

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 110 or 200 lbs. 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.

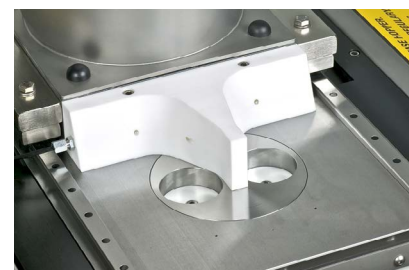
For highly hydrated and delicate dough
90%



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. 65" outfeed height.

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

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 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
- 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)

