs.
6 lbs. 6 ozs.	2-5/6 ozs.
6 lbs. 12 ozs.	3 ozs.
7 lbs. 2 ozs.	3-1/6 ozs.
7 lbs. 8 ozs.	3-1/3 ozs.

18-PART BENCH ROLL DIVIDER

Wt. of whole dough to be put in machine	Weight of each roll
2 lbs. 4 ozs.	2 ozs.
2 lbs. 13 ozs.	2-1/2 ozs.
3 lbs. 6 ozs.	3 ozs.
3 lbs. 15 ozs.	3-1/2 ozs.
4 lbs. 8 ozs.	4 ozs.
5 lbs. 1 ozs.	4-1/2 ozs.
5 lbs. 10 ozs.	5 ozs.
6 lbs. 3 ozs.	5-1/2 ozs.
6 lbs. 12 ozs.	6 ozs.

DUTCHES RE CH MODEL ROLL DIVIDER

OPERATING INSTRUCTIONS



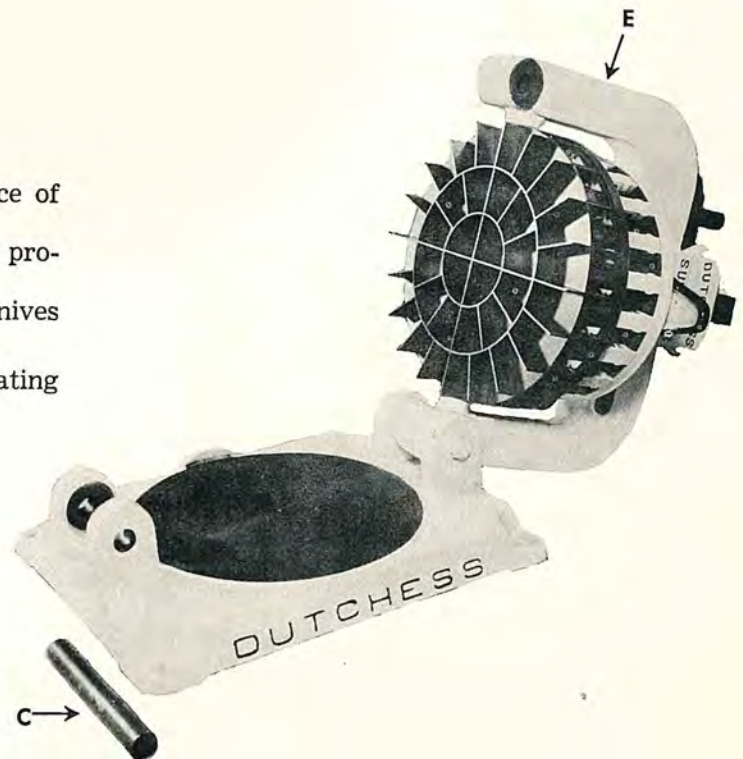
1. Place dough piece in lightly dusted pan (D) and insert pan into position under head.
2. Pull down handle (A) which lowers head and presses dough out evenly in pan.
3. Release pressure on handle (A) enough to easily spring trip lever (B) releasing knives.
4. Pull down handle (A) all the way, thus pressing and dividing the dough into equal weight pieces.
5. Remove pressure from handle (A) which will allow the spring action to raise the cutting head so the pan can be removed.

Use only enough flour to keep dough pieces from sticking. No adjustment of the machine is required for cutting different sized rolls. The size depends entirely upon the size of the dough piece placed in the pan.

MAINTENANCE INSTRUCTIONS

1. Clean complete machine daily.
2. To clean knives—
 - A. Remove pin (C) at left hand side.
 - B. Tip the yoke (E) to the right, exposing the face of the dividing head.
 - C. Lift latch at back of machine and hook it on the projection provided for it on Yoke (E).
 - D. Pull handle (A) forward. This will expose the knives for cleaning.

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



[illegible]

Parts for machine with serial number stamped or cast on yoke.

BM-1	Rack
BM-2	Inside Ring
BM-3	Outside Ring
BM-4	Knife Plate
BM-7	Trip Lever
BM-8	Outside Plug
BM-10	Intermediate Plug
BM-11	Center Plug
BM-15	R. H. Spring
BM-16	L. H. Spring
BM-17	Pan
BM-18	Operating Handle
BM-24	Trip Lever Screw
BM-26	Large Center Knife
BM-27	Small Center Knife

BM-28	Intermediate Knife
BM-29	Outside Knife
BM-30	Latch
BM-38	Latch Pin
BM-57	Yoke
BM-58	Plug Plate
BM-59	Base
BM-61	Spindle
BM-62	Yoke Pin
BM-64	Spring Shaft
BM-66	Trip Lever Plate
BM-67	Yoke Locking Pin
BM-88	Segment
SDD-70	Intermediate and Inside Plug Screw

BM-68	Outside Plug
BM-69	Outside Ring
BM-70	Inside Ring
BM-71	Center Knife
BM-72	Intermediate Plug
BM-73	Center Plug
RR-521	Plug Stem

D-5 Plug Plate
D-14 Base
D-19 Spring Shaft
D-20 Yoke Pin
D-21 Locking Pin for Yoke
D-33 Yoke
D-34 Spindle
D-41 Segment

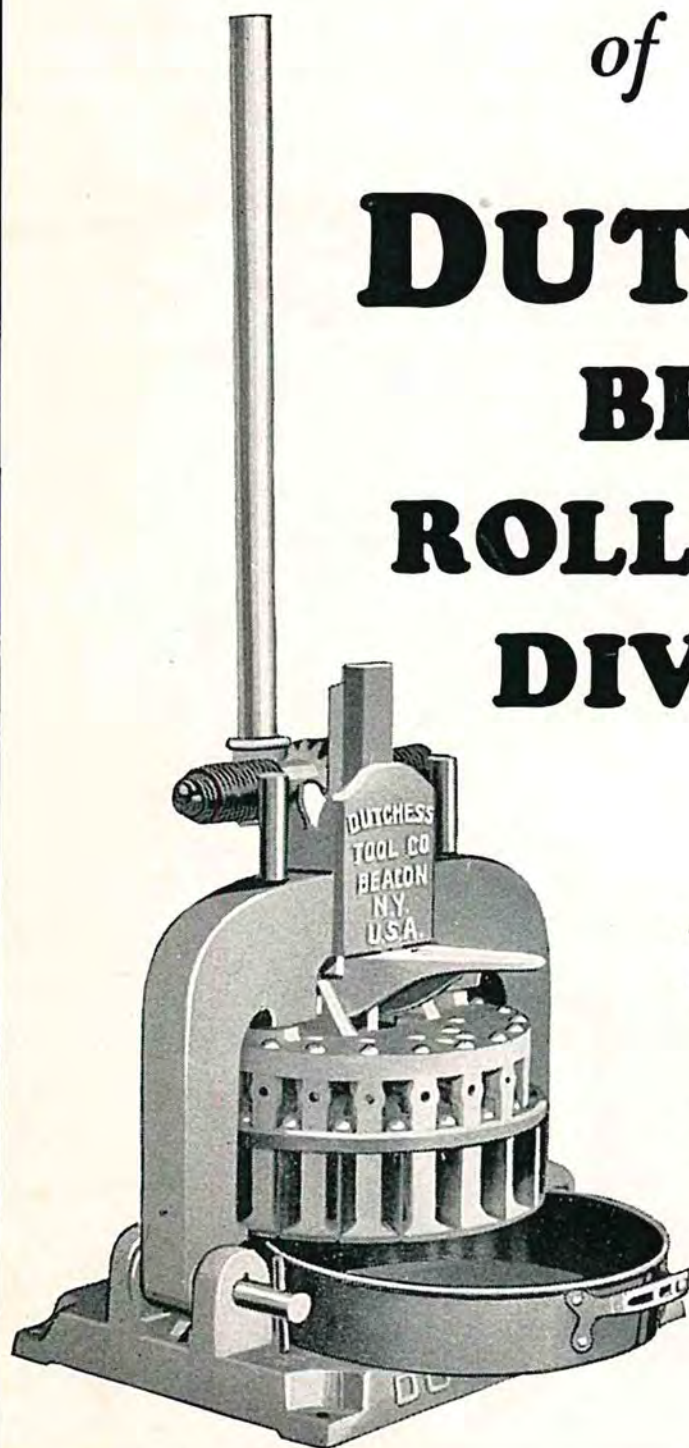
New York 7, N.Y.

INSTRUCTIONS

FOR CARE AND
OPERATION

of

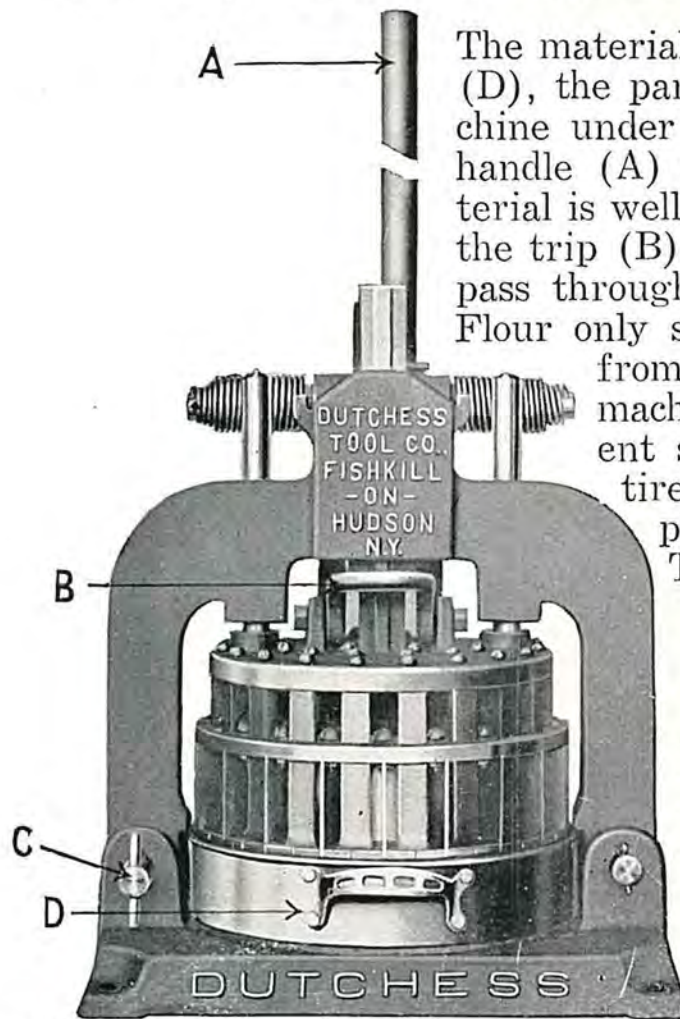
DUTCHESS BENCH ROLL DOUGH DIVIDERS



DUTCHESS
TOOL
COMPANY

Beacon, N. Y.
U. S. A.

Directions for Operating DUTCHESS 36-Part Bench Divider

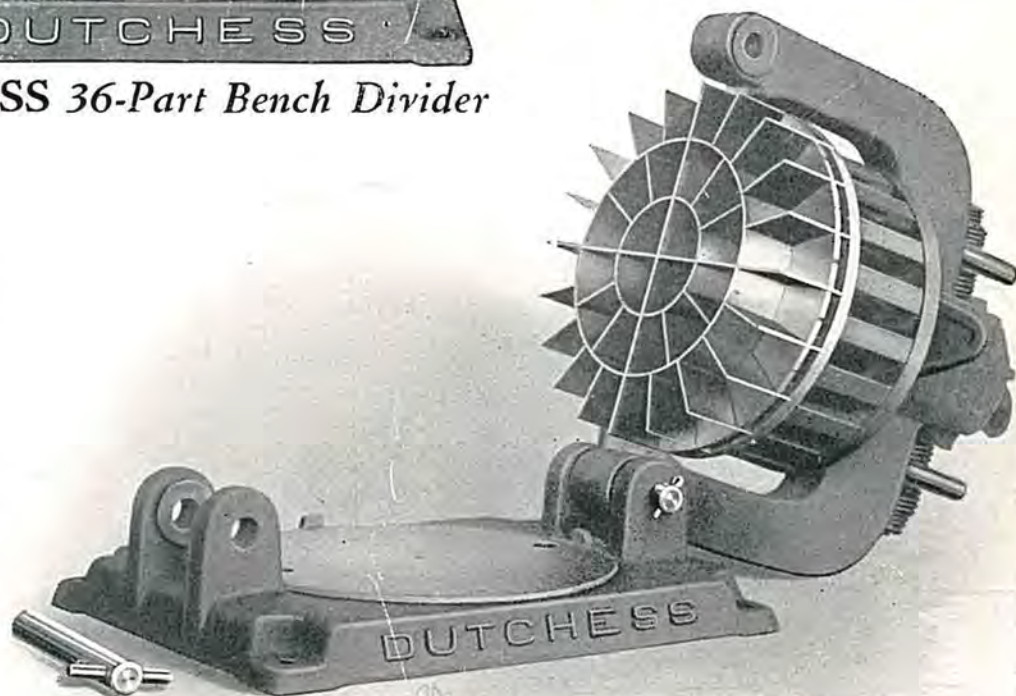


DUTCHESS 36-Part Bench Divider

The material to be divided is placed in the pan (D), the pan then being inserted into the machine under the presser head as shown. The handle (A) is brought forward until the material is well pressed and under pressure, when the trip (B) is released, allowing the knives to pass through the material, dividing it evenly. Flour only should be used to keep the dough from sticking. No adjustment of the machine is required for cutting different sized rolls, the size depending entirely upon the amount of material placed in the pan.

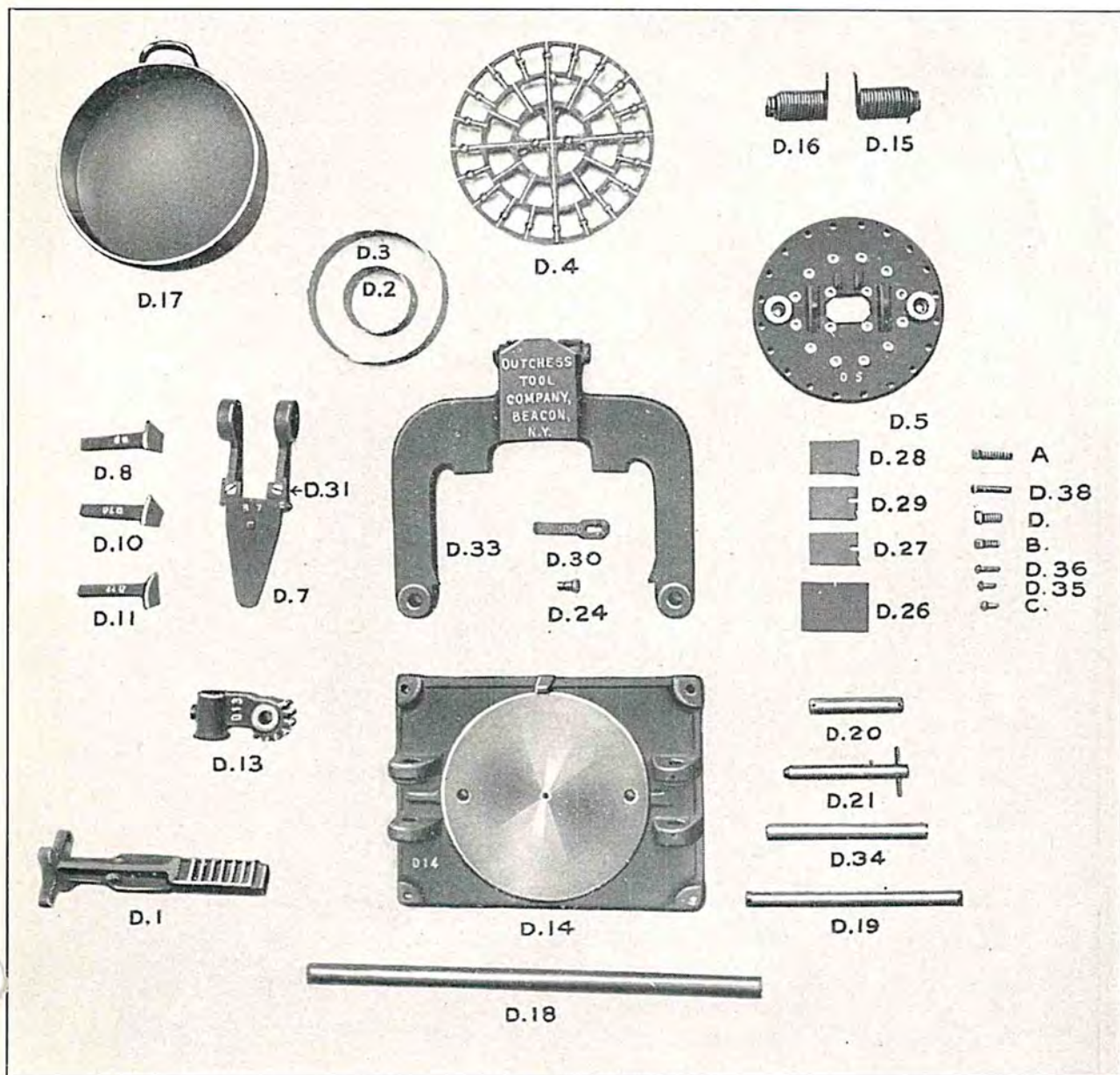
To clean the knives, withdraw the pin (C) at the left-hand side, turn the yoke so as to expose the face of the head, then pull up the catch at the back of the machine marked D30 and hook it on the projection at D12, bring the lever forward and the knives will be brought through the plate.

*Showing
Knives
Exposed
and Ready
for
Cleaning*



DUTCHESS TOOL COMPANY, Beacon, N. Y., U. S. A.

Parts for DUTCHESS 36-Part Bench Dough Divider



DUTCHESS TOOL COMPANY

Sole Manufacturers

BEACON, N. Y., U. S. A.

Prices on Application

List of Parts for 36-Part Bench Dough Divider

	SYMBOL and No.
Rack	D 1
Inside Ring	D 2
Outside Ring	D 3
Spider or Knife Plate	D 4
Plug Plate	D 5
Trip Lever	D 7
36 Plugs (1 set)	D-8, D-10 and D 11
Segment	D 13
Base	D 14
R. H. Torsion Spring	D 15
L. H. Torsion Spring	D 16
Pan	D 17
Pipe Lever	D 18
Shaft for Springs	D 19
Pin for Yoke	D 20
Pin for Locking	D 21
Pin for Stop	D 22
Handle for Lock Pin	D 23
2 Hex. Screws in Trip Lever	D 24
Knife, large	D 26
Knife, small	D-27, D-28 and D 29
Set (35 Knives)	
Latch	D 30
2 Steel Trip Plates	D 31
Yoke	D 33
Spindle for Plug Plate	D 34
22 Knife Screws	D 35
20 Screws in Outside Plugs	D 36
1—Rivet in Latch D 30	D 38
Long Set Screw in D-13 Segment	A
Short Set Screw in D-13 Segment	B
16 Screws in Intermediate & Inside Plugs	C
Bolts in Rack D-1	D

Table of Weights

To find the Whole Weight of Dough Required to make Rolls weighing from one pound to three pounds per dozen:

Find in the first column the amount in pounds and ounces you wish one dozen rolls to weigh. Opposite this, in the second column, is the whole weight required to be put in machine at one time. In the third column is shown the weight of each roll.

Weight of Rolls Per Doz.	Whole Weight of Dough to be put in Machine	Weight of Each Roll
1 lb. 0 ozs.	3 lbs. 0 ozs.	1 1-3 ozs.
1 " 2 "	3 " 6 "	1 1-2 "
1 " 4 "	3 " 12 "	1 2-3 "
1 " 6 "	4 " 2 "	1 5-6 "
1 " 8 "	4 " 8 "	2 "
1 " 10 "	4 " 14 "	2 1-6 "
1 " 12 "	5 " 4 "	2 1-3 "
1 " 14 "	5 " 10 "	2 1-2 "
2 " 0 "	6 " 0 "	2 2-3 "
2 " 2 "	6 " 6 "	2 5-6 "
2 " 4 "	6 " 12 "	3 "
2 " 6 "	7 " 2 "	3 1-6 "
2 " 8 "	7 " 8 "	3 1-3 "