



Robotrad-p+

Semi automatic moulding press with fixed press plate and side grid holder

Robotrad-p+ is a hydraulic moulding press equipped with a food-grade synthetic pressure plate for artisan bread that benefited from a long pre-proofing time. With adjustable pressure time it is suitable for a wide variety of dough, incl. fermented dough. The Robotrad-p+ is based on the Robocut and Robotrad serie but equipped with a pressure plate instead of a dividing disc.

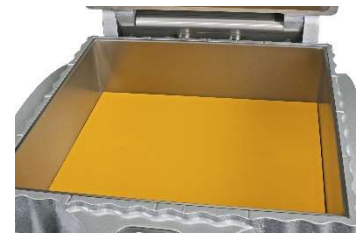
By using a side grid holder, it is possible to divide the dough without the use of any pressure. Moulding and forming is achieved by moving dough gently through the interchangeable grid which is available in various long, square and triangle versions.

When the side grid holder is placed in upper position, the Robotrad-p+ has all functionalities of the Robopress dough and butter press. To create uniform, rectangular fat and pastry blocks.

Moulding 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.

All Robotrad models have a 16.9" x 17.1" x 4.7" bowl for up to 44 lbs of dough.

Note: Picture is of a Robotrad-p+ with optional foldable stainless steel support table



Synthetic food approved press plate with stainless steel ring around the tub.



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.



Standard on Variomatic and optional on other models; variable pressure regulation.



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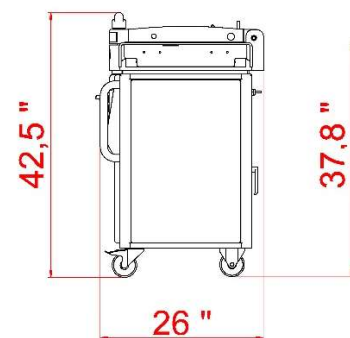
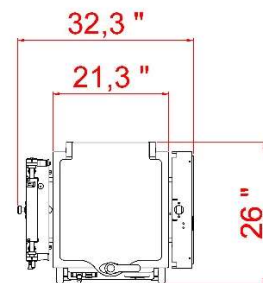
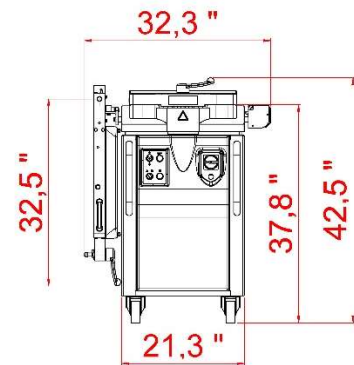
Semi automatic moulding press with fixed press plate and side grid holder

- Pressing, forming and moulding by joy-stick or touch control panel
- Auto rising of dividing knife for easy cleaning
- Synthetic food approved press plate
- Automatic motor and safety switch for extra energy efficiency and operator security
- Constructed with specially designed hydraulic system for quiet, gentle and smooth moulding and forming
- High grade stainless steel ring around dough tub for extra hygiene and less flour
- Grid support is closed, locked and unlocked in one simple natural movement
- Lightweight moulding grids are easily removed, exchanged and simply secured
- Broad range of 25 different teflon coated interchangeable grids with various long, square and triangle moulding forms
- Grid support folds down completely alongside; reducing foot print when working in classic hydraulic divider mode
- Grid holder can be placed on left or right side
- Front handles for protection of control panel and extra movability
- Equipped with swivel wheels and brake

Options

- 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
- Stainless steel support table
- 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 1.6kW, 3-phase, net weight 816 lbs
WxDxH 32" x 26" x 43"



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