

## DR and DR Robot Divider Rounder



**DR** Fixed dividing disc, manual pressing and dividing, powered rounding

**DR Flex** Interchangeable dividing disc, manual pressing and dividing, powered rounding

**DR Robot** Interchangeable dividing disc, hydraulically assisted dividing and rounding

**DR Robot Automatic** Interchangeable dividing disc, fully automatic work cycle, adjustable pressure times, variable rounding times, memory for up to 10 dividing and rounding programs.

**DR Robot Variomatic** As DR Robot Automatic + variable pressure regulation, adjustable rounding speed and stroke, electronic weight setting



Low-pressure dividing system respects the dough and requires no physical effort from the operator.



Unique easy forward-tilting system helps you clean the robust dividing assembly without effort, saving time every day.



There's a choice of eight anodized coated aluminum dividing discs with stainless steel knives. The discs require minimal flour for dividing, are hygienic and can be cleaned in a dish-washer.



Interchangeable dividing disc (within 5 minutes) offers increased flexibility, a work range of 16 - 440 gr. and tilts forward for easy cleaning.



**DR**



**DR Flex**



**DR Robot**



**DR Robot Automatic**



**DR Robot Variomatic**

Type *	Divisions	Weight range (gr) **	Dough capacity (kg) **	Capacity (pcs/h) ***
2/30	30	25 - 85	0.8 - 2.6	6,000
3/30	30	30 - 100	0.9 - 3.0	6,000
3/36	36	25 - 85	0.9 - 3.1	7,200
3/52	52	16 - 45	0.8 - 2.3	10,400
4/14	14	130 - 250	1.8 - 3.5	2,800
4/30	30	40 - 130	1.2 - 3.9	6,000
4/36	36	30 - 110	1.1 - 4.0	7,200
4/09	9	100 - 440	0.9 - 4.0	1,800

\* head depth of all dividing discs is 82mm \*\* depending on dough consistency \*\*\* depending on operator efficiency and production flow



On the Variomatic product quality is increased by additional parameters matching dividing discs with dough type: rounding speed and rounding stroke. The weight setting is programmable through the control panel.



Anodized aluminum dividing disc and stainless steel knife require minimal flour for dividing and are hygienic in use.



Heavy counter-weight provides stable footing. No damper is required and the stability of the machine protects the floor and adjacent furniture, at the same time it is easily movable.



All Daub bun divider rounders come standard with three synthetic rounding plates.