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Robotrad-p+ Moulding Press with fixed press plate and side grid

For highly hydrated and delicate dough

75%

Stainless steel top plate

All Robotrad models have a 43 x 43.5 x 12 cm bowl for up to 20 kg of dough.

Handy front mounted handles for protection of control panel and extra movability.

Froduction up to 5500 pieces / hour



Solidly constructed grid support is closed, locked and unlocked in one simple natural movement.

Synthetic food-approved press plate with stainless steel ring around the dough bowl for less flour; making the Robotrad-p+ extra robust and hygienic.

Rugged all steel construction with removable panels for efficient and fast cleaning.



Handy removable flour tray with top cover which can be fixed on various positions on the machine.



Storage hooks for max. up to 6 grids on one or both sides of the machine.

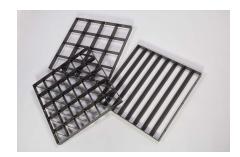


Stainless steel working table on left or right side which can be folded down completely.





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For details on size and weight ranges please request our catalogue Robotrad Grids or visit www.daub.nl

DAUB Bakery Machinery

GRIDS & GRILLS

Placetrad 9 + / Rebotrad 4 | Recotrad 4

Robotrad-p+ is a hydraulic moulding press equipped with a food-grade synthetic press plate for artisan bread that benefited from a long pre-proofing time. The Robotrad-p+ is based on the Robocut and Robotrad serie but equipped with a pressure plate instead of a dividing disc.

By using a side grid holder, it is possible to divide the dough without the use of any pressure. Moulding and forming is achieved by moving dough gently through the interchangeable grid which is available in various long, square, circular and triangle versions.

As the dough comes out in its final shape, it can be transferred straight into the oven.

Robotrad-p+

Pressing, forming and moulding by moving and holding joy-stick lever up and down.

Robotrad-p+ Automatic

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





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