



Robocut (R) Hydraulic dough divider with round dough bowl



Production up to
2300
pieces / hour

Division	Weight range (gr)
16	250–1250
20	200–1000
24	160–840



High grade stainless steel dividing knife for weight ranges from 165 to 1250 gr.



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



Round (47 x 12 cm) stainless steel dough bowl for up to 20 kg of dough.



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





Robocut (R) Hydraulic dough divider with round dough bowl

Automatic motor switch for energy efficiency; only operating when machine is pressing or dividing



Constructed with specially designed hydraulic system for quiet and smooth dividing

Robocut (R)

Pressing and dividing by moving and holding joy-stick lever up and down.

Robocut (R) Automatic

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

Robocut (R) Variomatic

Operated by joy-stick lever and touch control panel; pressing and dividing with full automatic one-touch work cycle, auto start-up by closing the lid, automatic self-locking, release, unlocking and opening of the lid, cycle time reduction and flexible programming for up to 10 different work cycles. Press-only function; for use as dough or butter press only. Standard equipped with variable pressure regulation.

Options

- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400 V
- Flour tray with top cover
- Stainless steel support table
- Unique hygienic 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

Power 1.6 kW, 3-phase, net weight 295 kg WxDxH 54 x 66 x 108 cm





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