

**Robocut (R) Hydraulic Dough Divider**  
with round dough bowl



Daub Robocut hydraulic dough dividers are the latest design on the market today. These compact dividers are gentle on dough, mobile and designed to be maintenance friendly. All Robocut dividers are equipped with a dough friendly, reliable and specially designed hydraulic system. With 12 different dividing discs for weight ranges between 120 and 3340 gr, the complete range of round and square Robocut dividers offers a wide choice for every bakery or bakery shop. Each individual Robocut is solidly constructed, quiet and easy to use. With high grade stainless steel inner rings and knives, and food grade dividing discs, Daub Robocut dough dividers are hygienic in daily use and long term durable.

**Robocut (R)** Pressing and dividing by moving and holding joy-stick lever up and down.

**Robocut (R) Automatic** Pressing and dividing by a single touch of joy-stick lever; one touch will start automatic work cycle of pressing and dividing. Including auto release of the lid at the end of the cycle, automatic end-switch and cycle time reduction.

**Robocut (R) Variomatic** Operated by joy-stick lever and touch control panel; pressing and dividing with full automatic one-touch work cycle, auto start-up by closing the lid, automatic self-locking, release, unlocking and opening of the lid, cycle time reduction and flexible programming for up to 10 different

work cycles. Press-only function; for use as dough or butter press only. Standard equipped with variable pressure regulation.



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

### **Robocut (R)**

Hydraulic dough divider with round dough bowl

- Operated by joy-stick lever or touch controls

### **Robocut (R) Automatic**

Hydraulic dough divider with one-touch automatic work cycle and round dough bowl

- Operated by joy-stick lever or touch controls; automatic cycle, auto release of the lid, end-switch, cycle time reduction and safety switch

### **Robocut (R) Variomatic**

Fully automatic hydraulic dough divider with auto opening of the lid, variable pressure regulation and up to 10 programmable flexible work cycles

- Operated by joy-stick lever and/or touch controls; auto start-up, self-locking and opening of the lid, cycle time reduction, safety switch and flexible cycle programming
- Programmable pressing time for a wide range of dough types
- Press-only function; for use as dough or butter press only
- Variable hydraulic pressure regulation



### For all models

- Dividing disc 16x, 20x or 24x for dough pieces from 165 to 1250 gr.
- High grade stainless steel dividing knife and top plate
- Energy efficient with automatic motor switch only operating when machine is pressing or dividing
- Round (47 x 12 cm) stainless steel dough bowl for up to 20 kg of dough
- 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 bowl 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

- 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

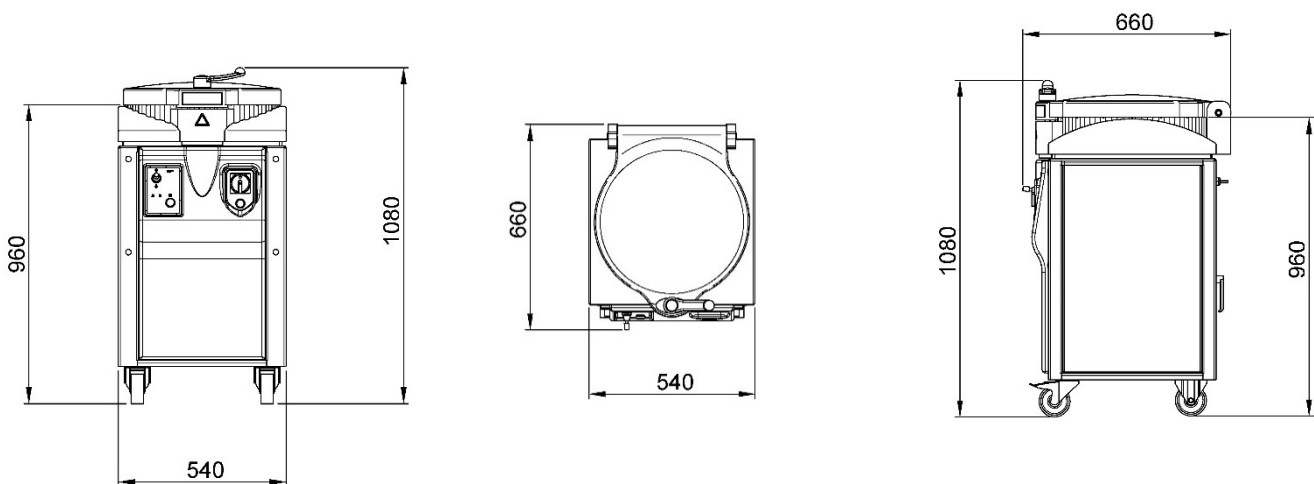
Power 1.6 kW, 3-phase, net weight 295 kg  
WxDxH 54 x 66 x 108 cm

### Electric configuration

Voltage	Hz	Phase	Ampere	Wattage
400 - 460	50 - 60	3 phase/ground/neutral	6	1.6
200 - 270	50 - 60	3 phase/ground	9	1.6
400 - 460	50 - 60	3 phase/ground	6	1.6
208	60	3 phase/ground	9	1.6

400 - 460V: See Option Transformer for 4 wire connections without N at 400V

### Outer dimensions



**Comparison table**

	<b>Robocut (R)</b>	<b>Robocut (R) Automatic</b>	<b>Robocut (R) Variomatic</b>
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<b>Standard</b>			
Operated by joy-stick lever or touch control panel	●	●	●
Stainless steel top plate	●	●	●
Removable side panels	●	●	●
Dividing disc of food grade ertalyte dividing segments	●	●	●
Stainless steel dividing knife	●	●	●
Swivel wheels with brake	●	●	●
Automatic rising of the knife for cleaning	●	●	●
Front handles for easy movability	●	●	●
Door with safety switches	●	●	●
One-touch automatic pressing and dividing	-	●	●
Auto release of the lid	-	●	●
Self-locking, auto start of work cycle and self-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)	-	-	●
<b>Options</b>			
Teflon coated stainless steel top plate	●	●	●
Variable hydraulic pressure regulation	●	●	s
Transformer for 4 wire connections without N at 400 V	●	●	●
Flour tray with top cover	●	●	●
Stainless steel support table on left or right side	●	●	●
Glass panel with durable touch controls for extra hygiene	●	●	s
Safety switches on front and removable side panels	●	●	●
Cast iron foot on wheels for extra stability	●	●	●
<b>Accessories</b>			
Recommended spare parts for 3 years operation	●	●	●
Pressure gauge for hydraulic system	●	●	●
<b>Power, dimensions &amp; weights</b>			
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)	295	295	295

s = standard

## Options

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### **Teflon coated stainless steel top plate**

Instead of standard stainless steel top plate in the lid. To prevent dough from sticking to the top plate in the lid after pressing and/or degassing of dough against the lid. In particular suitable for sticky and fermented dough types.



### **Variable hydraulic pressure regulation**

Adjustable pressure during pressing, forming and moulding for better handling, more flexibility and to prevent de-gassing of different types of dough. Option is only for model Robocut or Robocut Automatic. Pressure regulation is standard on Robocut Variomatic.



### **Transformer for 4 wire connections without N at 400V**



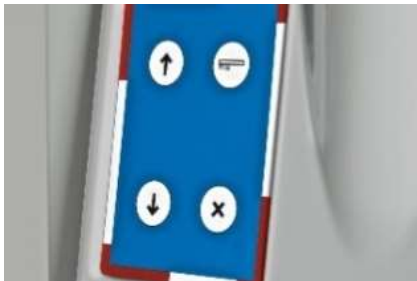
### **Flour tray with cover**

Flour tray with cover which can be placed at left, right, front-left or front-right of the machine. Content 3.5L.



### **Foldable stainless steel support table**

Support table can be placed on left or right side of the machine. Completely foldable alongside the machine for minimum footprint. Dimensions of support table are WxD 60 x 55 cm



### **Glass panel with touch controls for extra hygiene**

Instead of operation by joy-stick lever. Durable glass control panel with touch controls for extra hygiene. Easy to clean, no grip, hooks or edges to catch flour or dust. Extremely durable and less sensitive for tear-and-wear.



### **Safety switches on front and removable side panels**

For extra safety. All Robocut, Robotrad and Robopress models are equipped with a safety switch to prevent start-up of the machine when the back door is opened. Extra safety can be provided with safety switches on front and side panels.



### **Cast iron foot on wheels**

A 40 kg cast iron foot, painted in dark grey for extra stability. Four durable wheels under the foot guarantee the machine is still easy movable.

## Accessories

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### **Recommended spare parts for 3 years operation**

See attachment for details.

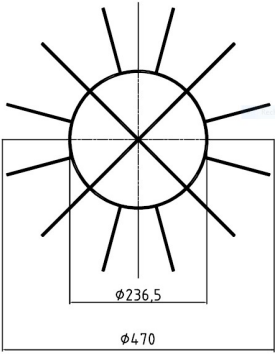
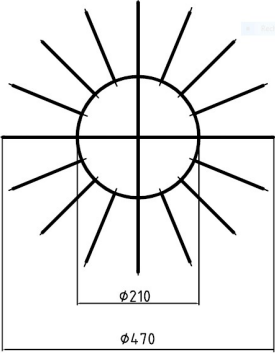
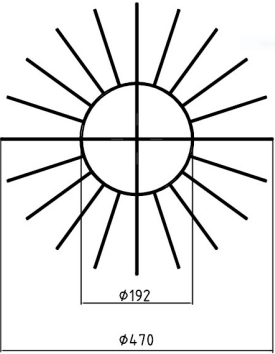


### **Pressure gauge for hydraulic system**

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**Robocut (R) : Dividing disc**

	Type	Division	Weight range (gr) *	Capacity (pc/h) **
	R16	16	250 - 1250	1,500
	R20	20	200 - 1000	1,900
	R24	24	160 - 840	2,300

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

Dough bowl DxH 47 x 12 cm; Dough capacity 4-20 kg

## Recommended spare parts for 3 years operation

### Robocut (95-RC-AUTO-SP)

	Number	Part name	Quantity
RC-06	62241	Plastic cap for push button	2
RT-03	61921	Torsion spring	1
RT-06	62234	Stop damper	2
	62203-1	Stop damper	2
RT-41	03206	Locking pin	1
RT-88	02926	Locking pin	1
RT-44	02472-04	Handle	1

### Robocut Automatic (95-RC-AUTO-SP)

	Number	Part name	Quantity
RC-06	62241	Plastic cap for push button	2
RT-03	61921	Torsion spring	1
RT-06	62234	Stop damper	2
	62203-1	Stop damper	2
RT-41	03206	Locking pin	1
RT-88	02926	Locking pin	1
RT-44	02472-04	Handle	1

### Robocut Variomatic (95-RC-ELEC-SP)

	Number	Part name	Quantity
RT-03	61921	Torsion spring	1
RT-06	62234	Stop damper	2
RT-40	03211	Locking pin	1