



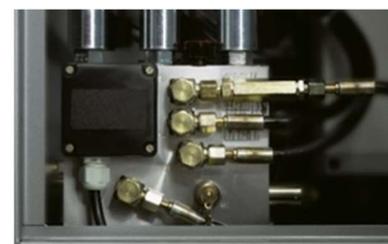
Dividing disc made out of easy exchangeable food grade ertalyte dividing segments.



High grade stainless steel dividing knife for weight ranges from 120 to 3340 gr.



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



Standard on Variomatic and an interesting option on other models; variable pressure regulation.

## Robocut (S)

Hydraulic dough divider with square dough tub

Daub's Robocut hydraulic batch dividers are the latest design on the market today. These compact dividers are gentle on dough, mobile and designed to be maintenance friendly. All dividers are equipped with a dough friendly, reliable and specially designed hydraulic system. The complete range of all Robocut dividers is solidly constructed, quiet and easy to use.

Robocut models are available with both round and square dough baskets. A round (47 x 12 cm) basket for optimal weight accuracy. A square (43 x 43.5 x 12 cm) basket for easy to handle dough portions. Both versions are available in various dough weight ranges.

Daub dividers are designed to meet toughest international hygienic, safety and operation standards. With high grade stainless steel inner rings and knives, and food-grade dividing discs, all Robocut dividers require minimal flour, are hygienic in daily use and long term durable.

## Robocut (S)

### Hydraulic dough divider with square dough tub

- Operated by joy-stick lever or touch controls
- High grade stainless steel dividing knife and top plate
- Energy efficient with automatic motor switch only operating when machine is pressing or dividing
- Dividing disc composed of easy exchangeable food grade ertalyte dividing segments
- Rugged all steel construction with removable panels for efficient and fast cleaning
- Constructed with specially designed hydraulic system for quiet and smooth dividing
- Only food approved and stainless steel parts come in contact with dough
- Automatic rising of knives for easy cleaning
- High grade stainless steel ring around dough tub for extra hygiene and less flour
- Equipped with swivel wheels and brakes
- Front handles for extra protection
- Compact design, easy movable with little maintenance required
- Stable, smooth and quiet in daily operation

### Options

- Double dividing disc 6/12x, 10/20x, 12/24x or 20/40x
- 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 295 kg  
WxDxH 54 x 66 x 108 cm

Type	Divisions	Weight range (gr)*	Dough capacity (kg)*	Dough portion size (cm)	Dough basket (cm)	Hourly capacity (pc/h)**
<b>S06 (2 x 3)</b>	6	800 - 3340	4.8 - 20	21.7 x 14.2	43.5 x 43 x 12	675
<b>S10 (2 x 5)</b>	10	480 - 2000	4.8 - 20	21.7 x 8.4	43.5 x 43 x 12	1125
<b>S12 (4 x 3)</b>	12	400 - 1670	4.8 - 20	10.7 x 14.2	43.5 x 43 x 12	1350
<b>S20 (4 x 5)</b>	20	240 - 1000	4.8 - 20	10.7 x 8.4	43.5 x 43 x 12	2250
<b>S24 (8 x 3)</b>	24	200 - 840	4.8 - 20	5.3 x 14.2	43.5 x 43 x 12	2700
<b>S40 (8 x 5)</b>	40	120 - 500	4.8 - 20	5.3 x 8.4	43.5 x 43 x 12	4500
<b>Options</b>						
<b>S06/12</b>	06/12	400 - 3340	4.8 - 20	21.7 / 10.7 x 14.2	43.5 x 43 x 12	675/1350
<b>S10/20</b>	10/20	240 - 2000	4.8 - 20	21.7 / 10.7 x 8.4	43.5 x 43 x 12	1125/2250
<b>S12/24</b>	12/24	200 - 1670	4.8 - 20	10.7 / 5.3 x 14.2	43.5 x 43 x 12	1350/2700
<b>S20/40</b>	20/40	120 - 1000	4.8 - 20	10.7 / 5.3 x 8.4	43.5 x 43 x 12	2250/4500

\* depending on dough consistency \*\* depending on operator efficiency and production flow