

# Australian Bakery & Pizza

Importers and Distributors



## Pavailler Hydraulic Dividers

Truly the best hydraulic dividers available on the world market.

All steel body with optional controls to automatically lift the blades, without the need for blocks. Eliminating damage to the blades.

Will divide weights up to 900gm. Stainless steel cutting blades with over sized hydraulic pump. Side flour duster and multi-division frame for 40 pieces available.

Precision machinery manufactured by a precision company.



Model	D16	D20	D24M	D1224
Dough Capacity (Kg)	15	15	15	15
Divisions	16	20	24	12 or 24
Dimensions WxDxH mm	560x630x1055	560x630x1055	515x700x1075	820x965x1175
Height - Lid Open	1640	1640	1700	1775
Weight (Kg)	280	280	216	230
Power (Kw)	1.5	1.5	1.1	1.5

**Your Bakery/Pizza Equipment Specialists.**

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