



Robocut (S) Hydraulic Dough Divider with square dough bowl





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



Square (16.9" x 17.1" x 4.7") stainless steel dough bowl for up to 44 lbs. 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 650 lbs. WxDxH 21" x 26" x 43"



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