



Robotrad-t Automatic

Moulding divider with dividing disc, interchangeable grill in the lid and automatic one-touch work cycle

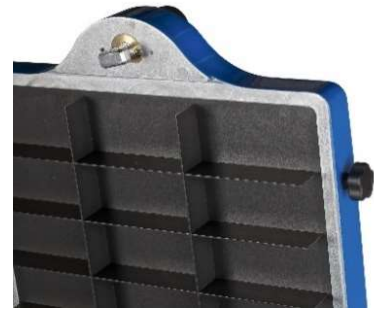
Daub's Robotrad-t is a hydraulic divider for artisan bread that benefited from a long pre-proofing time. By using an interchangeable grill inside the lid, it is possible to divide the dough without the use of any pressure. Moulding and forming is achieved by gently moving dough through the removable grill which is available in various long, square, circular and triangle versions.

As the dough comes out in its final shape, it can be transferred straight into the oven.

The position of the moulding grill inside the lid provides absolute safety for the baker or any other operator. By replacing the grill with a flat top plate, Robotrad-t has all functionalities of the classic Daub Robocut hydraulic dough divider.

Moulding grills are Teflon coated for easy cleaning and reducing the need for flour during the dividing process. When not in use, the grill or top plate can be placed in one of the two supports placed on both sides of the machine.

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



Absolute safety for operator with interchangeable Teflon coated grill inside the lid.



Holders for grills, press or top plates on both sides of the machine.



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



Standard on Variomatic and an interesting option on other models; variable pressure regulation.

Robotrad-t Automatic

Moulding divider with dividing disc, interchangeable grill in the lid and automatic one-touch work cycle

- Pressing, dividing and moulding by joy stick or touch control panel; one-touch automatic work cycle, auto release of the lid, end-switch and cycle time reduction
- Automatic rising of stainless steel dividing knife for easy cleaning
- Dividing disc composed of easy exchangeable food grade ertalyte dividing segments
- High grade stainless steel dividing knife and top plate
- Interchangeable teflon coated moulding grill placed in the lid for maximum safety
- Grills are removed, changed and secured in a few simple natural movements
- Broad range different interchangeable grilles with various long, square, round and triangle moulding forms
- Two easy accessible grill supports on both sides of the machine
- Automatic motor and safety switch for extra energy efficiency and operator safety
- Comes standard with interchangeable stainless steel top plate to replace grill for classic divider function

Options

- Double dividing disc 6/12x, 10/20x, 12/24x or 20/40x
- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400 V
- Unique glass panel with durable touch controls for extra hygiene
- 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
- Soft press carpet
- Upper press plate

Power 1.3 kW, 3-phase, net weight 345 kg
WxDxH 76 x 66 x 108 cm



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



Stainless steel knife and ring around the dough tub for less flour; making the Robotrad-t robust and hygienic.



Handy front mounted handles for protection and easy movability.

Voltage	Hz	Phase	Ampere	Wattage
400 - 460 V	50 - 60 Hz	3 phase / ground / neutral	6A	1.3 kW
200 - 270 V	50 - 60 Hz	3 phase / ground	9A	1.3 kW
400 - 460 V	50 - 60 Hz	3 phase / ground	6A	1.3 kW
208 V	60 Hz	3 phase / ground	9A	1.3 kW