



Robotrad-s Form

Moulding divider prepared for forming plate and forming grid with dividing disc and side grids

Daub's Robotrad-s Form is a hydraulic dough and moulding divider specially designed for preparing well-rounded, fluently shaped baguettes without outside markings by using a pre-shaped (red) forming plate and specially designed forming grid. Like Robotrad-s, it is equipped with a dividing disc to divide dough in exact weight portions.

By using a side grid holder, it is possible to mould and form the dough without the use of any pressure. Moulding and forming is achieved by gently moving dough through the interchangeable (forming) grid which is available in various versions for a wide variety of baguette sizes.



Forming plate and forming grid for 6, 8 or 10 baguettes.



Storage hooks for max. up to 3 grids on one or both sides of the machine.



Designed for preparing well-rounded, fluently shaped baguettes without outside markings.



High grade stainless steel dividing knife for weight ranges from 4 to 120 oz.

Robotrad-s Form

Moulding divider prepared for forming plate and forming grid with dividing disc and side grids

- Designed for preparing well-rounded, fluently shaped baguettes without outside markings
- Pressing, dividing, moulding and forming by joy-stick or touch control panel
- Forming plate and forming grid for 6, 8 or 10 baguettes
- Dividing disc 6x, 10x, 12x, 20x, 24x or 40x
- High grade stainless steel dividing knife for weight ranges from 4 to 120 oz.
- Automatic rising of dividing knife for easy cleaning
- Dividing disc composed of easy exchangeable food grade ertalyte dividing segments
- Square (16.9" x 17.1" x 4.7") stainless steel dough bowl for up to 44 lbs. of dough
- Grid support is closed, locked and unlocked in one fluent natural movement
- Lightweight moulding grids are easily removed, exchanged and simply secured
- Broad range of different teflon coated interchangeable grids with various long, square, circular and triangle moulding forms
- Energy efficient with automatic motor switch only operating when machine is pressing or dividing

Options

- Double dividing disc 6/12x, 10/20x, 12/24x or 20/40x
- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400V
- Storage hooks for up to 3 grids on one or both sides
- Flour tray with cover to be placed at left, right, front-left or front-right side
- Stainless steel support table on left or right side; can be folded down completely alongside of the machine
- Glass panel with 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 849 lbs.

WxDxH 32" x 26" x 43"

Type	Divisions	Weight range (oz)*	Dough capacity (lbs)*	Dough portion size (in)	Dough basket (in)	Hourly capacity (pc/h)**
Single dividing disc						
S06 (2 x 3)	6	28 - 118	10 - 45	8.5 x 5.6	16.9 x 17.1 x 4.7	675
S10 (2 x 5)	10	17 - 71	10 - 45	8.5 x 3.3	16.9 x 17.1 x 4.7	1125
S12 (4 x 3)	12	14 - 59	10 - 45	4.2 x 5.6	16.9 x 17.1 x 4.7	1350
S20 (4 x 5)	20	9 - 35	10 - 45	4.2 x 3.3	16.9 x 17.1 x 4.7	2250
S24 (8 x 3)	24	7 - 29	10 - 45	2.1 x 5.6	16.9 x 17.1 x 4.7	2700
S40 (8 x 5)	40	4 - 18	10 - 45	2.1 x 3.3	16.9 x 17.1 x 4.7	4500
Double dividing disc						
S06/12	06/12	14 - 118	10 - 45	8.5 / 4.2 x 5.6	16.9 x 17.1 x 4.7	675/1350
S10/20	10/20	9 - 71	10 - 45	8.5 / 4.2 x 3.3	16.9 x 17.1 x 4.7	1125/2250
S12/24	12/24	7 - 59	10 - 45	4.2 / 2.1 x 5.6	16.9 x 17.1 x 4.7	1350/2700
S20/40	20/40	4 - 35	10 - 45	4.2 / 2.1 x 3.3	16.9 x 17.1 x 4.7	2250/4500

* depending on dough consistency ** depending on operator efficiency and production flow