

Glimek

Dough Dividers



Dough Dividers for all types of dough

In the Glimek Dough Divider range you can find the right machine for every bakery.

Glimek offers automatic suction-fed dough dividers with high weight accuracy and capacity from 750 up to 6000 dough

pieces/hour. They are very easy to operate and are suitable for different kinds of dough.

Dough Divider

SD180

Capacity: 750–1800 pieces/hour.



Industrial Dough Divider

SD300

Capacity: 750–3000 pieces/hour.



SD600

Capacity: 1000–6000 pieces/hour.



SD180 – SUCTION DOUGH DIVIDER

A silent automatic suction-fed dough divider for all types of dough. High weight accuracy and flexible weight range makes it suitable for all types of bakeries. Highest security in its class. Thoughtful ergonomics for best user-friendliness.

FEATURES AND BENEFITS

High weight accuracy. Normal is 1.5–2%. Two-chamber suction divider. The hopper goes all the way down to the knife.

No dough is left in the hopper.

Wide weight range, 3 versions, from 35 g to 2300 g.

Measures the dough instead of weighing.

Flexible regarding type of dough.

Variable speed with frequency converter.

Capacity 750–1800 pieces/hour as standard (lower capacity on request).

Dough knife in stainless steel.

Unique emptying function (hopper reaches down to the dough knife).

Gentle dough handling.

Easy handling and cleaning – all covers in stainless steel and removable.

90 liter stainless steel hopper as standard (~63 kg dough).
225 liter stainless steel hopper (~150 kg dough hopper) (option).

Non-stick coated hopper (option).

Oil reservoir 17 liter, easy to fill.

Extremely silent 69 dB(A).

Highest safety with auto stop function. (When touching the safety stop on the hopper, the machine stops.)

TECHNICAL

Capacity range: 750–1800 dough pieces/hour.

Weight range, subject to capacity and dough characteristics:

SD180XS: 50–1000 g

SD180: 120–1600 g

SD180XL: 180–2300 g

With mini piston for SD180 and SD180XL: 35–250 g.

Power supply 1.1 kW.

OPTIONS

Stainless Steel Frame.

Lower capacities:

Variable speed 500–1000 dough pieces/hour.

Variable speed 500–1200 dough pieces/hour.

90 liter non-stick coated hopper with teflon coating.

225 liter extra large hopper in stainless steel.

225 liter extra large hopper non-stick coated.

Hopper lubrication – automatic lubrication inside the 225 liter hopper. Separate unit with control box, pump unit and built-in oil container.

Special length on outfeed conveyor.

Special belt on outfeed conveyor.

Oiling of outfeed conveyor belt.

Oiling of Measuring Piston.

Oiling of Measuring Piston and belt.

Flour duster – mechanical SD180.

Electrical outlet – Powered when the divider is running.

Mini piston and adapter for dough weight 35–250 g.

Available for SD180 and SD180XL.

Dough limit handle.

Touch Screen Control Panel includes piece counter and weight range reading.

Height extension 100 mm.



WIDE RANGE OF DOUGH QUALITIES CAN BE HANDLED

LONG LIFESPAN

EXTREMELY SILENT



1.



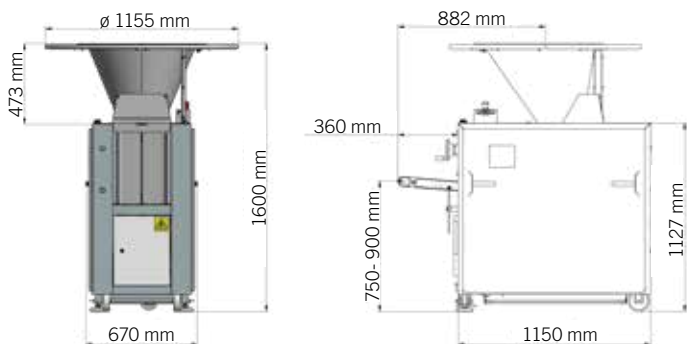
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- 1. Standard measuring piston 120-1600 g.
- 2. Standard measuring piston replaced by Mini Piston 35-250 g.

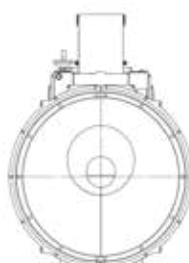
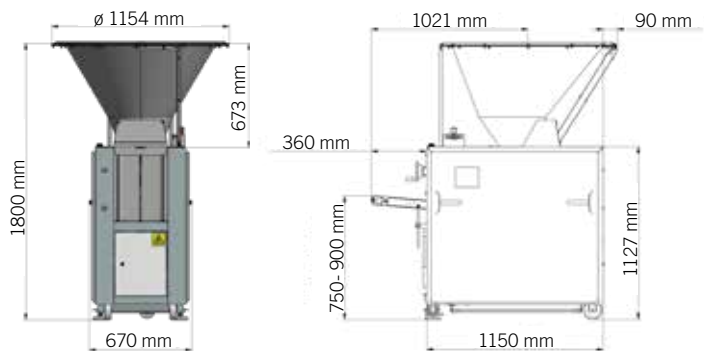
HIGHEST SAFETY WITH AUTO STOP FUNCTIONS

MEASUREMENTS

SD180 - 90 L



SD180 - 225 L



SD300 – SUCTION DOUGH DIVIDER

An automatic suction-fed dough divider that can be used either as a 1-pocket or as a 2-pocket. Strong construction adapted to heavy-duty production.

FEATURES AND BENEFITS

Weight range, two versions: 40–1000 g or 150–2300 g.

Variable speed with frequency converter.

Capacity 1500–3000 as two pocket and 750–1500 as one pocket. The two measuring pistons are easily converted to one piston.

Dough knife in stainless steel.

Unique emptying function (hopper reaches down to the dough knife).

Gentle dough handling.

Dough chambers in high quality Ni-resist steel ensures high weight accuracy and long durability.

PLC touch screen.

Heavy duty construction.

90 liter stainless steel hopper as standard (~63 kg dough).

225 liter stainless steel hopper (~150 kg dough) (option).

Non-stick coated hopper (option).

Easy-handling and cleaning – all covers in stainless steel and removable.

Oil reservoir 11 liter, easy to fill.

Stainless steel execution.

Available with left or right outfeed (standing in front of operation panel).

Highest safety with auto stop function on the hopper. (When touching the safety edge on the hopper, the machine stops.)

OPTIONS

90 liter non-stick coated hopper with teflon coating.
225 liter extra large hopper in stainless steel.
225 liter extra large hopper non-stick coated.

Hopper lubrication – automatic lubrication inside the 225 liter hopper. Separate unit with control box, pump unit and built-in oil container.

Flour duster – mechanical SD300 (not in combination with 'Oiling of the first conveyor belt').

Non-stick coated dough scraper – for very soft or sticky doughs.

Oiling of the first conveyor belt (not in combination with 'Flour duster').

Oiling of the Measuring Piston.

Oiling of the Measuring Piston and first conveyor belt. (Not in combination with 'Flour duster').

Height extension 100 mm.

Special belt on one or both conveyors.

Special length on outfeed conveyor.

TECHNICAL

Capacity range

2-pocket 1500–3000 dough pcs/hour.

1-pocket 750–1500 dough pcs/hour.

Weight range, subject to capacity and dough characteristics:

2-pocket SD300 40–400 g

1-pocket SD300 100–1000 g

2-pocket SD300 XL 150–1150 g

1-pocket SD300 XL 250–2300 g

PLC control with touch screen for:

– Speed control (frequency converter).

– Weight reference scale.

– Counting/count down.

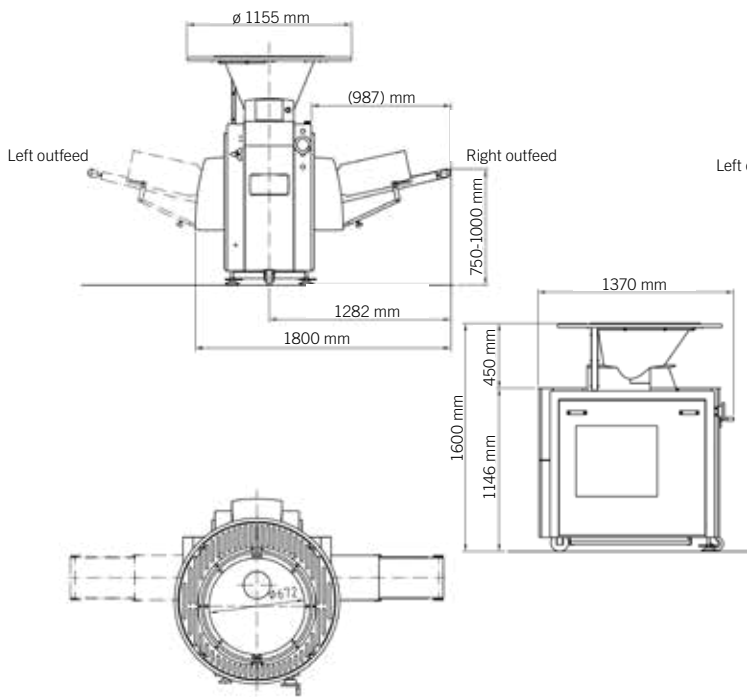
– Separate control for second outfeed belt.

Power supply 1.5 kW.

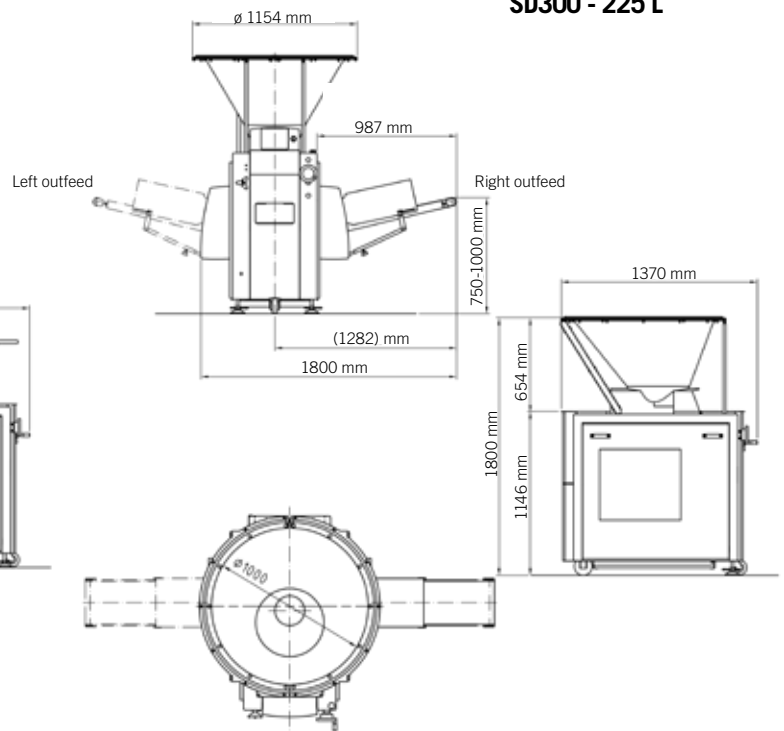


MEASUREMENTS

SD300 - 90 L



SD300 - 225 L



SD600 – SUCTION DOUGH DIVIDER

A stainless multi pocket dough divider in 3-pocket or 2/4-pocket execution. Stepless adjustable dough pressure, adjustable while running. Robust chassis for high industrial production.

Measures the dough instead of weighing – dough weight will be consistent even if the dough starts to ferment in the hopper.

Weight range, two versions: 150–1000 g as 3-pocket and 250–1700/100–700 g as 2/4-pocket.

Stepless adjustable dough pressure on pistons. Adjustable while running.

All panels are easily opened (without tools) so cleaning the machine is made easy – including separate compartments for electrical access and oiling.

Variable speed with frequency converter.

Capacity 1500–4500 pieces/hour as 3-pocket, 2000–6000 pieces/hour as 4-pocket and 1000–3000 pieces/hour as 2-pocket (the measuring pistons are easily connected two and two).

Very user friendly 8" touch screen for settings and storing recipes.

Stepless adjustable pneumatic system (compressed air required, min 6 bar) for very gentle handling of different types of dough. Can be adjusted during operation.

Reliable dividing system for very high weight accuracy.

Separate drive on outfeed belts.

Smart monitored lubrication systems to get long life out of the machine.

Quick release on outfeed conveyor for easy cleaning.

High attention to both safety and hygienic aspects in the development. Highest safety with an auto stop function on the hopper. (When touching the safety edge on the hopper, the machine stops.)

Compressed air is required.

100 liter stainless steel hopper as standard (~70 kg dough).

225 liter stainless steel hopper (~150 kg dough) (option).

Non-stick coated hopper (option).

TECHNICAL

Capacity range

3-pocket: 1500–4500 dough pieces/hour.

2/4-pocket: 1000–3000/2000–6000 dough pieces/hour.

Weight range, subject to capacity and dough characteristics:

3-pocket: 150–1000 g.

2/4-pocket: 250–1700/100–700 g.

Power supply: 3.5 kW.

Compressed air: 6 bar.

OPTIONS

100 liter non-stick coated hopper with teflon coating.

225 liter extra large hopper in stainless steel.

225 liter extra large hopper non-stick coated.

Hopper lubrication – automatic lubrication inside the 225 liter hopper. Separate unit with control box, pump unit and built-in oil container.

Flour duster – mechanical.

Oiling of the first conveyor belt.

Special belt on one or both conveyors.

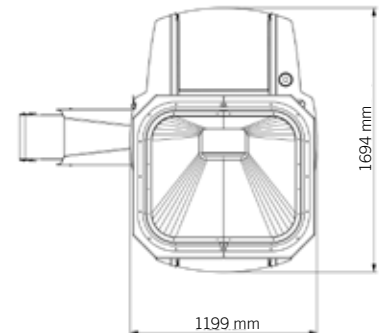
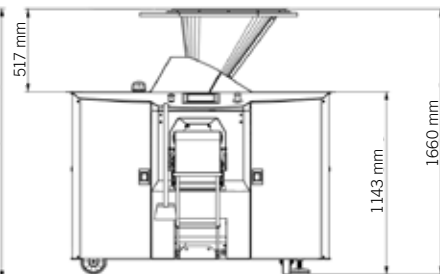
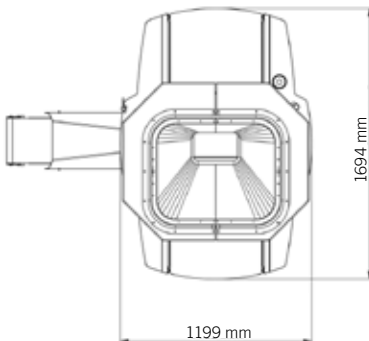
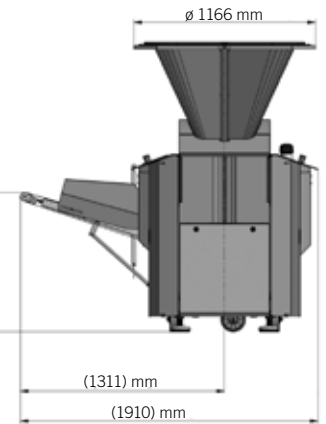
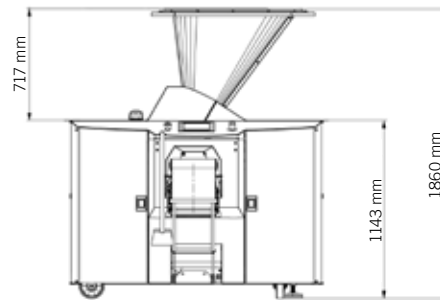
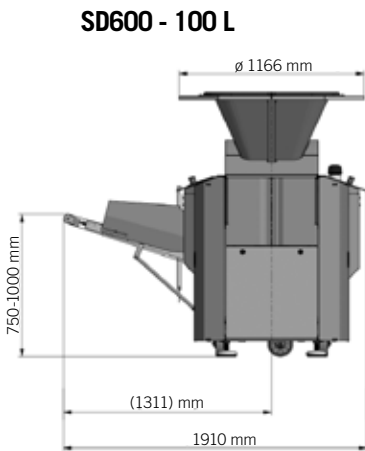
Special length on outfeed conveyor.



**RELIABLE PRODUCTION
AND COST EFFICIENT**

**MORE EXACT WEIGHING
AND SMOOTHER OPERATION**

SD600 - 225 L



**1. EASY TO USE
PLC TOUCH SCREEN**

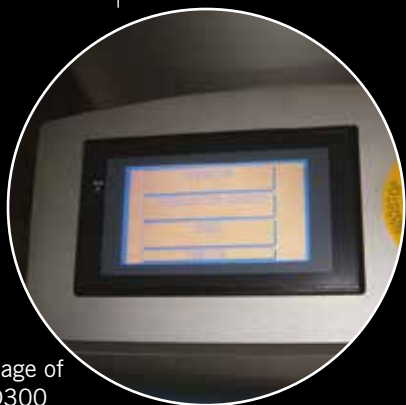


Image of SD300

- PLC control with touch screen for:
- Speed control (frequency converter)
 - Weight reference scale
 - Counting/count down
 - Separate for second outfeed belt



**2. EASY TO SWITCH
FROM 1-POCKET
TO 2-POCKET ON
SD300**



2B. ——— TURN ——— 2C.

**2A. OPEN LID ON SIDE
OF DOUGH DIVIDER**

**2B. FOR 750 - 1500 PIECES/HOUR:
TURN AND PLACE HANDLE ACCOR-
DING TO IMAGE 2B AND PRESS
DOWN.**

**2C. 1500-3000 PIECES/HOUR:
LIFT THE HANDLE AND PLACE
IT ACCORDING TO IMAGE 2C.**

3. OUTFEED CONVEYOR

**STANDARD OUTFEED CONVEYOR
FOR SD180 AND SD300.**



**OUTFEED CONVEYOR
WITH QUICK-RELEASE FOR
EASY CLEANING.
STANDARD FOR SD600,
OPTION FOR SD180
AND SD300.**



GENTLE DOUGH HANDLING

The Glimek Dough Dividers have very gentle dough handling and variable speed with a variable frequency converter. Can handle various dough types.

The SD600 is equipped with stepless adjustable pneumatic system (compressed air required, min 6 bar) for very gentle handling of different types of dough. Can be adjusted during operation.



SAFETY EDGE

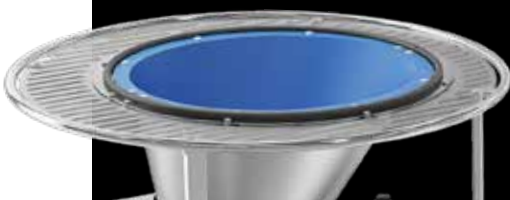
Safety edge - for your safety. The construction makes sure that the user cannot accidentally reach down the hopper and get hurt on the machine's knives.

1. SAFETY EDGE AUTO STOP FUNCTION

*Highest safety precautions!
When touching the safety edge on the hopper
the auto stop kicks in and the machine stops.*



2. LARGER SAFETY RING



3. DOUGH DIVIDERS WITH 225 LITER HOPPER HAS A STEP LADDER FOR BETTER ERGONOMICS INCLUDED

*Easier and more ergonomic to reach
up to and work with the hopper with
the included step ladder.*

Our story

We provide customized baking solutions and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership. We are an accessible organization and look forward to being your professional partner throughout the baking process.

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SVEBA DAHLEN

 MIDDLEBY BAKERY GROUP