

SLIM Globe Divider Rounder

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

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

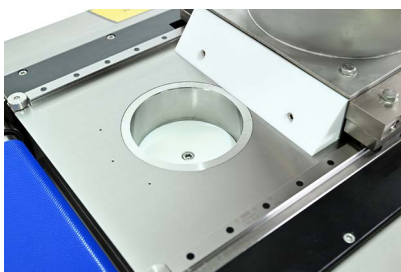
Electronic variable speed,
piece counter and manual
weight setting.

Smallest footprint
in the industry.

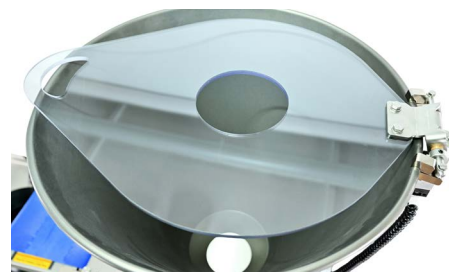
For highly hydrated
and delicate dough
50 - 1700 gr.



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.



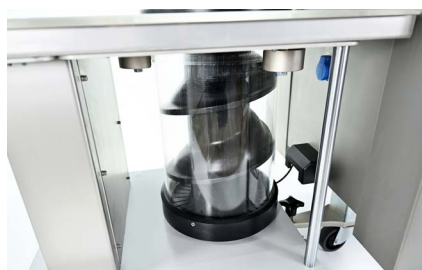
All SLIM Globe models come
standard with safety guard for
extra operator security.

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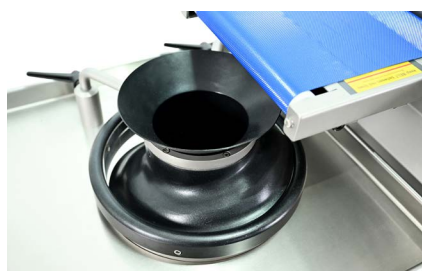
Compact dough dividing and rounding solution for a wide variety of dough types



If required, rounder can be easily disconnected from the divider and used as a stand-alone unit for up to 2400 pieces (20 - 1700 gr.) 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 : 50 - 700 gr.
SLIM Globe 1400 : 200 - 1400 gr.
SLIM Globe 1700 : 300 - 1700 gr.
SLIM Globe 2500 : 400 - 1700 gr.
SLIM Globe 2x200 : 50 - 200 gr.

- Produces perfect rounded dough pieces with consistent, unequalled weight accuracy
- Suitable for all types of dough; including delicate dough from low to high hydration
- Handles dough pieces from 50 to 1700 gr.
- 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 50 or 90 kg 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 90 kg
- 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 535 kg
 WxDxH 67 x 145 x 153 cm