

Comparison table

Robocut (S)

Robocut (S) Automatic

Robocut (S) Variomatic

Standard

| | | | |
|--|---|---|---|
| Operated by joy-stick lever or touch control panel | • | • | • |
| Stainless steel top plate | • | • | • |
| Removable side panels | • | • | • |
| Dividing disc of food grade ertalyte dividing segments | • | • | • |
| Stainless steel dividing knife | • | • | • |
| Swivel wheels with brake | • | • | • |
| Automatic rising of the knife for cleaning | • | • | • |
| Front handles for easy movability | • | • | • |
| Door with safety switches | • | • | • |
| One-touch automatic pressing and dividing | - | • | • |
| Auto release of the lid | - | • | • |
| Self-locking, auto start of work cycle and self-opening of the lid | - | - | • |
| Adjustable pressing time | - | - | • |
| Variable hydraulic pressure regulation | - | - | • |
| Memory for 10 pressing and dividing programmes | - | - | • |
| Press-only function (as dough or butter press) | - | - | • |

Options

| | | | |
|---|---|---|---|
| Double dividing disc 6/12x, 10/20x, 12/24x or 20/40x | • | • | • |
| Teflon coated stainless steel top plate | • | • | • |
| Variable hydraulic pressure regulation | • | • | s |
| Transformer for 4 wire connections without N at 400 V | • | • | • |
| Flour tray with top cover | • | • | • |
| Stainless steel support table on left or right side | • | • | • |
| Glass panel with durable touch controls for extra hygiene | • | • | s |
| Safety switches on front and removable side panels | • | • | • |
| Cast iron foot on wheels for extra stability | • | • | • |

Accessories

| | | | |
|---|---|---|---|
| Recommended spare parts for 3 years operation | • | • | • |
| Pressure gauge for hydraulic system | • | • | • |
| Lower press plate | • | • | • |

Power, dimensions & weights

| | | | |
|-----------------------|--------------|--------------|--------------|
| Power (kW) | 1.6 | 1.6 | 1.6 |
| Dimensions WxDxH (in) | 21 x 26 x 43 | 21 x 26 x 43 | 21 x 26 x 43 |
| Weight (lbs) | 650 | 650 | 65 |

s = standard