

Robotrad-s Form Moulding Divider

Moulding divider prepared for forming plate and forming grid
with dividing disc and side grids

For highly and delicate dough
75%

Stainless steel top plate.

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

Handy front mounted handles for protection of control panel and extra movability.

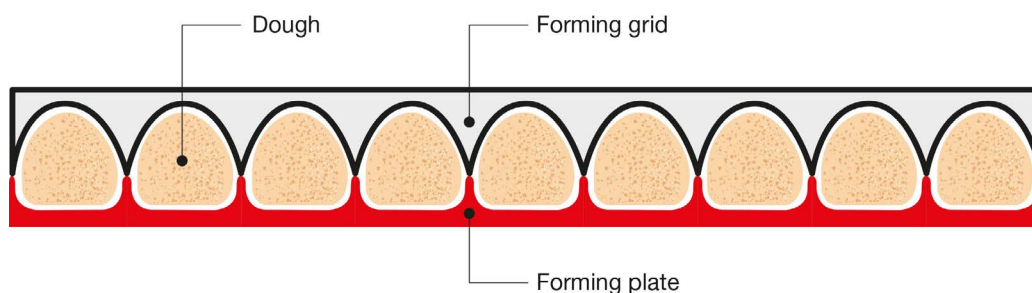
Production up to
690
pieces / hour



Forming plate and forming grid for 6, 8 or 10 baguettes.

Solidly constructed grid support is closed, locked and unlocked in one simple natural movement.

Rugged all steel construction with removable panels for efficient and fast cleaning.



Designed for preparing well-rounded, fluently shaped baguettes without outside markings.

Robotrad-s Form with forming plate and forming grid



Handy removable flour tray with top cover which can be fixed on various positions on the machine.



Storage hooks for max. up to 3 grids on one or both sides of the machine.



Robotrad-s Form has all functionalities of Robotrad-s and Robocut (S), but on top is suitable for the use of special forming plates and forming grids.

Daub's Robotrad-s Form is a hydraulic dough and moulding divider specially designed for preparing well-rounded, fluently shaped baguettes without outside markings by using a pre-shaped (red) forming plate and specially designed forming grid. Like Robotrad-s, it is equipped with a dividing disc to divide dough in exact weight portions. By using a 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 (forming) grid which is available in various versions for a wide variety of baguette sizes.

Robotrad-s Form

Pressing, forming and moulding by moving and holding joy-stick lever up and down.

Robotrad-s Form Automatic

Pressing, forming and moulding by a single touch of joy-stick lever; one touch will start automatic work cycle of pressing, forming and moulding. Including auto release of the lid at the end of the cycle, automatic end-switch and cycle time reduction.



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