

SLIM Volumetric Dough Divider

with pressure less measuring system for stress-free and oil-free dividing

Production up to
2200
pieces/hour

Stainless steel hopper for 50 kg or 90 kg of dough. With teflon coated interior no dough is left behind in the the hopper.

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

Electronic variable speed, piece counter and manual weight setting.



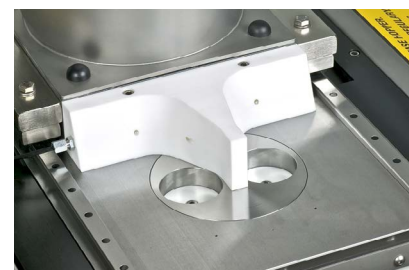
For highly hydrated and delicate dough
90%



The SLIM dough divider 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 easy to clean and perfectly suitable for quick changing of dough types.



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

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



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

SLIM 700	: 50 - 700 gr.
SLIM 1400	: 200 - 1400 gr.
SLIM 1700	: 300 - 1700 gr.
SLIM 2500	: 400 - 2500 gr.
SLIM 2x200	: 50 - 200 gr.

The SLIM dough divider is a practical and accurate machine for the professional bakery with results that equal artisanal dividing. The SLIM is in particular well equipped to handle hydrated dough. It is equipped with a pressure less measuring system based on a unique vacuum method.

Options

- Outfeed belt 50 cm (height belt outfeed 70-80 cm)
- 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
- 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 (SLIM 2x200)

