







Ecotrad Manual Divider - Moulder

With interchangeable cut and moulding grids

The Daub Ecotrad Manual Divider-Moulder is a perfectly affordable, economically priced, compact and durable solution for efficient dough dividing and moulding of a wide range of dough including highly hydrated and sticky dough types. The ease and simplicity of the Ecotrad make this equipment suitable for all kinds of kind of bakeries and retail areas.

A simplified design makes it user-friendly, easy to clean with no maintenance required. Cutting and moulding is done by manually moving down the press handle which will lower the interchangeable cut or moulding grid gently into the division tray with dough. There is a wide choice of different interchangeable cut and moulding grids in various long, square and triangle cut and moulding forms.

Requiring just one person to operate. Mounted on two fixed wheels for easy movability. Dough capacity 2 to 8 kg. Energy efficient; no electrical connection required. All cut and moulding grids can be cleaned in a dishwasher. The Ecotrad has a surprisingly small footprint, perfectly suitable for food areas where space is limited.



Extractable table support to place division tray for extra comfort.



Storage frame for up to 4 cut and moulding grids.



Handy removable flour tray with lid which can be fixed on the left or right side.



Solid cast iron gear mechanism for a long durability and smooth operation.



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With interchangeable cut and moulding grids

- Manual dough dividing and moulding
- No electrical connection required
- Easy interchangeable grids with various long, square and triangle moulding forms
- Solidly constructed stainless steel base frame with storage for 4 grids
- Extractable support table for division tray
- Compact design with little footprint
- Mounted on two fixed wheels for easy movability
- Extremely durable and maintenance free

Options

- Stainless steel execution
- Removable flour tray with lid (2L)

Accessories

- Silicone press pad (thickness 5 mm)
- Food approved press plate
- Division tray
- Trolley rack for up to 8 dough bins
- Trolley rack with wooden top plate for up to 4 dough bins
- Trolley rack stainless steel top plate for up to 4 dough bins
- Dough bin with lid (20L)

Net weight 95 kg WxDxH 56 x 67 x 145 cm excl. press bar





Wide choice of grids with square, rectangular and triangular cut and moulding forms for a wide variety of artisan breads. For details on size and weight ranges please visit www.daub.nl



Easy exchangeable cut and moulding grids.



Silicone press pad (thickness 5 mm).



Mounted on two fixed wheels for easy movability.