

SLIM



SLIM 1400



lim dough divider

The SLIM dough divider is a practical machine for the professional bakery. The SLIM system is very accurate and the results are equal to manual dividing. It consists of a pressureless measuring system based on a unique vacuum method. Therefore the dough is not compressed.

Apex Bakery Equipment

SLIM



Saving time

With the technical ingenuity of the SLIM dough divider you can count on efficient production processes. You save time because it is no longer necessary to clean in between batches if you change dough types. Daily maintenance is fast and simple.

Preparing Future Tradition

Apex Bakery Equipment

SLIM

www.apex-equip.com

954-805-4874

Compact and mobile

The compact design of the SLIM fits in even the smallest bakeries. Also you are not tied to one location which is a positive point for your flexibility.

High productivity

The machine has a capacity of 700 to 1100 pieces of dough per hour. In addition to this, the SLIM dough divider is very user friendly: the low stainless steel feeder hopper -provided with a special Teflon® coating- turns repetitive operations into easy routines. The hopper is designed to handle 90 kg of dough.

Highly durable

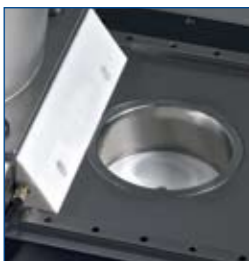
The SLIM dough divider is designed for daily use. Solid construction and well considered technology guarantee minimum maintenance. There is no metal-to-metal contact where components slide against each other. Wear is limited to a minimum and oil lubrication is no longer necessary.

Specifications

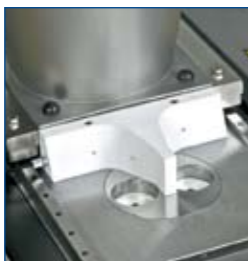
The machine is equipped with electronic speed control and a piece counter. The outfeed belt is 50 cm long with an outfeed height of 70-90 cm. It is possible to adapt the divider for a small production line.



Optional pre-rounder



Single piston



New double piston



Cylinder head with vacuum filter



Optional flour pulverizer

SLIM



TO SAVE ENERGY MOTORS RUN ONLY WHEN THE MACHINE IS DIVIDING.

Model	Weight range
SLIM 700	80 - 700 gr
SLIM 1400	200 - 1400 gr
SLIM 1700	300 - 1700 gr
SLIM 2 x 200	50 - 200 gr

(Weight range dependent on dough consistency, capacity depends on the weight of the dough piece)

Specifications

Power: 1,3 kW

LxWxH: 120 x 66 x 164 cm

Weight: 325 kg

Height outfeed: 70-90 cm

Height infeed: 164 cm

Preparing Future Tradition