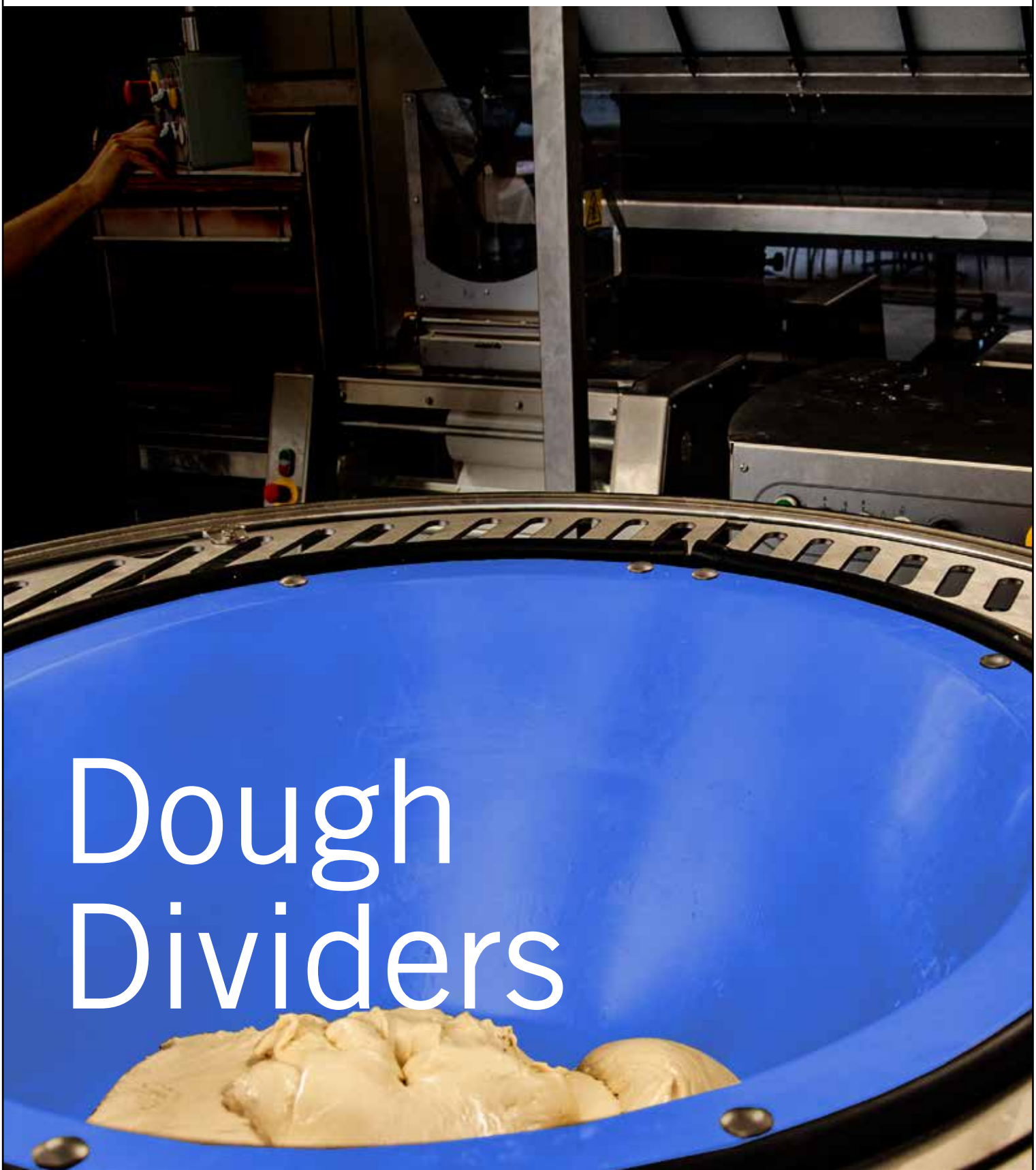
Glimek



Dough Dividers

02

Dough divider with capacity between 750-1800 pieces/hour. Weight range between 35-2300 grams.

FOR WHO?

Bakeries.

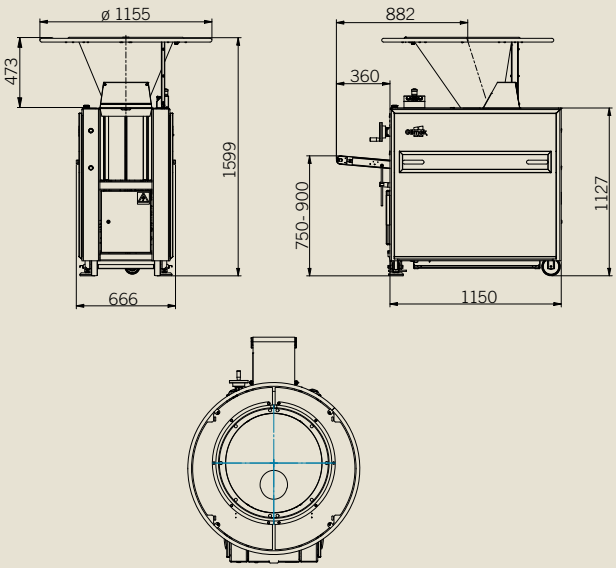
Semi-Industrial Bakeries

WHY SD180?

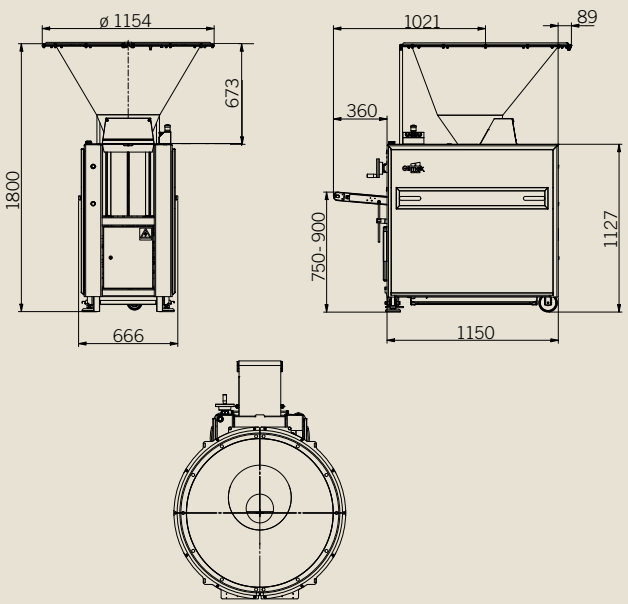
- High weight accuracy
- Silent Operation
- Energy Efficient
- Automatic Safety Stop
- Movable
- Easy to clean

MEASUREMENTS AND DRAWINGS [MM]

SD180 - 90 l



SD180 - 225 l



Suction Dough Divider

SD180

A silent automatic suction-fed dough divider for most 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. Two chamber suction divider. The hopper go all the way down to the knife. No dough is left in the hopper.

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

Measures the dough instead of weighing.

Flexible regarding type of dough.

Variable speed with frequency converter.

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 72 dB(A).

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

Blue plastic parts for better detection and food safety.

TECHNICAL

Capacity range	750-1800 dough pieces/hour. (lower capacity on request).
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 (not available with SD180XS)	35-250 g.
Recommended fuse (amp)	16A.
Power supply	1.1kW.

OPTIONS

Stainless Steel Frame.

Lower capacities:
Variable speed 500-1000 dough-pieces per hour.
Variable speed 500-1200 dough-pieces per hour.

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

Hopper lubrication – automatic lubrication inside 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:
For SD180.
For SD180XL.
(not available with SD180XS)

Dough limit handle.

Touch screen control panel incl. piece counter and weight range reading.

Height extension 100 mm, stainless steel.

MODELS

SD180

SD180XS

SD180XL

Weight range to be specified upon order.

04

Dough divider with capacity between 750-3000 pieces/hour. Weight range between 40-2300 grams.

FOR WHO?

Bakeries.

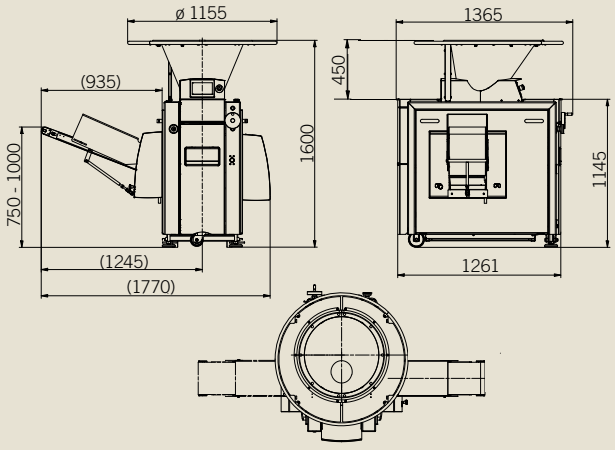
Semi-Industrial Bakeries.

WHY SD300?

- High weight accuracy
- Control Panel
- Energy Efficient
- Automatic Safety Stop
- Movable
- Easy to clean

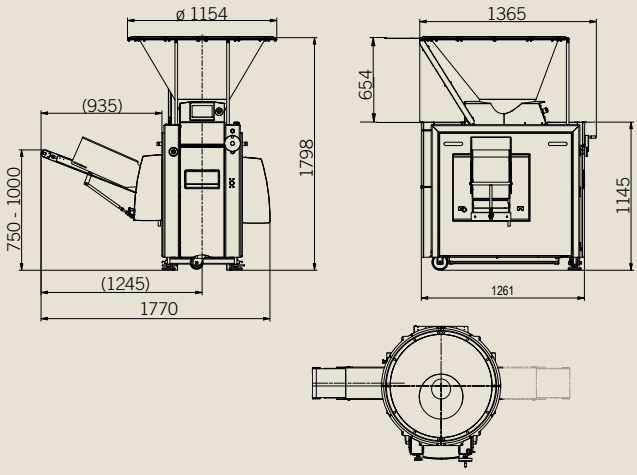
MEASUREMENTS AND DRAWINGS [MM]

SD300 - 90 l



SD300 - 225 l

Images below with left outfeed, also available with right outfeed.



Suction Dough Divider

SD300

An automatic suction-fed dough divider that can be used either as 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 connected to one piston.

Dough knife in stainless steel.

Variable speed with frequency converter.

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.
When touching the safety edge on the hopper, the machine stops.

Blue plastic parts for better detection and food safety.

OPTIONS

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

Hopper lubrication – automatic lubrication inside 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 first conveyor belt').

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

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

Height extension 100 mm, stainless steel.

Special belt on one or both conveyors.
Special length on outfeed conveyor.

MODELS

SD300

SD300XL

Weight range to be specified upon order.

TECHNICAL

Capacity range:

2-pocket	1500-3000 dough pieces/hour.
1-pocket	750-1500 dough pieces/hour.

Weight range, subject to capacity and dough characteristics:

SD300 2-pocket	40-400 g.
SD300 1-pocket	100-1000 g.
SD300XL 2-pocket	150-1150 g.
SD300XL 1-pocket	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.

Recommended fuse (amp)	16A.
Power supply	1.5kW.

06

Dough divider with capacity
1000-6000 pieces/hour.
Weight range between 100-1700 grams.

FOR WHO?

Semi-Industrial Bakeries.

Industrial Bakeries.

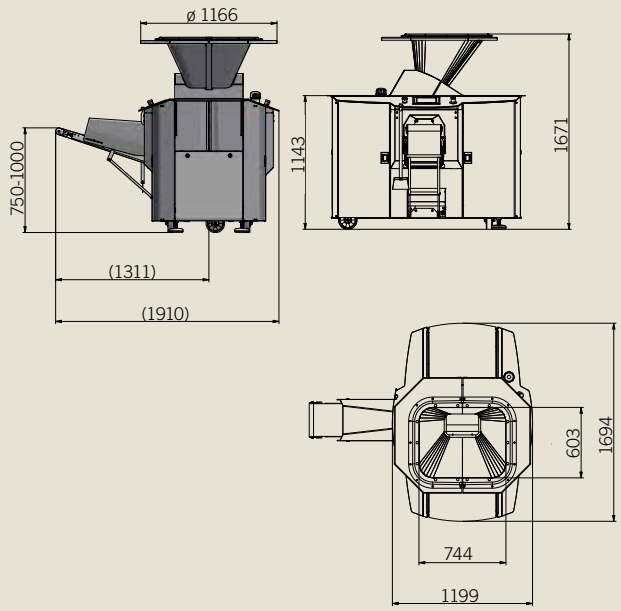
WHY SD600?

- High weight accuracy
- Control panel
- Energy efficient
- High capacity
- Easy to clean

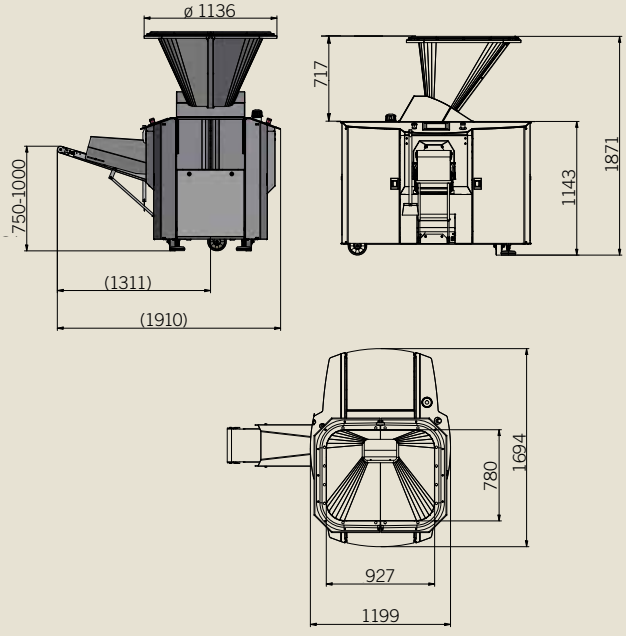
MEASUREMENTS AND DRAWINGS [MM]

Images below with left outfeed, also available with right outfeed.

SD600 - 100 l



SD600 - 225 l



Suction Dough Divider

SD600

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.

FEATURES AND BENEFITS

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

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

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

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

Variable speed with frequency converter.

Stepless adjustable dough pressure on pistons.
Adjustable while running.

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.

High attention on both safety and hygienic aspects in the development.

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

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

Non-stick coated hopper (option).

Compressed air is required.

Equipped with a patented gas spring system that allows relative motion between the motor and the dough feeding plunger, so that the pressure applied on the dough can be controlled.
The working pressure on the gas spring can easily be adjusted during operation.

Blue plastic parts for better detection and food safety.

OPTIONS

Control System Allen Bradley.

100 liter non-stick coated hopper (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 first conveyor belt.

Special belt on one or both conveyors.
Special length on outfeed conveyor.

MODELS

SD600 3-pocket.

SD600 2/4-pocket.

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.
Recommended fuse (amp)	25 A.
Power supply	3.5 kW.
Compressed air (required)	6 bar.

Glimek

990023-002

Our story

We provide customized baking solutions, dough handling equipment systems 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.

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SVEBA DAHLEN

MIDDLEBY BAKERY