

Robotrad-s Moulding Divider with dividing disc and side grid

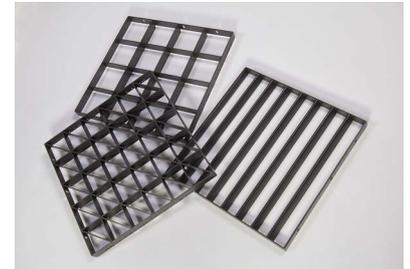
For highly hydrated and delicate dough

75%

Stainless steel top plate

Automatic rising of dividing knife for easy cleaning

Front handles for extra protection



Broad range of different teflon coated interchangeable grids with various long, square, circular and triangle moulding forms

Division	Weight (gr)
6	800-3340
10	480-2000
12	400-1670
20	240-1000
24	200-840
40	120-500
6/12	400-3340
10/20	240-2000
12/24	200-1670
20/40	120-1000

Production up to

5500
pieces / hour



Handy removable flour tray with top cover which can be placed on 4 various positions on the machine.

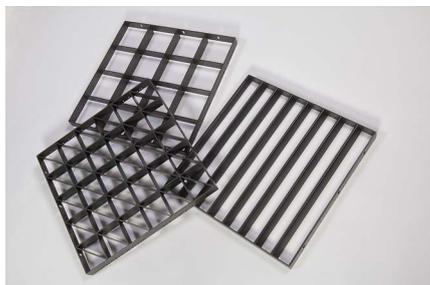


Storage hooks for max. up to 6 grids on one or both sides of the machine.



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 Grids & Grills or visit www.daub.nl

DAUB Bakery Machinery



GRIDS & GRILLS

Robotrad-s+ / Robotrad-s / Robotrad-t



Robotrad-s

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

Robotrad-s Automatic

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

Robotrad-s Variomatic

Operated by joy-stick lever and touch control panel; pressing, dividing, forming and moulding 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.

