



### DR Flex

Semi automatic divider rounder with interchangeable dividing disc

Daub Divider Rounders are most advanced machines of their type on the market today. There is a choice of five models and seven dividing discs, allowing a wide range of choices for each baker or bakery shop.

The state-of-the-art Daub semi-automatic and automatic machines treat the dough gently. Dough distribution takes place in a smooth movement with powerful rounding motion producing perfect round rolls.

The ability to prepare many different products throughout a working day lets you respond quickly to consumer demands. A wide variety of dividing discs enables producing seasonal products easily.

All Daub Divider Rounders are equipped with a unique easy forward-tilting system that lifts the dividing disc forward whereas many machines have a disc that opens sideways. Heavy cast-iron footing in combination with widely placed wheels and overhang guarantee extreme machine stability even during heavy rounding operation.



Interchangeable dividing disc (within 5 minutes) offers increased flexibility, a work range of 0.6 – 15.5 oz. and tilts forward for easy cleaning.



Dough distribution takes place in a smooth movement while the powerful rounding motion gives you perfect round rolls.



Heavy counter-weight provides stable footing. No damper is required and the stability of the machine protects the floor and adjacent furniture, at the same time it is easily movable.



Anodized aluminium dividing disc and stainless steel knife require minimal flour for dividing and are hygienic in use.

## DR Flex

Semi automatic divider rounder with interchangeable dividing disc

- Easily interchangeable dividing disc with maximum flexibility for work ranges from 0.6 to 15.5 oz.
- Unique easy forward-tilting system provides user-friendly, efficient and safe opening for cleaning
- Manual dough dividing and powered rounding action with easy and simple weight adjustment
- Energy efficient with automatic motor switch only operating when machine is rounding
- Extremely stable, even during rounding, because of heavy cast iron foot counter-weight with overhang and widely placed wheels
- With cast iron footing on wheels extra stable and easy movable
- Stainless steel dividing knife
- Coated anodized aluminum dividing disc
- Stable, smooth and quiet in daily operation
- Easy cleaning with minimum maintenance required
- Three lightweight synthetic rounding plates included

## Options

- Increased (fixed) rounding speed of 25%
- Marine execution with floor connection (instead of cast iron foot)
- Dampers (instead of cast iron foot)
- Prison package (full description on request)
- Transformer for 4 wire connections without N at 400 V
- 400-460V, 50-60 Hz, 3 phase / ground / neutral
- UL safety and hygiene approvals
- Cooling ventilator in base frame
- Temperature controlled cooling ventilator
- Special color

Power 0.6 kW, 3-phase, net weight 717 lbs.

WxDxH 24" x 26" x 57" excl. press bar



Unique easy forward-tilting system helps you clean the robust dividing assembly without effort, saving time every day.



There's a choice of eight anodized coated aluminum dividing discs with stainless steel knives. The discs require minimal flour for dividing, are hygienic and can be cleaned in a dish-washer.



All Daub bun divider rounders come standard with three synthetic rounding plates.

Type*	Divisions	Weight range (oz)**	Dough capacity (lbs)**	Disc dimension (in)	Hourly capacity (pc/h)***
2/30	30	0.9 - 3.0	1.7 - 5.6	● 12.8	6000
3/30	30	1.1 - 3.5	2.0 - 6.6	● 14.3	6000
3/36	36	0.9 - 3.0	2.0 - 6.7	● 14.3	7200
3/52	52	0.6 - 1.6	1.8 - 5.2	● 14.3	10400
4/09	9	3.5 - 15.5	2.0 - 8.7	■ 12.4	1800
4/14	14	4.6 - 8.8	4.0 - 7.7	● 17.7	2800
4/30	30	1.4 - 4.6	2.6 - 8.6	● 17.7	6000
4/36	36	1.1 - 3.9	2.4 - 8.7	● 17.7	7200

\* head depth of all dividing discs is 3.2" \*\* depending on dough consistency \*\*\* depending on operator efficiency and production flow