

Robocut (S) Hydraulic Dough Divider with square dough bowl

Production up to
4500
pieces / hour

Automatic rising
of dividing knife
for easy cleaning

Front handles for
extra protection

Rugged all steel
construction with
removable panels for
efficient and fast cleaning

Stainless steel
top plate



Division	Weight range (gr)
6	800-3340
10	480-2000
12	400-1670
20	240-1000
24	200-840
40	120-500
6/12x	400-3340
10/20x	240-2000
12/24x	200-1670
20/40x	120-1000



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



Square (43 x 43.5 x 12 cm) stainless steel dough bowl for up to 20 kg of dough



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

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Automatic motor switch for energy efficiency; only operating when machine is pressing or dividing



Constructed with specially designed hydraulic system for quiet and smooth dividing

Robocut (S)

Pressing and dividing by moving and holding joy-stick lever up and down.

Robocut (S) Automatic

Pressing and dividing by a single touch of joy-stick lever; one touch will start automatic work cycle of pressing and dividing. Including auto release of the lid at the end of the cycle, automatic end-switch and cycle time reduction.

Robocut (S) Variomatic

Operated by joy-stick lever and touch control panel; pressing and dividing with full automatic one-touch work cycle, auto start-up by closing the lid, automatic self-locking, release, unlocking and opening of the lid, cycle time reduction and flexible programming for up to 10 different work cycles. Press-only function; for use as dough or butter press only. Standard equipped with variable pressure regulation.

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

