

Robocut Hydraulic Divider serie



Robocut (S)

Semi automatic hydraulic dough divider

Daub's Robocut hydraulic batch dividers are the latest design on the market today. These compact dividers are gentle on dough, mobile and designed to be maintenance friendly. All dividers are equipped with a dough friendly, reliable and specially designed hydraulic system. The complete range of all Robocut dividers are easy to use and quiet, creating a pleasant working environment.

Robocut models are available with both round and square dough baskets. A round (47 cm) basket for optimal weight accuracy. A square (43 x 43.5 cm) basket for easy to handle dough portions. Both versions are available with various of dough weight ranges.

Daub dividers are designed to meet toughest international hygienic, safety and operation standards. High grade stainless steel inner rings and knives together with Teflon coated dividing discs require minimal flour and are hygienic and durable.

Note: Picture is of Robocut with optional hygienic glass control panel



A Teflon® coated cast-iron dividing disc with stainless steel knife and ring around the dough tub requires less flour and make the Robocut robust and hygienic.



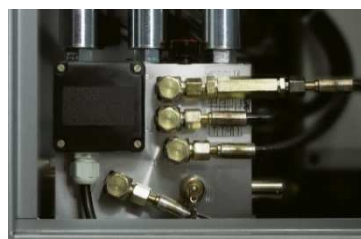
The back door opens with a handle for easy cleaning and maintenance access.



High grade stainless steel dividing knife for weight ranges from 120 to 2000 gr.



High grade materials and solid engineering for long life operation.



Standard on Variomatic and an interesting option on other models; variable pressure regulation.



Robocut (S)

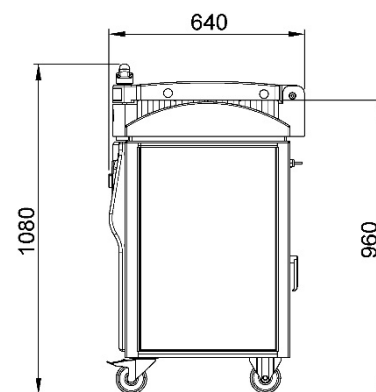
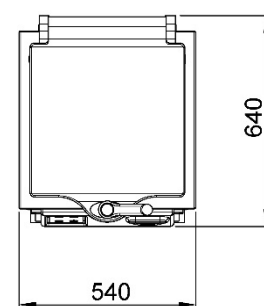
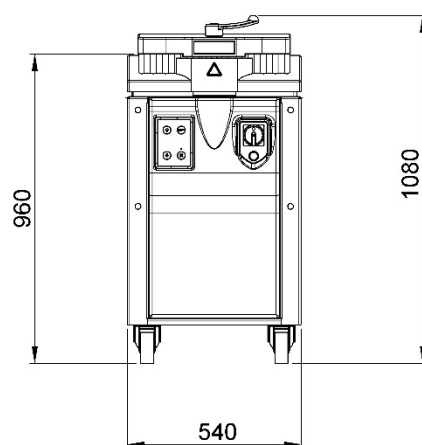
Semi automatic hydraulic dough divider

- Operated by joy-stick or touch controls; with end-time and cycle time reduction
- Automatic motor switch for energy efficiency; only operating when machine is pressing or dividing
- Equipped with swivel wheels and brakes
- Durable Teflon coated cast iron dividing disc
- High grade stainless steel dividing knife and top plate
- Rugged all steel construction with removable panels for efficient and fast cleaning
- High grade stainless steel ring around dough tube requiring less flour
- Constructed with specially designed hydraulic system for quiet and smooth dividing
- Only Teflon coated and stainless steel parts come in contact with dough
- Stable, smooth and quiet in daily operation

Options

- Double dividing disc 10/20x or 20/40x
- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400V
- Flour tray with cover
- Stainless steel support table
- Unique hygienic glass panel with durable touch controls
- Safety switches on front and removable side panels
- Cast iron foot on wheels for extra stability but still easy movable
- Front handles for extra protection and effortless positioning

Power 1.6 kW, 3-phase, net weight 325 kg
WxDxH 54 x 64 x 108 cm



Voltage	Hz	Phase	Ampere	Wattage
400 - 460 V	50 - 60 Hz	3 phase / ground / neutral	6A	1.6 kW
200 - 270 V	50 - 60 Hz	3 phase / ground	9A	1.6 kW
400 - 460 V	50 - 60 Hz	3 phase / ground	6A	1.6 kW
208 V	60 Hz	3 phase / ground	9A	1.6 kW



Daub Bakery Machinery bv Nieuwkerksedijk 10 5051HT Goirle The Netherlands
telephone + 31 13 530 87 00 email sales@daub.nl website www.daub.nl

