



DR Robot Variomatic

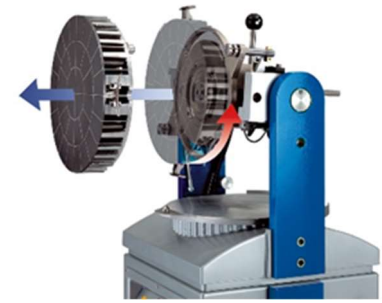
Fully automatic divider rounder with interchangeable dividing disc, flexible rounding time, speed and stroke, and variable pressure regulation

Daub Divider Rounders are most advanced machines of their type on the market today. There is a choice of five models and eight 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 16 - 440 gr. and tilts forward for easy cleaning.



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



Low-pressure dividing system respects the dough and requires no physical effort from the operator.

The DR Robot is equipped with reliable and proven electronics and silent, specially engineered long life hydraulics.



Heavy counter-weight provides stable footing.

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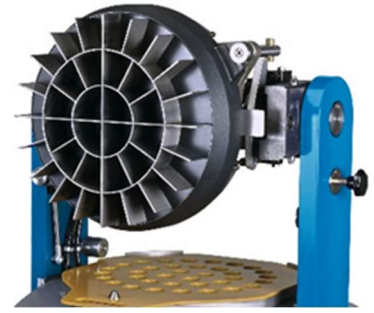
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- Powered dough dividing and rounding with user-friendly control panel and simple two-hand operation for extra safety
- Programmable pressing and rounding times for higher operator productivity
- Variable rounding speed in combination with adjustable rounding stroke to match special dough types
- Regular shaped and consistent dough products as a result of accurate rounding time programming
- Complete set of adjustable parameters leading to better products; especially when various interchangeable dividing discs are used
- Divide-only, press-only and cleaning positions
- Easily interchangeable dividing disc with maximum flexibility for work ranges from 16 to 440 gr.
- Unique easy forward-tilting system provides user-friendly, efficient and safe opening for cleaning
- 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 aluminium dividing disc
- Stable, smooth and quiet in daily operation
- Easy cleaning with minimum maintenance required
- Three lightweight synthetic rounding plates included

Options

- Marine execution with floor connection (instead of cast iron foot)
- Dampers (instead of cast iron foot)
- UL safety and hygiene approvals
- Cooling ventilator in base frame
- Temperature controlled cooling ventilator
- Special colour

Power 1.3 kW, 3-phase, net weight 345 kg
WxDxH 62 x 67 x 160 cm



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



On the Variomatic product quality is increased by additional parameters matching dividing discs with dough type: rounding speed and rounding stroke. The weight setting is programmable through the control panel.



Dividing disc *	Divisions	Weight range (gr)**	Dough capacity (kg)**	Disc dimension (mm)	Hourly capacity (pc/h)***
2/30	30	25 - 85	0.8 - 2.6	● 325	6000
3/30	30	30 - 100	0.9 - 3.0	● 364	6000
3/36	36	25 - 85	0.9 - 3.1	● 364	7200
3/52	52	16 - 45	0.8 - 2.3	● 364	10400
4/09	9	100 - 440	0.9 - 4.0	□ 315	1800
4/14	14	130 - 250	1.8 - 3.5	● 400	2800
4/30	30	40 - 130	1.2 - 3.9	● 400	6000
4/36	36	30 - 110	1.1 - 4.0	● 400	7200

* head depth of all dividing discs is 82mm ** depending on dough consistency *** depending on operator efficiency and production flow