



The Daub Robopress creates uniform, rectangular fat and pastry blocks of 43 x 43.5 cm. It can be used as press for fermented dough as well.

### Robopress Variomatic

Fully automatic dough-butter press with auto opening of the lid, variable pressure regulation and up to 10 programmable work cycles

Daub's Robocut, Robotrad and Robopress dividers and presses are the latest design on the market today. These compact machines are designed to be mobile and maintenance friendly. All are equipped with a reliable and specially designed hydraulic system. The complete range Robocut, Robotrad and Robopress series are easy to use and quiet, creating a pleasant working environment.

Daub Robopress is a square shaped dough or butter press. It creates uniform, rectangular fat and pastry blocks. Pressing time is adjustable so it may also be used as a press for fermented dough. The Robopress is based on the Robocut range but equipped with a food-grade synthetic press plate instead of a dividing disc.

The Robopress is designed to meet toughest international hygienic, safety and operation standards. High grade stainless steel inner tub cover and synthetic food approved pressure plate make it hygienic and durable.

All Robopress models have a 43 x 43.5 x 12 cm tub for up to 20 kg of dough or butter.

Note: Picture is of Robopress Variomatic with optional cast iron foot on wheels



No physical effort is required; auto start-up and self-locking and – opening of the lid at the end of the cycle. The Robocut Variomatic also adds adjustable pressing time for even more flexibility.



Handy front mounted handles for extra protection, easy movability and effortless positioning.



Standard on Variomatic; variable pressure regulation.

## Robopress Variomatic

Fully automatic dough-butter press with auto opening of the lid, variable pressure regulation and up to 10 programmable work cycles

- Suitable for all kinds of dough or butter including fermented dough
- Operated by joy-stick lever or touch control panel; full automatic work cycle, auto start-up, self-locking and opening of the lid, end-switch, cycle time reduction and flexible cycle programming
- Programmable pressing time for a wide range of dough types and maximum flexibility
- Variable hydraulic pressure regulation
- Automatic motor switch for extra energy efficiency; only operating when machine is pressing
- Equipped with swivel wheels and brakes
- Synthetic food approved pressure plate and stainless steel top plate
- Handy front mounted handles for protection and easy movability
- High grade stainless steel inner tub
- Rugged all steel construction with removable panels for efficient and fast cleaning
- Constructed with specially designed hydraulic system for smooth pressing
- Stable, smooth and quiet in daily operation

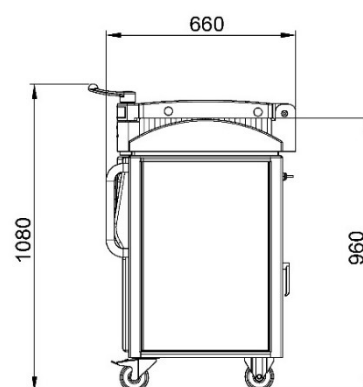
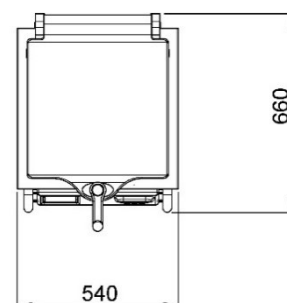
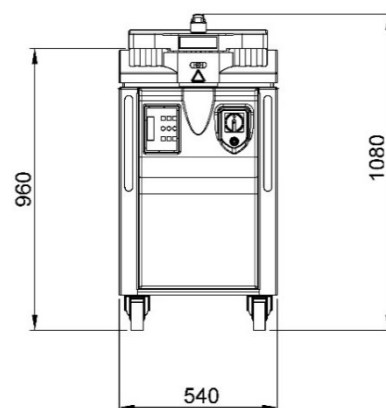
## Options

- Teflon coated stainless steel top plate
- Transformer for 4 wire connections without N at 400 V
- Unique glass panel with durable touch controls
- Safety switches on front and removable side panels
- Cast iron foot on wheels for extra stability

## Accessories

- Set of recommended spare parts for 3 years operation
- Pressure gauge for hydraulic system
- Lower press plate

Power 1.6 kW, 3-phase, net weight 280 kg  
WxDxH 54 x 66 x 108 cm



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