



Robotrad-s Dough and moulding divider with side grid holder

Daub's Robotrad-s is a successful hydraulic dough and moulding divider for artisan bread that benefited from a long pre-proofing time.

By using the dividing disc, dough can be divided in equal and accurate weight portions. By using the 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 grid which is available in various long, square, circular and triangle versions.

As the dough comes out in its final shape, it can be transferred straight into the oven.

When the side grid holder is placed in upper position, the Robotrad-s has all functionalities of the Robocut hydraulic dough divider.

Side grids are Teflon coated for easy cleaning and reducing the need for flour during the dividing process. When not in use, the grids can be placed on storage hooks on one or both sides of the machine. Storage hooks are able to hold a maximum of 6 grids.

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

The Robotrad-s is a unique divider for artisan bread that has benefited from a long pre-proofing time. By using a grid the dough comes out in its final shape.



Handy removable flour tray with cover which can be placed on various positions.



Storage hooks for up to max. 6 grids on one or both sides of the machine.



High grade stainless steel dividing knife for weight ranges from 120 to 3340 gr.



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

Robotrad-s

Dough and moulding divider with dividing disc and side grid

- Pressing, dividing, moulding and forming by joy-stick or touch control panel
- Auto rising of dividing knife for easy cleaning
- Dividing disc composed of easy exchangeable food grade ertalyte dividing segments
- High grade stainless steel dividing knife and top plate
- Automatic motor and safety switch for extra energy efficiency and operator security
- 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 and triangle moulding forms
- Grid holder can be placed on left or right side

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 385 kg
WxDxH 82 x 66 x 108 cm



Broad range of different teflon coated interchangeable grids with various long, square, circular and triangle moulding forms.



Easy, simple and ergonomic click and release for changing of forming and moulding grids.



Robotrad-s Form : Moulding dividers with side grill and forming plate.

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