

SLIM Globe Divider Rounder

Vacuum based divider rounder for stress-free uniform rounded dough balls

Production
up to
2200
pieces/hour

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



Stainless steel hopper for 110 or 200 lbs. of dough. With teflon coated interior no dough is left behind in the hopper.

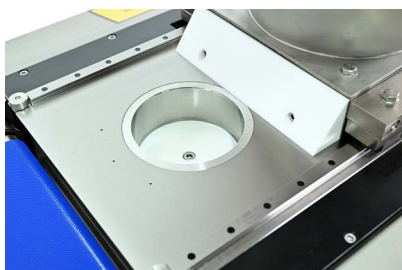
Electronic variable speed, piece counter and manual weight setting

Smallest footprint in the industry

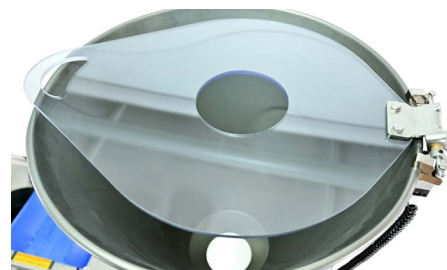
For highly hydrated and delicate dough
2 - 60 oz.



The SLIM Globe is designed for daily use. The machine is equipped with electronic speed control and piece counter.



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



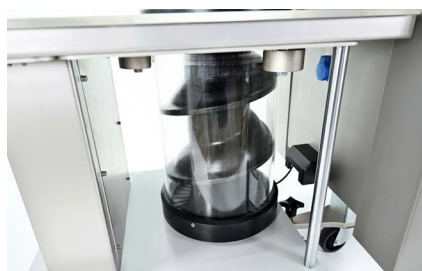
All SLIM Globe models come standard with safety guard for extra operator security.

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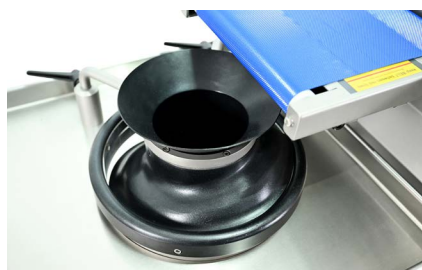
Compact dough dividing and rounding solution for a wide variety of dough types



If required, rounder can be easily disconnected from the portioner and used as a stand-alone unit for up to 2400 (1 - 60 oz.) pieces per hour.



SLIM Globe Divider Rounder is designed for a wide variety of dough types. Different combination of screw and drum match different dough types.



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

- Produces perfect rounded dough balls with consistent, unequaled weight accuracy
- Suitable for all types of dough; including delicate dough from low to high hydration
- Handles dough pieces from 2 - 60 oz.
- Max. capacity 2200 pieces per hour (depending on model)
- One person operation
- Smallest food print in the industry
- 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 100 or 200 lbs. dough with safety cover
- Electronic variable speed, piece counter and manual weight setting
- Stainless steel casing
- Mounted on swivel wheels with brake for easy movability
- Energy efficient with low power consumption
- Simple, always ready to use and easy to clean; no special tooling required

Options

- Oiling of hopper plate
- Additional oiling of pusher block (3 or 5 holes)
- Electric flour duster
- Hopper 200 lbs.
- Adjustable vacuum reduction valve for hydrated dough
- Connection for compressed air
- 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

Power 1.6 kW, 1-phase, net weight 1179 lbs.
 WxDxH 26" x 57" x 60"