

DAUB  Bakery Machinery



*Dividing
is
Daub*



DIVIDING DOUGH

DAUB Bakery Machinery

DR Bun Divider Rounders	4
Robocut (R) Hydraulic Dough Dividers	6
Robocut (S) Hydraulic Dough Dividers	8
Robotrad-t Moulding Dividers	10
Robotrad-s Moulding Dividers	12
Slim Continuous Dough Dividers	14
Dividing Discs, Grilles and Grids	16
Packaging and weight dimensions	18





Baking Quality

In its quest for perfection Daub Bakery Machinery is constantly looking for ways to optimize its product range. More than ever our new designs, features and colour combinations make the baker's working environment pleasant and positive.

As an expression of our trust in the future Daub now offers a two year warranty on components.

The baker's know-how combined with our guaranteed mechanical solutions contribute to baking quality as well as the quality of life.



Stimulated by feedback

Sensitive to the baker's needs for greater efficiency without compromising on product quality or taste, our machines are easier to operate and maintain. Cost of ownership is kept low, while the return on investment is high.

Every new development must meet the toughest ergonomic and environmental requirements before it is released for production.

As an example, in all machines motors run only when required, saving energy, reducing wear and therefore increasing machine life.

Operational flexibility, service access and long term durability are the key drivers for our research and development team.

Pro-active in marketing

By closely watching developments in international baking and by taking a pro-active role in creating solutions, Daub is helping traditional bakers meet ever growing consumer demands.

Knowledge of the safety and hygiene regulations ensure Daub machines satisfy the bakers' business objectives, safety requirements and legal obligations.



COMMERCIAL POWERED FOOD PREPARATION EQUIPMENT NSF / ANSI B E 479785





Bun Divider Rounders

with or without interchangeable dividing disc



DR semi automatic divider rounder

DR Flex semi automatic divider rounder with interchangeable dividing disc

DR Robot hydraulically assisted divider rounder

DR Robot Automatic divider rounder for automatic dividing and rounding

DR Robot Variomatic divider rounder with flexible rounding speed, stroke and pressure

The Daub divider rounders are the most modern machines of their type on the market today. There is a choice of five models and seven dividing discs, allowing for an optimal choice for the baker. Dough distribution takes place in a smooth movement while the powerful rounding motion gives you perfect round rolls.

Note: Picture is of DR Robot Variomatic.



Aluminium dividing disc with stainless steel knife.



Interchangeable dividing disc.



Low-pressure dividing system.

	DR	DR Flex	DR Robot	DR Robot Automatic	DR Robot Variomatic
Standard					
Cast iron foot on wheels	•	•	•	•	•
Automatic motor switch for energy efficiency	•	•	•	•	•
Fixed dividing disc	•	-	-	-	-
Interchangeable dividing disc	-	•	•	•	•
Stainless steel dividing knife	•	•	•	•	•
Anodized aluminum dividing disc	•	•	•	•	•
Teflon coated press-ring	•	•	•	•	•
Powered dividing	-	-	•	•	•
Powered rounding	•	•	•	•	•
Programmable pressing, dividing and rounding	-	-	-	•	•
Automatic cycle dividing / rounding	-	-	-	•	•
Manual weight setting by volume bar	•	•	•	•	-
Programmable weight setting	-	-	-	-	•
Adjustable rounding stroke	-	-	-	-	•
Adjustable rounding speeds	-	-	-	-	•
Variable hydraulic pressure regulation	-	-	-	-	•
Options					
Variable hydraulic pressure regulation	-	-	•	•	s
Increased (fixed) rounding speed of 25%	•	•	•	•	s
Floor connection (instead of cast iron foot)	•	•	•	•	•
Dampers (instead of cast iron foot)	•	•	•	•	•
Prison package (full description on request)	•	•	-	-	-
Transformer for 4 wire connections without N at 400 V	•	•	•	•	-
UL and NSF certification	•	•	•	•	•
Cooling ventilator in base frame	•	•	•	•	•
Temperature sensor for cooling ventilator	•	•	•	•	•
Accessories					
Recommend spare parts for 3 years operation	•	•	•	•	•
Interchangeable dividing disc	-	•	•	•	•
Set of 3 rounding plates	•	•	•	•	•
Set of pallet removal plates	•	•	•	•	•
Pressure gauge for hydraulic system	-	-	•	•	•
Power, dimensions & weights					
Power (kW)	0.6	0.6	1.3	1.3	1.3
Dimensions WxDxH (cm)	62 x 67 x 146	62 x 67 x 146	62 x 67 x 170	62 x 67 x 170	62 x 67 x 160
Weight (kg)	340	340	380	380	380

s = standard



Hydraulic Dough Dividers with round dough basket



Robocut (R) semi automatic hydraulic dough divider

Robocut Automatic (R) hydraulic dough divider with automatic work cycle

Robocut Variomatic (R) hydraulic dough divider with electronic control panel

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 are easy to use and quiet, creating a pleasant working environment.

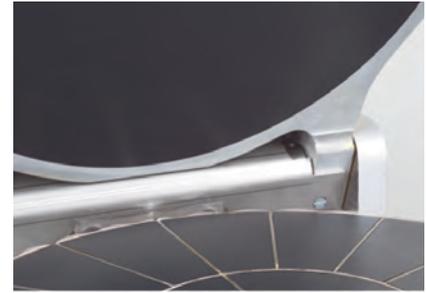
Note: Picture is of Robocut (R) Automatic with optional cast iron foot on wheels.



Teflon coated cast-iron dividing disc, stainless steel knife and optional Teflon coated top plate reduce or eliminate need for flour.



Solidly engineered and constructed. Opening, closing and locking of the lid in one simple natural movement.



No physical effort required; automatic start-up, self-locking and – opening of the lid on Variomatic.

	Robocut (R)	Robocut (R) Automatic	Robocut (R) Variomatic
Standard			
Operated by joy-stick	•	•	-
Operated by touch control	-	-	•
Stainless steel top plate	•	•	•
Removable side panels	•	•	•
Teflon coated cast iron dividing disc	•	•	•
Stainless steel dividing knife and top plate	•	•	•
Swivel wheels with brake	•	•	•
Automatic motor switch	•	-	-
Cycle time reduction button	•	-	-
Automatic motor- and end switch	-	•	•
Door with safety switches	-	•	•
Automatic rising of the knife for cleaning	-	•	•
Front handles	-	•	•
Automatic locking and opening of the lid	-	-	•
Adjustable pressing time	-	-	•
Variable hydraulic pressure regulation	-	-	•
Memory for 10 pressing and dividing programmes	-	-	•
Press-only function (as dough or butter press)	-	-	•
Options			
Teflon coated steel top plate	•	•	•
Variable hydraulic pressure regulation	•	•	s
Transformer for 4 wire connections without N at 400 V	•	•	•
5L Flour tray with cover on various positions	•	•	•
Stainless steel support table on left or right side	•	•	•
Glass panel with touch controls	•	•	•
Safety switches on front and removable side panels	•	•	•
Cast iron foot on wheels	•	•	•
Accessories			
Recommend spare parts for 3 years operation	•	•	•
Set of 2 pallet removal plates	•	•	•
Pressure gauge for hydraulic system	•	•	•
Power, dimensions & weights			
Power (kW)	1.6	1.6	1.6
Dimensions WxDxH (cm)	54 x 66 x 108	54 x 66 x 108	54 x 66 x 108
Weight (kg)	325	325	325

s = standard



Hydraulic Dough Dividers with square dough basket



Robocut (S) semi automatic hydraulic dough divider

Robocut Automatic (S) hydraulic dough divider with automatic work cycle

Robocut Variomatic (S) hydraulic dough divider with electronic control panel

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 are easy to use and quiet, creating a pleasant working environment.

Note: Picture is of Robocut (S) Variomatic with optional cast iron foot on wheels.



Teflon coated cast-iron dividing disc, stainless steel knife and optional Teflon coated top plate reduce or eliminate need for flour.



Handy front handles for extra protection and effortless positioning.



No physical effort required; automatic start-up, self-locking and – opening of the lid on Variomatic.

	Robocut (S)	Robocut (S) Automatic	Robocut (S) Variomatic
Standard			
Operated by joy-stick	•	•	-
Operated by touch control	-	-	•
Stainless steel top plate	•	•	•
Removable side panels	•	•	•
Teflon coated cast iron dividing disc	•	•	•
Stainless steel dividing knife and top plate	•	•	•
Swivel wheels with brake	•	•	•
Automatic motor switch	•	-	-
Cycle time reduction button	•	-	-
Automatic motor- and end switch	-	•	•
Door with safety switches	-	•	•
Automatic rising of the knife for cleaning	-	•	•
Front handles	-	•	•
Automatic locking and opening of the lid	-	-	•
Adjustable pressing time	-	-	•
Variable hydraulic pressure regulation	-	-	•
Memory for 10 pressing and dividing programmes	-	-	•
Press-only function (as dough or butter press)	-	-	•
Options			
Double dividing disc 10/20x or 20/40x	•	•	•
Teflon coated steel top plate	•	•	•
Variable hydraulic pressure regulation	•	•	s
Transformer for 4 wire connections without N at 400 V	•	•	•
5L Flour tray with cover on various positions	•	•	•
Stainless steel support table on left or right side	•	•	•
Glass panel with touch controls	•	•	•
Safety switches on front and removable side panels	•	•	•
Cast iron foot on wheels	•	•	•
Accessories			
Recommend spare parts for 3 years operation	•	•	•
Set of 2 pallet removal plates	•	•	•
Pressure gauge for hydraulic system	•	•	•
Set of 2 square pressure plates (for dough or butter press)	•	•	•
Power, dimensions & weights			
Power (kW)	1.6	1.6	1.6
Dimensions WxDxH (cm)	54 x 66 x 108	54 x 66 x 108	54 x 66 x 108
Weight (kg)	325	325	325

s = standard



Moulding Dividers with interchangeable grill in the lid

- Robotrad-t** semi automatic moulding divider
- Robotrad-t Automatic** moulding divider with automatic work cycle
- Robotrad-t Variomatic** moulding divider with electronic control panel



Daub's Robotrad-t is a hydraulic divider for artisan bread that benefited from a long pre-proofing time. By using a grill inside the lid, it is possible to divide the dough without the use of any pressure. Dividing is achieved by pushing the dough against the removable grill which is available in various long, square and triangle versions.

The position of the moulding grill inside the lid provides absolute safety for the baker or any other operator. By replacing the grill with a flat top plate, Robotrad-t has all the functionality of the classic Daub Robocut hydraulic dough divider.

Note: Picture is of Robotrad-t Automatic with optional cast iron foot on wheels.



Moulding grill inside the lid provides absolute safety for the operator.
By replacing the grill with a flat top plate, Robotrad-t has all functionalities of the Robocut (S).



Press plates and grilles can be placed in one of two grill supports placed on both sides of the machine.
Grilles are made of stainless steel and are Teflon coated.



Wide choice of grilles in square, rectangular and triangular moulding shapes for a wide variety of artisan bread.

	Robotrad-t	Robotrad-t Automatic	Robotrad-t Variomatic
Standard			
Operated by joy-stick	•	•	-
Operated by touch control	-	-	•
Teflon coated stainless steel top plate	•	•	•
Removable side panels	•	•	•
Teflon coated cast iron dividing disc	•	•	•
Stainless steel dividing knife	•	•	•
Swivel wheels with brake	•	•	•
Automatic motor switch	•	-	-
Cycle time reduction button	•	-	-
Automatic motor- and end switch	-	•	•
Door with safety switches	-	•	•
Automatic rising of the knife for cleaning	-	•	•
Front handles	-	•	•
Automatic locking and opening of the lid	-	-	•
Adjustable pressing time	-	-	•
Variable hydraulic pressure regulation	-	-	•
Memory for 10 pressing and dividing programmes	-	-	•
Press-only function (as dough or butter press)	-	-	•
Options			
Double dividing disc 10/20x or 20/40x	•	•	•
Variable hydraulic pressure regulation	•	•	s
Transformer for 4 wire connections without N at 400 V	•	•	•
Glass panel with touch controls	•	•	•
Safety switches on front and removable side panels	•	•	•
Cast iron foot on wheels	•	•	•
Accessories			
Interchangeable grill	•	•	•
Recommend spare parts for 3 years operation	•	•	•
Set pallet removal plates	•	•	•
Pressure gauge for hydraulic system	•	•	•
Set of 2 square pressure plates (for dough or butter press)	•	•	•
Power, dimensions & weight			
Power (kW)	1.6	1.6	1.6
Dimensions WxDxH (cm)	76 x 66 x 108	76 x 66 x 108	76 x 66 x 108
Weight (kg)	335	335	335

s = standard



Moulding Dividers with side grid holder

Robotrad-s semi automatic moulding divider

Robotrad-s Automatic moulding divider with automatic work cycle

Robotrad-s Variomatic moulding divider with electronic control panel



Daub's Robotrad-s is a hydraulic divider for artisan bread that benefited from a long pre-proofing time.

By using a side grid holder, it is possible to divide the dough without the use of any pressure. Dividing is achieved by pushing the dough against the interchangeable grid which is available in various long, square and triangle versions.

As the dough comes out in its final shape, it can be transferred straight into the oven.

When the side grid holder is placed in upper position or folded alongside the machine, the Robotrad-s has all the functionality of the Robocut hydraulic dough divider.

Note: Picture is of Robotrad-s Automatic with optional cast iron foot on wheels.



Removable side panels for easy maintenance and cleaning.



High grade materials and solid engineering for long life operation.



Teflon coated dividing disc and stainless steel knife.

	Robotrad-s	Robotrad-s Automatic	Robotrad-s Variomatic
Standard			
Operated by joy-stick	•	•	-
Operated by touch control	-	-	•
Stainless steel top plate	•	•	•
Removable side panels	•	•	•
Teflon coated cast iron dividing disc	•	•	•
Stainless steel dividing knife	•	•	•
Swivel wheels with brake	•	•	•
Automatic motor switch	•	-	-
Cycle time reduction button	•	-	-
Automatic motor- and end switch	-	•	•
Door with safety switches	-	•	•
Automatic rising of the knife for cleaning	-	•	•
Front handles	-	•	•
Automatic locking and opening of the lid	-	-	•
Adjustable pressing time	-	-	•
Variable hydraulic pressure regulation	-	-	•
Memory for 10 pressing and dividing programmes	-	-	•
Press-only function (as dough or butter press)	-	-	•
Options			
Double dividing disc 10/20x or 20/40x	•	•	•
Teflon coated stainless steel top plate	•	•	•
Variable hydraulic pressure regulation	•	•	s
Transformer for 4 wire connections without N at 400 V	•	•	•
Storage hooks for up to 3 grids on one or both sides	•	•	•
5L Flour tray with cover on various positions	•	•	•
Stainless steel support table on left or right side	•	•	•
Glass panel with touch controls	•	•	•
Safety switches on front and removable side panels	•	•	•
Cast iron foot on wheels	•	•	•
Accessories			
Interchangeable grid	•	•	•
Recommend spare parts for 3 years operation	•	•	•
Set of 2 pallet removal plates	•	•	•
Pressure gauge for hydraulic system	•	•	•
Set of 2 square pressure plates (for dough or butter press)	•	•	•
Power, dimensions & weights			
Power (kW)	1.6	1.6	1.6
Dimensions WxDxH (cm)	86 x 66 x 108	86 x 66 x 108	62 x 66 x 108
Weight (kg)	380	380	380

s = standard



Continuous Dough Dividers with pressureless measuring system

SLIM 700 for 80 – 700 gr.

SLIM 1400 for 200 – 1400 gr.

SLIM 1700 for 300 – 1700 gr.

SLIM 2 x 200 for 50 – 200 gr.



Suitable for bakers and supermarkets, the compact SLIM dough divider uses an accurate vacuum system (rather than a piston forcing the dough through) to create equal portions of dough. This advanced technique results in excellent quality products since the dough is not compressed.

The SLIM dough divider is designed in such a way that there is no metal-to-metal contact where components slide against each other. No dough remains in the chamber (vacuum system), whereas in piston-based systems dough is left behind and has to be taken out by opening the machine. Everything that comes in contact with dough is stainless steel or Teflon coated.



Accurate vacuum assisted system for stress-free dividing.

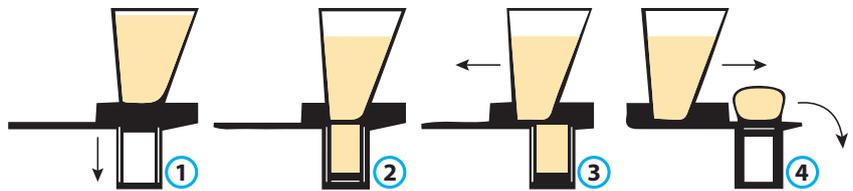


Vacuum scaling system with built-in vacuum pump.



Optional pre-rounder for up to 700 gr. dough.

The SLIM dough divider uses a vacuum system to draw dough in and then cuts it off. That way the dough is not stressed. This system is ideal for delicate dough types, even with high water content.



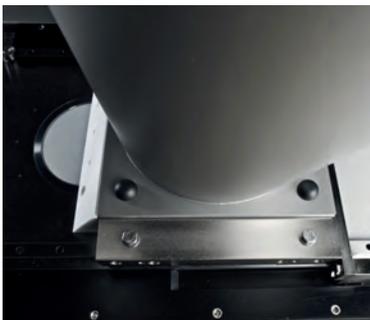
Double outfeed belt.



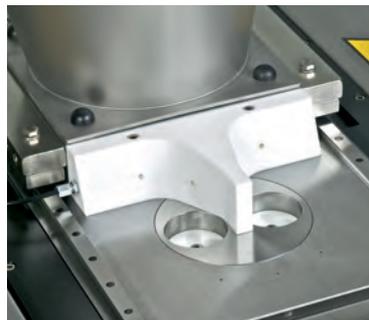
(Day) counter.



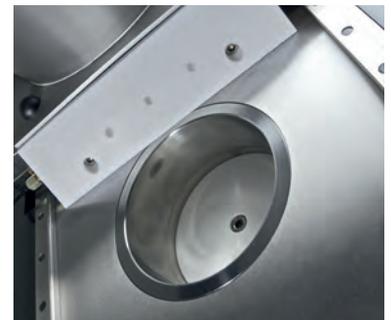
Flour duster.



50 or 90 kg hopper.



Double piston.



Single piston.

Available dividing discs for DR and DR Robot Divider Rounder

Type	Divisions	Weight range (gr)*	Dough capacity (kg)*	Disc diameter (mm)	Head depth (cm)
2/30	30	25 - 85	0.8 - 2.6	325 mm	82 mm
3/30	30	30 - 100	0.9 - 3.0	364 mm	82 mm
3/36	36	25 - 85	0.9 - 3.1	364 mm	82 mm
3/52	52	16 - 45	0.8 - 2.3	364 mm	82 mm
4/14	14	130 - 250	1.8 - 3.5	400 mm	82 mm
4/30	30	40 - 130	1.2 - 3.9	400 mm	82 mm
4/36	36	30 - 110	1.1 - 4.0	400 mm	82 mm

* depending on dough consistency



Available dividing discs for Robocut (S) and Robotrad Divider

Type	Divisions	Weight range (gr)*	Dough capacity (kg)*	Dough portion size (cm)	Dough basket (cm)
S10	10	480 - 2000	4.8 - 20.0	8.5 x 21.5	43 x 43.5 x 12
S20	20	240 - 1000	4.8 - 20.0	8.5 x 10.5	43 x 43.5 x 12
S40	40	120 - 500	4.8 - 20.0	8.5 x 5.0	43 x 43.5 x 12
Option:					
S10/20	10/20	480 - 2000 240 - 1000	4.8 - 20.0	8.5 x 21.5 8.5 x 10.5	43 x 43.5 x 12
S20/40	20/40	240 - 1000 120 - 500	4.8 - 20.0	8.5 x 10.5 8.5 x 5.0	43 x 43.5 x 12

* depending on dough consistency



Available dividing discs for Robocut (R)

Type	Divisions	Weight range (gr)*	Dough capacity (kg)*
R16	16	250 - 1125	4.0 - 18.0
R20	20	200 - 1000	4.0 - 20.0
R24	24	165 - 750	4.0 - 18.0

* depending on dough consistency



Available grilles/grids for Robotrad-t and Robotrad-s Divider

Type	Divisions	Dimensions dough piece (cm)	Weight range (gr)*	Dough capacity (kg)*
Interchangeable square and rectangular grilles/grids				
2 x 2	4	21.7 x 21.4	500 - 1950	2 - 7.8
1 x 6	6	43.5 x 7.0	333 - 1300	2 - 7.8
1 x 8	8	43.5 x 5.2	250 - 975	2 - 7.8
2 x 4	8	21.7 x 10.6	250 - 975	2 - 7.8
3 x 3	9	14.4 x 14.2	222 - 867	2 - 7.8
1 x 10	10	43.5 x 4.1	200 - 780	2 - 7.8
2 x 5	10	21.7 x 8.4	200 - 780	2 - 7.8
2 x 6	12	21.7 x 7.0	167 - 650	2 - 7.8
4 x 3	12	10.7 x 14.2	167 - 650	2 - 7.8
2 x 8	16	21.7 x 5.2	125 - 488	2 - 7.8
4 x 4	16	10.7 x 10.6	125 - 488	2 - 7.8
3 x 6	18	14.4 x 7.0	111 - 433	2 - 7.8
2 x 10	20	21.7 x 4.1	100 - 390	2 - 7.8
5 x 4	20	8.5 x 10.6	100 - 390	2 - 7.8
4 x 6	24	10.7 x 7.0	83 - 325	2 - 7.8
5 x 6	30	8.5 x 7.0	67 - 260	2 - 7.8
6 x 6	36	7.1 x 7.0	56 - 217	2 - 7.8
5 x 8	40	8.5 x 5.2	50 - 195	2 - 7.8
8 x 10	80	5.3 x 4.1	25 - 98	2 - 7.8
Interchangeable triangle grilles/grids				
T24	24	14.0 x 10.5 x 17.5	83 - 325	2 - 7.8
T32	32	10.5 x 10.5 x 15.0	63 - 244	2 - 7.8
T40	40	10.5 x 8.5 x 13.5	50 - 195	2 - 7.8
Interchangeable forming plates and grilles/grids				
1 x 6	6	43.5 x 7.0	333 - 1300	2 - 7.8
1 x 8	8	43.5 x 5.2	250 - 975	2 - 7.8
1 x 10	10	43.5 x 4.1	200 - 780	2 - 7.8

* depending on dough consistency



DAUB Packaging and weight dimensions

	weight	W x D x H
DR	360kg	75 x 75 x 189 cm
DR Flex	360kg	75 x 75 x 189 cm
DR Robot	400kg	75 x 75 x 189 cm
DR Robot Automatic	400 kg	75 x 75 x 189 cm
DR Robot Variomatic	400 kg	75 x 75 x 189 cm
Robocut	345 kg	75 x 75 x 145 cm
Robocut Automatic	365 kg	75 x 75 x 145 cm
Robocut Variomatic	365 kg	75 x 75 x 145 cm
Robotrad-t	365 kg	75 x 75 x 145 cm
Robotrad-t Automatic	385 kg	75 x 75 x 145 cm
Robotrad-t Variomatic	385 kg	75 x 75 x 145 cm
Robotrad-s	400 kg	100 x 80 x 145 cm
Robotrad-s Automatic	420 kg	100 x 80 x 145 cm
Robotrad-s Variomatic	420 kg	100 x 80 x 145 cm
Slim 700/1400/1700	365 kg	105 x 80 x 195 cm
Slim 2x200	395 kg	105 x 80 x 195 cm



Design

With a clear focus on design and technology, Daub brings baking in the traditional style bakery to a higher level. All Daub machines now offer latest ergonomic designs and improvement user-friendliness.



Quality network

Daub is represented internationally by its distributors and their service operators. This network of trusted partners has been carefully built up and maintained over the years to provide a reliable platform for the purchase and maintenance of our machines.

Daub distributors can provide maintenance and service support on location in your own language.

Daub regularly exhibits at major trade shows for bakery equipment. Some of the events we participate in are IBA (Germany), Europain (France), Gulfood Manufacturing (Dubai) and FHA (Singapore). At other events we are present in cooperation with our main distributors.

After Sales

A dependable after sales team ensures that your investment in high quality Daub equipment is protected. Downtime is costly and inconvenient, so the service is based on getting your machines back up and running in no time.



For more information on product lines visit www.daub.nl or contact Daub directly, our people are available to answer your questions.

www.daub.nl

Models and technical specifications may change due to continued development.

Weight ranges and capacity contained in all publications are approximate and depend on the dough consistency.

All machines are according to CE directives. The customer is responsible for any adjustments to comply with local regulations.



To all offers and services apply our General Conditions, registered with the Chamber of Commerce in Tilburg and available at: www.daub.nl/conditions.

