

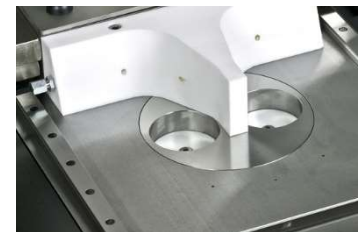
SLIM Continuous Dough Divider serie



Accurate vacuum assisted system for stress-free dividing that respects the 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.



Accurate pressure-less vacuum based measuring system for dough pieces of excellent quality

SLIM

Vacuum based continuous dough divider 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 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.

Cleaning – which must be done on a daily basis – only takes several minutes as no opening of the machine is required. Piston and air filter can be easily removed for daily cleaning using a special tool supplied with the machine. The hopper can be removed quickly with four bolts.

SLIM

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

SLIM 700	80 - 700 gr
SLIM 1400	200 - 1400 gr
SLIM 1700	300 - 1700 gr
SLIM 2x200	50 - 200 gr

- 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 50 or 90 kg dough with safety cover
- Capacity up to 1,100 pieces per hour (for 2x200 2,200 pieces)
- Electronic variable speed, piece counter and manual weight setting
- Length of outfeed belt 50 cm (optional 100 cm)
- Stainless steel covers
- On swivel wheels with brake
- Energy efficient with low power consumption (1.6 kW)

Power 1.6 kW, 1-phase, net weight 380 kg

Height outfeed 70 - 80 cm

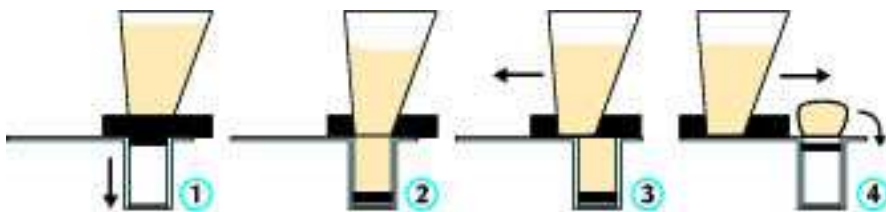
Height infeed 130 cm (50kg hopper) / 160 cm (90 kg hopper)

WxDxH 67 x 120 x 133 cm (50 kg hopper) / 67 x 120 x 163 cm (90 kg hopper)

Options

- Outfeed belt 100 cm
- Oiling of hopper plate
- Additional oiling of pusher block (3 or 5 holes)
- Raised underframe 10 or 30 cm
- Electric flour duster
- Hopper 50 kg
- Double belt outfeed system
- Pre-rounder module
- Rounding module for 20 - 1000 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
- Ribbed outfeed belt
- Moulding plate on outfeed belt *
- Dough scraper on outfeed belt

* Only in combination with outfeed belt 100 cm



Optional double belt outfeed system; for long form moulding and transporting dough pieces to max. 135cm outfeed height.



Stainless steel automatic flour duster with serrated aluminum roller for precise flour dosage (option).



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

