

Robocut Hydraulic Divider serie



Robocut Variomatic (S)

Hydraulic dough divider with electronic control panel

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 Variomatic with optional cast iron foot on wheels



No physical effort is required; auto start-up and self-locking and – opening of the lid at the end of the cycle. The Robocut Variomatic also adds adjustable pressing time for even more flexibility.



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.



Handy front mounted handles for protection and easy movability.



Standard on Variomatic; variable pressure regulation.



DAUB Bakery Machinery

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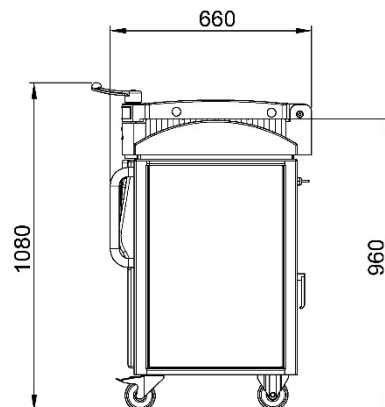
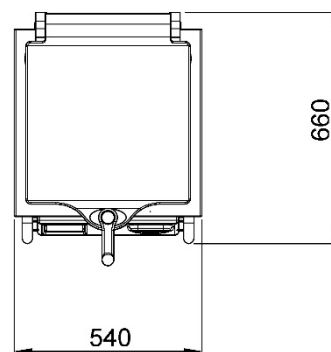
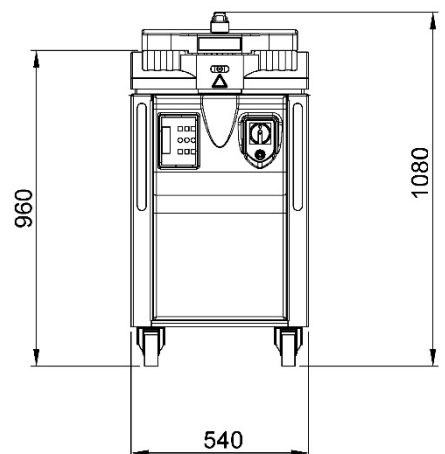
Hydraulic dough divider with electronic control panel

- 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
- Automatic motor switch for energy efficiency; only operating when machine is pressing or dividing
- 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
- Transformer for 4 wire connections without N at 400 V
- Flour tray with cover
- Stainless steel support table
- Safety switches on front and removable side panels
- Cast iron foot on swivel wheels for extra stability but still easy movable

Power 1.6 kW, 3-phase, net weight 325 kg
WxDxH 54 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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