



Continuous Dough Dividers

With pressureless measuring system for stress-free and oil-free dividing

Suitable for bakers and supermarkets, the compact SLIM dough divider uses an accurate vacuum system (rather than a piston forcing the dough through) to create equal portions of dough. This advanced technique results in excellent quality products since the dough is not compressed.

The SLIM dough divider uses a vacuum system to draw dough in and then cuts it off. That way the dough is not stressed. This system is ideal for delicate dough types, even with high water content.

The SLIM dough divider is designed in such a way that there is no metal-to-metal contact where components slide against each other. No dough remains in the chamber (vacuum system), whereas in piston-based systems dough is left behind and has to be taken out by opening the machine. Everything that comes in contact with dough is stainless steel or Teflon coated where necessary (hopper, pusher block).

The SLIM dough divider is excellent for small series of different products. Quick change of products because no dough remains in the dividing system. Compact design, small footprint and easy movable on swivel wheels.

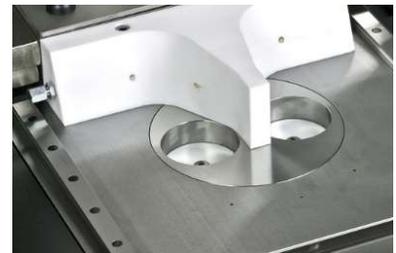
Cleaning – which must be done on a daily basis – only takes several minutes as no opening of the machine is required. Piston and air filter can be easily removed for daily cleaning using a special tool supplied with the machine. The hopper can be removed quickly with four bolts.



Accurate vacuum assisted system for stress-free dividing without oil that respects all types of dough.



Healthy hygienic; no dough remains in the vacuum chamber which makes the SLIM easy to clean and perfectly suitable for quick changing of dough types.



High grade stainless steel vacuum cylinder available with single or double piston.



An accurate pressure-less vacuum based measuring system for excellent weight accuracy.

Continuous Dough Dividers

Vacuum based continuous dough divider for stress-free and oil-free dividing

SLIM 700	80 - 700 gr
SLIM 1400	200 - 1400 gr
SLIM 1700	300 - 1700 gr
SLIM 2x200	50 - 200 gr

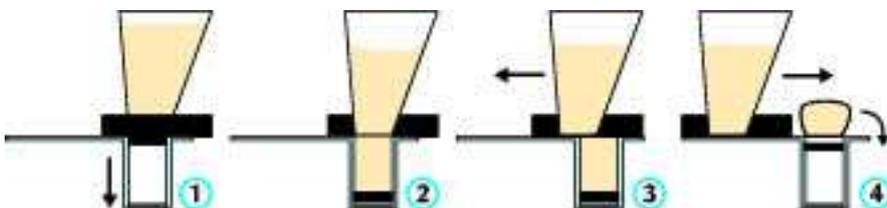
- Vacuum scaling system with built-in vacuum pump and compressor
- High grade stainless steel cylinder and food grade piston
- Teflon coated stainless steel hopper for 50 or 90 kg dough with safety cover
- Capacity up to 1,100 pieces per hour (2x200 2,200 per hour)
- Electronic variable speed, piece counter and manual weight setting
- Length of outfeed belt 25 cm (height belt outfeed 70-75 cm)
- Stainless steel covers
- On swivel wheels with brake
- Energy efficient with low power consumption (1.6 kW)

Options

- Outfeed belt 50cm (height belt outfeed 70-80cm)
- Outfeed belt 100 cm (height outfeed 70-90 cm)
- Oiling of hopper plate
- Additional oiling of pusher block (3 or 5 holes)
- Raised underframe 10 or 30 cm
- Electric flour duster
- Hopper 90 kg
- Height conveyor belt / double belt outfeed (for up to 165 cm)
- Pre-rounder module
- Rounder module for 20 - 1200 gr. dough balls
- Depositor with 150L or 300L volume
- Adjustable vacuum reduction valve for hydrated dough
- Additional start/stop switch next to outfeed belt
- Connection for compressed air
- Outfeed belt with waffle structure
- Moulding plate on outfeed belt *
- Dough scrapper on outfeed belt
- Optical safety curtain on hopper infeed
- Quick (un)lock system of hopper(block) for fast and better cleaning
- Preparation for very soft dough types
- Deflection plate on outfeed belt

* Only in combination with outfeed belt 100cm

Power 1.6 kW, 1-phase, net weight 380 kg
 Height hopper infeed 133 cm (50kg hopper) / 163 cm (90 kg hopper)
 WxDxH 67 x 95 x 133 cm (50 kg hopper) / 67 x 95 x 163 cm (90 kg hopper)



Optional height conveyor belt / double belt outfeed system for transporting dough pieces to max. 165cm outfeed height.



Stainless steel automatic flour duster with precise continuous or interval flour dosage (option).



A wide variety of optional pre-rounding and rounding system for various dough types.

