

Robotrad Moulding Divider serie

Robotrad-t Automatic

Moulding divider with automatic one-touch work cycle and interchangeable grill in the lid

Daub's Robotrad-t is a hydraulic divider for artisan bread that benefited from a long pre-proofing time. By using an interchangeable grill inside the lid, it is possible to divide the dough without the use of any pressure. Dividing is achieved by pushing the dough against the removable grill 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.

The position of the moulding grill inside the lid provides absolute safety for the baker or any other operator. By replacing the grill with a flat top plate, Robotrad-t has all the functionality of the classic Daub Robocut hydraulic dough divider.

Moulding grills are Teflon coated for easy cleaning and reducing the need for flour during the dividing process. When not in use, the grill or top plate can be placed in one of the two supports placed on both sides of the machine.

All Robotrad models have a 43 x 43.5 x 12 cm tub for up to 20 kg of dough.



Absolute safety for operator with interchangeable Teflon coated grill inside the lid.



Holders for grills, press or top plates on both sides of the machine.



Stainless steel knife and ring around the dough tub for less flour; making the Robotrad-t robust and hygienic.



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

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Moulding divider with one-touch automatic work cycle and interchangeable grill in the lid

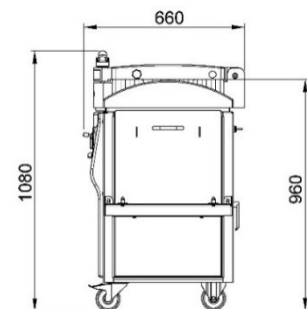
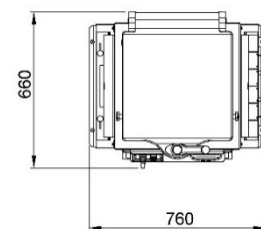
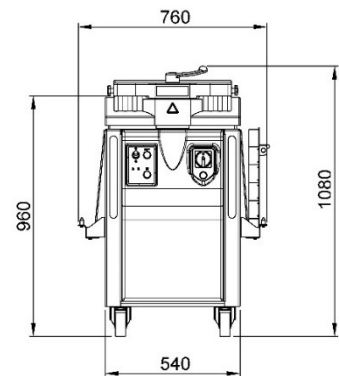
- Pressing, dividing and moulding by joy stick or touch control; automatic work cycle, auto release of the lid, end-switch and cycle time reduction
- Automatic rising of stainless steel knife for easy cleaning
- Anodized aluminum dividing disc with high grade stainless steel dividing knife
- Interchangeable Teflon coated moulding grill placed in the lid for maximum safety
- Grills are removed, changed and secured in a few simple natural movements
- Broad range of 25 different interchangeable grilles with various long, square and triangle moulding forms
- Two easy accessible grill supports on both sides of the machine
- Automatic motor and safety switch for extra energy efficiency and operator safety
- Comes standard with interchangeable stainless steel top-plate to replace grill for classic divider function

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
- Unique glass panel with durable touch controls for extra hygiene
- Safety switches on front and removable side panels
- Cast iron foot on wheels for extra stability
- Recommended spare parts for 3 years operation

Power 1.6 kW, 3-phase, net weight 335 kg
WxDxH 76 x 66 x 108 cm

See also Robocut Automatic divider for more information



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