

DAUB
Bakery Machinery



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)**
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