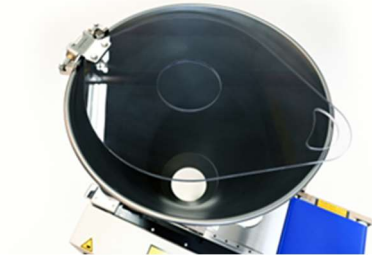


SLIM Globe Divider Rounder

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



Daub's SLIM Globe Divider Rounder is specially designed for a wide range of food-processing environments with high demands on dough quality and weight consistency.

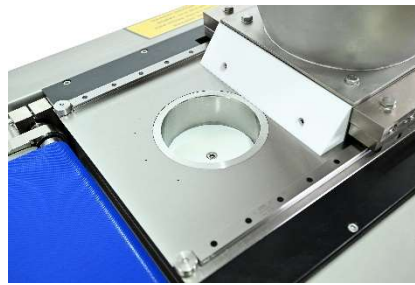
Dough is divided by an advanced accurate vacuum system. That way the dough is not stressed and dough structures remain intact. Since dough is not compressed, this system is ideal for delicate dough types, even with high water content.

Once divided, dough pieces automatically drop into the rounder and are rolled up again through the rounding system, ending up smoothly rounded with uniform shape and consistency on a stainless steel platform. Ready to place in a dough tray. For all kinds of dough, including bread, tortilla, pizza, cookie or versatile hydrated dough types.

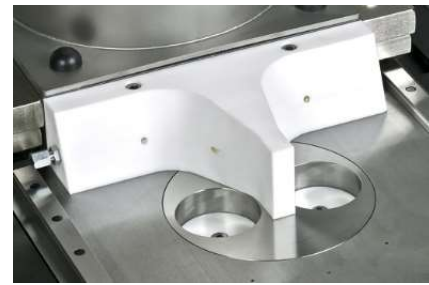
Suitable for dough pieces from 50 g to 1700 gr. Durable and simple to use. No adjustments are required when changing the size of the dough pieces.



Accurate vacuum assisted system for stress-free dividing without oil that respects all types of dough.



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.



High grade stainless steel vacuum cylinder available with single or double piston.

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.

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

- Produces perfect rounded dough pieces with consistent, unequaled 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 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

Accessories

- Set of recommended spare parts for 3 years operation
- Set O-rings and filters

Power 1.6 kW, 1-phase, net weight 535 kg
WxDxH 67 x 145 x 153 cm

If required, dough 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		SLIM Volumetric Divider	
	Weight range (gr.)	Capacity (pc/h)	Weight range (gr.)	Capacity (pc/h)
SLIM (Globe) 700	50 - 700	1100	50 - 700	1100
SLIM (Globe) 1400	200 - 1400	1100	200 - 1400	1100
SLIM (Globe) 1700	300 - 1700	1100	300 - 1700	1100
SLIM (Globe) 2500	400 - 1700	550	400 - 2500	550
SLIM (Globe) 2x200	50 - 200	2200	50 - 200	2200



Choice out of 2 rotating food-grade screw - drum combinations (incl. a teflon coated screw model) to match any type 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.



The SLIM Globe is designed for daily use. The machine is equipped with electronic speed control and piece counter.

