

Robotrad Moulding Divider serie



Robotrad-s Variomatic

Moulding divider with electronic control panel and side grid holder

Daub's Robotrad-s is a hydraulic 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.

Note: Picture is of Robotrad-s Variomatic with optional cast iron foot on wheels.



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.



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.



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



Handy front mounted handles for protection and easy movability.



Standard on Variomatic; variable pressure regulation.



Robotrad-s Variomatic

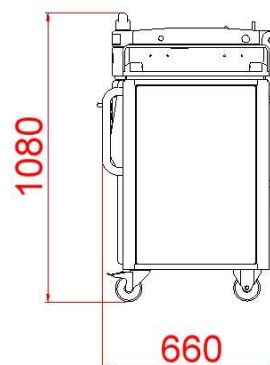
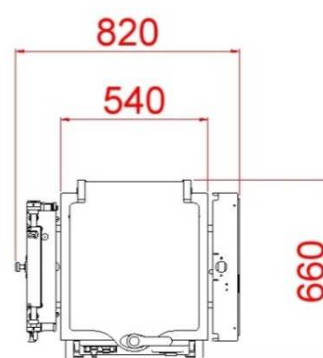
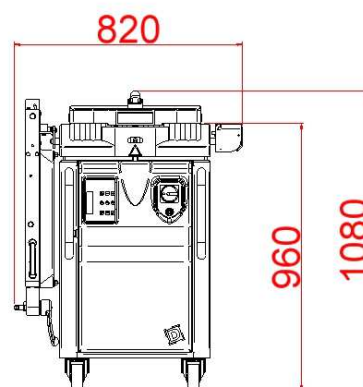
Moulding divider with electronic control panel and side grid holder

- Automatic locking and opening of the lid; self-locking, auto start and auto opening
- Programmable pressing time for maximum flexibility
- Press-only function; for use as dough or butter press only
- Variable hydraulic pressure regulation
- Automatic rising of stainless steel knives for easy cleaning
- Operated by touch controls on electronic control panel
- 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
- Comes standard with 2 press plates

Options

- Double dividing disc 10/20x or 20/40x
- Transformer for 4 wire connections without N at 400V
- Storage hooks for up to 3 grids on one or both sides
- 5l Flour tray 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
- Safety switches on front and removable side panels

Power 1.6 kW, 3-phase, net weight 380 kg
WxDxH 82 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

