

## 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.

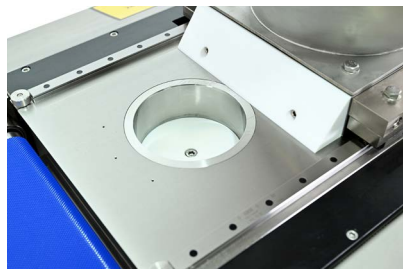
Electronic variable speed, piece counter and manual weight setting.

Smallest footprint in the industry.

For highly hydrated and delicate dough  
50 - 1200 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.



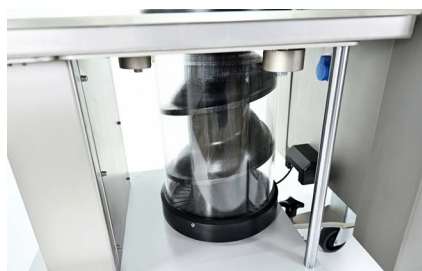
All SLIM Globe models come standard with safety guard for extra operator security.

## SLIM Globe Divider Rounder

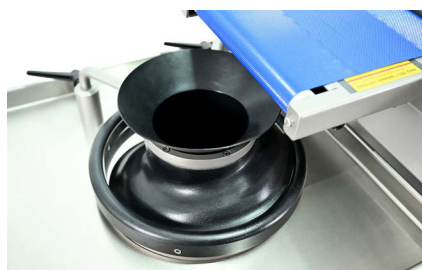
Compact dough dividing and rounding solution for a wide variety of dough types



If required, rounder can be easily disconnected from the divider and used as a stand-alone unit for up to 2400 pieces (20 - 1200 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.



|                         |                         |
|-------------------------|-------------------------|
| <b>SLIM Globe 700</b>   | <b>: 50 - 700 gr.</b>   |
| <b>SLIM Globe 1400</b>  | <b>: 200 - 1200 gr.</b> |
| <b>SLIM Globe 1700</b>  | <b>: 300 - 1200 gr.</b> |
| <b>SLIM Globe 2500</b>  | <b>: 400 - 1200 gr.</b> |
| <b>SLIM Globe 2x200</b> | <b>: 50 - 200 gr.</b>   |

- 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 1200 gr.
- Max. capacity 1100 or 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

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