

Robotrad Moulding Divider serie



Robotrad-s

Semi automatic moulding divider with side grid holder

Daub's Robotrad-s is a hydraulic moulding divider for artisan bread that benefited from a long pre-proofing time.

By using a side grid holder, it is possible to divide the dough without the use of any pressure. Dividing is achieved by pushing the dough against the interchangeable grid which is available in various long, square and triangle versions.

As the dough comes out in its final shape, it can be transferred straight into the oven.

When the side grid holder is placed in upper position, the Robotrad-s has all the functionality of the Robocut hydraulic dough divider.

The top plate and side grids are Teflon coated for easy cleaning and reducing the need for flour during the dividing process. When not in use, the grids can be placed on storage hooks on one or both sides of the machine.

Storage hooks are able to hold a maximum of 6 grids.



The Robotrad-s is a unique divider for artisan bread that has benefited from a long pre-proofing time. By using a grid the dough comes out in its final shape.



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



High grade materials and solid engineering for long life operation.



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



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



DAUB Bakery Machinery

Robotrad-s

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- Operated by touch controls or joystick; up and down with end-switch and cycle time reduction
- Broad range of interchangeable lightweight moulding grids
- Grid support folds down completely along side; reducing foot print when working in classic divider mode
- Grid support is closed and locked in one simple natural movement
- Choice of 22 different grids with various long, square and triangle moulding shapes
- Grid holder can be placed on left or right side
- Teflon dividing disc with stainless steel dividing knife
- Removable Teflon coated top-plate
- Comes standard with 1 grid, 2 pressing plates and a dough scope

Options

- Double dividing disc 10/20x or 20/40x
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400V
- Storage hooks for up to 3 grids on one or both sides
- 5l Flour tray with cover to be placed at left, right, front-left or front-right side
- Stainless steel support table on left or right side; can be folded down completely along side of the machine
- Glass panel with touch controls
- Safety switches on front and removable side panels

Power 1.6 kW, 3-phase, net weight 380 kg
WxDxH 86 x 66 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



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