

Robocut Hydraulic Divider serie



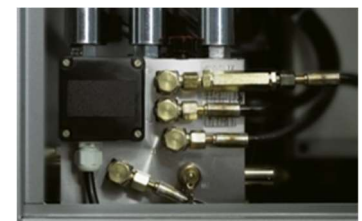
Dividing disc with stainless steel knife and ring around the dough tub make the Robocut robust and hygienic.



A solidly constructed grip and locking mechanism for opening and closing of the lid in one fluent natural movement.



Handy front mounted handles for extra protection, easy movability and effortless positioning.



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

Robocut (R) Automatic

Hydraulic dough divider with one-touch automatic work cycle and round dough tub

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 is solidly constructed, quiet and easy to use.

Robocut models are available with both round and square dough baskets. A round (47 x 12 cm) basket for optimal weight accuracy. A square (43 x 43.5 x 12 cm) basket for easy to handle dough portions. Both versions are available in various dough weight ranges.

Daub dividers are designed to meet toughest international hygienic, safety and operation standards. With high grade stainless steel inner rings and knives, and anodized aluminum dividing discs, all Robocut dividers require minimal flour, are hygienic in daily use and long term durable.

Note: Picture is of Robocut (R) Automatic with optional cast iron foot on wheels and glass panel with durable touch controls for extra hygiene

Robocut (R) Automatic

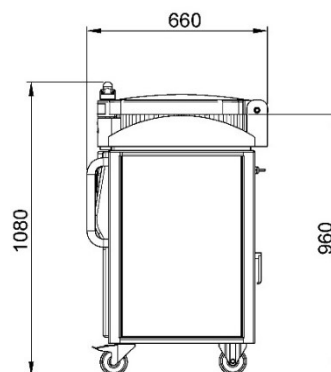
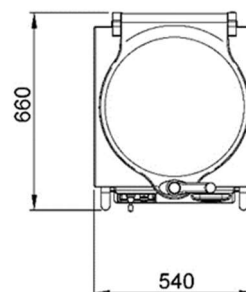
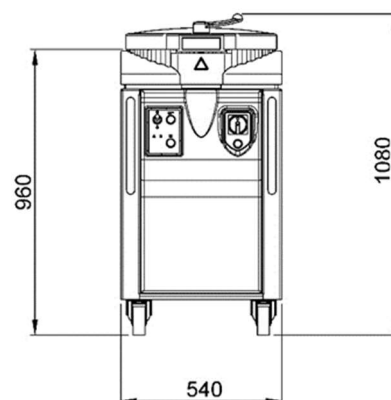
Hydraulic dough divider with one-touch automatic work cycle and round dough tub

- Operated by joy-stick lever or touch controls; automatic cycle, auto release of the lid, end-switch, cycle time reduction and safety switch
- High grade stainless steel dividing knife and top plate
- Automatic motor switch for energy efficiency; only operating when machine is pressing or dividing
- Dividing disc composed of easy exchangeable food grade ertalyte dividing segments
- Rugged all steel construction with removable panels for efficient and fast cleaning
- Constructed with specially designed hydraulic system for quiet and smooth dividing
- Only food approved and stainless steel parts come in contact with dough
- Automatic rising of stainless steel knives for easy cleaning
- High grade stainless steel ring around dough tube requiring less flour
- Equipped with swivel wheels and brakes
- Front handles for extra protection
- Compact design, easy movable with little maintenance required
- Stable, smooth and quiet in daily operation

Options

- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400 V
- Flour tray with top cover
- Stainless steel support table
- Unique hygienic 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

Power 1.6 kW, 3-phase, net weight 295 kg
WxDxH 54 x 66 x 108 cm



Voltage	Hz	Phase	Amperes	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