

DAUB
Bakery Machinery



DR ROBOT VARIOMATIC

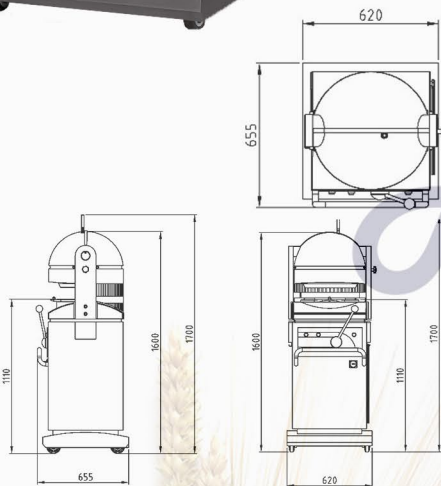
Fully automatic divider rounder with interchangeable dividing disc, flexible rounding time, speed, stroke and variable pressure regulation

- Powered dough dividing and rounding with user-friendly control panel and simple two-hand operation for extra safety
- Programmable pressing and rounding times for higher operator productivity
- Regular shaped and consistent dough products as a result of accurate rounding time programming
- Divide-only, press-only and cleaning positions
- Easily interchangeable dividing disc with maximum flexibility for work ranges from 16 to 440 gr.
- Unique easy forward-tilting system provides user-friendly, efficient and safe opening for cleaning
- Energy efficient with automatic motor switch only operating when machine is rounding
- Extremely stable, even during rounding, because of heavy cast iron foot counter-weight with overhang and widely placed wheels
- With cast iron footing on wheels extra stable and easy movable
- Stainless steel dividing knife
- Coated anodized aluminum dividing disc
- Stable, smooth and quiet in daily operation
- Easy cleaning with minimum maintenance required
- Three lightweight synthetic rounding plates included

Options

- Variable hydraulic pressure regulation
- Increased (fixed) rounding speed of 25%
- Marine execution with floor connection (instead of cast iron foot)
- Dampers (instead of cast iron foot)
- Transformer for 4 wire connections without N at 400 V
- UL safety and hygiene certifications
- Cooling ventilator in base frame
- Temperature controlled cooling ventilator
- Special colour

Power 1.3 kW, 3-phase, net weight 345 kg
WxDxH 62 x 66 x 170 cm



Dividing disc *	Divisions	Weight range (gr)**	Dough capacity (kg)**	Disc dimension (mm)	Head depth (mm)	Hourly capacity (pc/h)***
2/30	30	25 - 85	0.8 - 2.6	325	82	6000
3/30	30	30 - 100	0.9 - 3.0	364	82	6000
3/36	36	25 - 85	0.9 - 3.1	364	82	7200
3/52	52	16 - 45	0.8 - 2.3	364	82	10400
4/14	14	130 - 250	1.8 - 3.5	400	82	2800
4/30	30	40 - 130	1.2 - 3.9	400	82	6000
4/36	36	30 - 110	1.1 - 4.0	400	82	7200
4/09	9	100 - 440	0.9 - 4.0	315 x 315	82	1800

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