



Three food-grade polyethylene sheeting rollers.



Handy placed levers for accurate positioning and adjusting of infeed and belt rollers.



Extendable collection tray with easy exchangeable wool felt cover.



Hinged stainless steel safety hopper at dough infeed.

Roboform

Durable baguette moulder for perfectly shaped dough pieces

Daub Roboform baguette moulder is designed to shape and lengthen a wide variety of dough types. It consistently produces perfectly shaped products each and every time; up to 1500 pieces per hour. The machine is hygienic in use and highly durable. Standard equipped with 3 sheeting rollers and easy-to-use ergonomic setting handles for adjusting rolling and moulding operation.

High quality wool felt conveyor belts guarantee a gentle and smooth dough handling before the dough pieces are collected on an extendable, wool felt covered collection tray. Roboform is suitable for dough ranges from 50 to 1200 gr.

Roboform can be placed on an optional stainless steel undercarriage with or without storage space. Both undercarriage frames are adjustable in height.

Roboform

Durable baguette moulder with 3 sheeting rollers and wool felt belts for perfectly shaped dough pieces

- Baguette moulder for French baguettes and other long shaped breads
- Equipped with 3 food-grade sheeter rollers
- User friendly ergonomic setting levers for rolling and moulding
- Wool felt belts for gentle dough moulding
- Suitable for dough pieces from 50 to 1200 gr.
- Processes up to 1500 pieces per hour
- Max. moulding width 76 cm
- Integrated and extendable collection tray covered in wool felt
- Compact design with minimum footprint
- Easily accessible for cleaning of rollers, scraper and roller carpet.
- Front side positioning handles for easy movability
- Hinged stainless steel safety hopper at dough infeed

Options

- Variable speed control for better dough handling or hydrated dough types
- Single phase electric components

Accessories

- Stainless steel extendable undercarriage on swivel wheels with brake
- Stainless steel extendable undercarriage with storage on swivel wheels with brake
- 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)

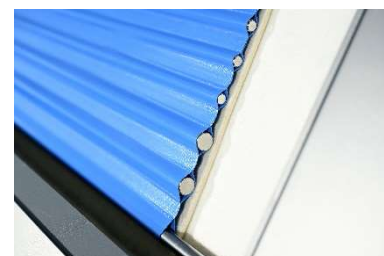
Power 0.4 kW, 3-phase, net weight 220 kg
WxDxH 108 x 72 x 77 cm (with undercarriage H 158 - 170 cm)



Fast and easy belt change without disassembling of the machine.



Pressure can be easily altered to ensure perfectly formed dough pieces.



Springed food grade roller carpet; simple removable and easy to clean.

Voltage	Hz	Phase	Ampere	Wattage
400 - 460	50 - 60	3 phase / ground / neutral	2	0.4
200 - 270	50 - 60	3 phase / ground	3	0.4
200 - 270	50 - 60	1 phase / ground	5	0.6
400 - 460	50 - 60	3 phase / ground	2	0.4