

## Robotrad-t Moulding Divider

with dividing disc and interchangeable moulding grill in the lid



Moulding grill inside the lid provides absolute safety for the operator. By replacing the grill with a flat top plate, Robotrad-t has all functionalities of a Robocut.

For highly hydrated and delicate dough

**75%**

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



| Division | Weight range (gr) |
|----------|-------------------|
| 6        | 800 – 3340        |
| 10       | 480 – 2000        |
| 12       | 400 – 1670        |
| 20       | 240 – 1000        |
| 24       | 200 – 840         |
| 40       | 120 – 500         |
| 6/12x    | 400 – 3340        |
| 10/20x   | 240 – 2000        |
| 12/24x   | 200 – 1670        |
| 20/40x   | 120 – 1000        |

Production up to

**5500**

pieces / hour



High grade stainless steel dividing knife for weight ranges from 120 to 3340 gr.



Easy, simple and ergonomic click and release for changing of forming and moulding grills.



Press plates and grills can be placed in one of two grill supports placed on both sides of the machine. Grilles are made of stainless steel and are Teflon coated.

## **Robotrad-t Moulding Divider** with dividing disc and interchangeable moulding grill in the lid



Wide choice of grills with square, rectangular, circular and triangular moulding forms for a wide variety of artisan breads.

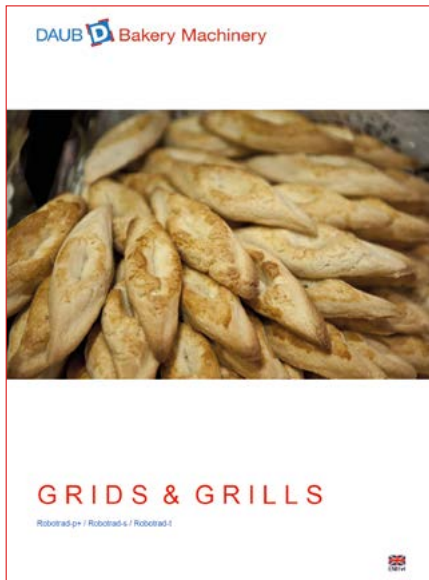
Robotrad-t is a moulding divider with interchangeable moulding grill the lid. The position of the moulding grill inside the lid provides absolute safety for the baker. There is a wide choice of over 30 different moulding and forming grids for various long, square, circular and triangle forms for dough weight ranges between 25 - 1950 gr. By replacing the grill with a flat top plate or using (optional) upper press plate, Robotrad-t has all functionalities of the Robocut hydraulic dough divider and perfectly suitable for dough dividing in range from 120-3340 gr.

### **Robotrad-t**

Semi automatic hydraulic dough and moulding divider with dividing disc. Pressing, dividing and moulding by pressing and keeping joy-stick lever up or down. For pressing, optional lower press plate is required. For pressing with grill in the lid, upper press plate is needed.






### **Robotrad-t Automatic**

Pressing, dividing and moulding by one-touch of joy-stick lever left (automatic moulding cycle) or right (for automatic dividing cycle) both with auto release of the lid. For pressing, optional lower press plate is required. For pressing with grill in the lid, upper press plate is needed.



For details on size and weight ranges please request our catalogue Robotrad Grids or visit [www.daub.nl](http://www.daub.nl)



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