



SLIM Volumetric Dough Divider

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).

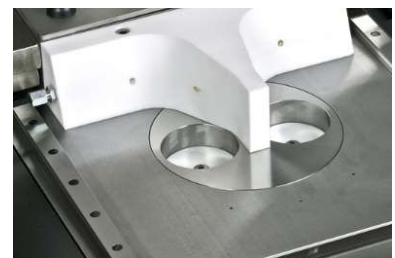
The SLIM dough divider is excellent for small series of different products. Quick change of products because no dough remains in the dividing system. Compact design, small footprint and easy movable on swivel wheels.



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.



SLIM Volumetric Dough Divider

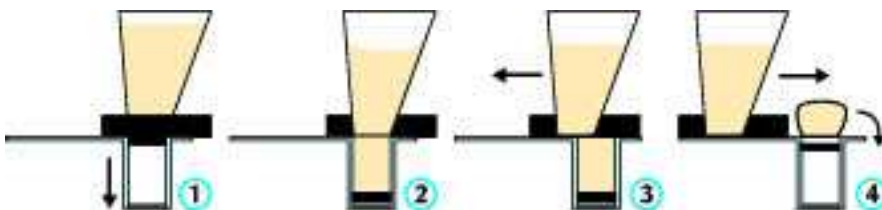
Vacuum based continuous dough divider for stress-free and oil-free dividing

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| SLIM 700 | 2 - 25 oz. |
| SLIM 1400 | 7 - 50 oz. |
| SLIM 1700 | 15 - 90 oz. |
| SLIM 2500 | 10 - 60 oz. |
| SLIM 2x200 | 2 - 7 oz. |

- 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 110 or 200 lbs. dough with safety cover
- Capacity up to 1,100 pieces per hour (2x200 2,200 pieces per hour)
- Electronic variable speed, piece counter and manual weight setting
- Length of outfeed belt 10" (height belt outfeed 28"-30")
- Stainless steel covers
- On swivel wheels with brake
- Energy efficient with low power consumption (1.6 kW)

Options

- Outfeed belt 20" (height outfeed belt 28"-31")
- Outfeed belt 40" (height outfeed belt 28"-35")
- Oiling of hopper plate
- Additional oiling of pusher block (3 or 5 holes)
- Raised underframe 4" or 12"
- Electric flour duster
- Hopper 200 lbs.
- Height conveyor belt / double belt outfeed (for up to 65")
- Pre-rounder module
- Adjustable vacuum reduction valve for hydrated dough
- Additional start/stop switch next to outfeed belt
- Connection for compressed air
- Outfeed belt with waffle structure
- Outfeed module with moulding plate
- Dough scraper 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 (SLIM 2x200)



Optional height conveyor belt / double belt outfeed system for transporting dough pieces to max. 65" outfeed height.



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



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