

Robocut (R) Hydraulic dough divider with round dough bowl

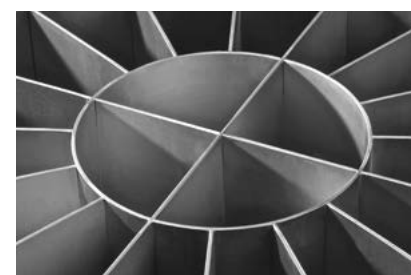


Production up to

2300

pieces / hour

Division	Weight range (oz)
16	8 - 45
20	7 - 36
24	5 - 30



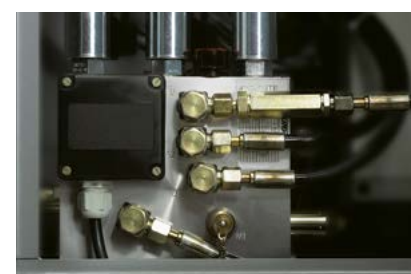
High grade stainless steel dividing knife for weight ranges from 5 to 30 oz.



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



Round (19" x 5") stainless steel dough bowl for up to 44 lbs. 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 650 lbs.

WxDxH 21" x 26" x 43"

