



Robocut (S) Automatic

Hydraulic dough divider with one-touch automatic work cycle

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.



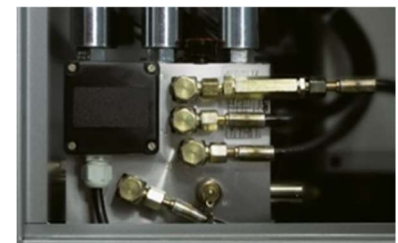
Dividing disc made out of easy exchangeable food grade ertalyte dividing segments.



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



High grade materials and solid engineering for a more durable and long life operation.



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

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Hydraulic dough divider with one-touch automatic work cycle

- Operated by joy-stick lever or touch controls; automatic cycle, auto release of the lid, end-switch, cycle time reduction and safety switch
- High grade stainless steel dividing knife and top plate
- Automatic motor switch for energy efficiency; 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 stainless steel knives for easy cleaning
- High grade stainless steel ring around dough tube requiring 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)**
S06 (2 x 3)	6	800 - 3340	4.8 - 20	21.7 x 14.2	43.5 x 43 x 12	675
S10 (2 x 5)	10	480 - 2000	4.8 - 20	21.7 x 8.4	43.5 x 43 x 12	1125
S12 (4 x 3)	12	400 - 1670	4.8 - 20	10.7 x 14.2	43.5 x 43 x 12	1350
S20 (4 x 5)	20	240 - 1000	4.8 - 20	10.7 x 8.4	43.5 x 43 x 12	2250
S24 (8 x 3)	24	200 - 840	4.8 - 20	5.3 x 14.2	43.5 x 43 x 12	2700
S40 (8 x 5)	40	120 - 500	4.8 - 20	5.3 x 8.4	43.5 x 43 x 12	4500
Options						
S06/12	06/12	400 - 3340	4.8 - 20	21.7 / 10.7 x 14.2	43.5 x 43 x 12	675/1350
S10/20	10/20	240 - 2000	4.8 - 20	21.7 / 10.7 x 8.4	43.5 x 43 x 12	1125/2250
S12/24	12/24	200 - 1670	4.8 - 20	10.7 / 5.3 x 14.2	43.5 x 43 x 12	1350/2700
S20/40	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