

SLIM Volumetric Dough Divider

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

Production up to

2200

(SLIM 2x200)

1100

(SLIM 700/1400/1700)

pieces/hour

Electronic variable speed,
piece counter and manual
weight setting.



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.

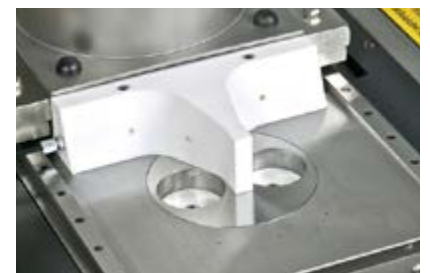
For highly
hydrated and
delicate dough
90%



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** : 80 - 700 gr.
- SLIM 1400** : 200 - 1400 gr.
- SLIM 1700** : 300 - 1700 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
- 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 (SLIM 2x200)

