



DIVIDING DOUGH

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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 need 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 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 baker's business objectives, safety requirements and legal obligations.



DR and DR Robot Divider Rounder

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 with interchangeable dividing disc

DR Robot Automatic divider rounder with automatic work cycle, interchangeable dividing disc and adjustable pressing and rounding time

DR Robot Variomatic fully automatic divider rounder with interchangeable dividing disc, flexible rounding time, speed, stroke and variable pressure regulation

Daub divider rounders are the most modern machines of their type on the market today. There is a choice of five models and eight 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.



Anodized aluminum dividing disc and stainless steel knife require minimum flour for dividing and are hygienic in use.



Interchangeable dividing disc (within 5 minutes) offers increased flexibility, a work range of 0.6 - 15.5 oz. and tilts forward for easy cleaning.



Low-pressure dividing system respects the dough and requires no physical effort from the operator.

	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	-	-	•	•	•
Automated rounding	•	•	•	•	•
Programmable pressing and rounding time	-	-	-	•	•
Automatic cycle dividing / rounding	-	-	-	•	•
Manual weight setting by volume bar	•	•	•	•	-
Programmable weight setting	-	-	-	-	•
Variable rounding stroke	-	-	-	-	•
Adjustable rounding speed	-	-	-	-	•
Variable hydraulic pressure regulation	-	-	-	-	•
Options					
Variable hydraulic pressure regulation	-	-	•	•	S
Increased (fixed) rounding speed of 25%	•	•	•	•	S
Marine execution with floor connection	•	•	•	•	•
Dampers (instead of cast iron foot)	•	•	•	•	•
Prison package (full description on request)	•	•	-	-	-
Transformer for 4 wire connections without N at 400 V	•	•	•	•	-
UL safety and hygiene approvals	•	•	•	•	•
Cooling ventilator in base frame	•	•	•	•	•
Temperature controlled cooling ventilator	•	•	•	•	•
Accessories					
Recommend spare parts for 3 years operation	•	•	•	•	•
Interchangeable dividing disc	-	•	•	•	•
Set of 3 rounding plates	•	•	•	•	•
Pressure gauge for hydraulic system	-	-	•	•	•

s = standard



Robocut Hydraulic Dough Divider with round dough basket



Robocut (R) semi automatic hydraulic dough divider

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

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

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 hygienic glass control panel and optional cast iron foot on wheels.



Dividing disc with stainless steel knife and ring around dough tub for less flour and extra hygiene.



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 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)	-	-	•
Options			
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	•	•	•
Accessories			
Recommended spare parts for 3 years operation	•	•	•
Pressure gauge for hydraulic system	•	•	•

s =standard



Robocut Hydraulic Dough Divider with square dough basket



Robocut (S) semi automatic hydraulic dough divider

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

Robocut (S) Variomatic fully automatic hydraulic dough divider with auto opening of the lid, variable pressure regulation and up to 10 programmable flexible work cycles

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.



Dividing disc with stainless steel knife and ring around the dough tub requires less flour and make the Robocut robust and hygienic.



Handy front mounted handles for extra protection, easy movability and effortless positioning.



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

	Robocut	Robocut (S) Automatic	Robocut (S) Variomatic
Standard			
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)	-	-	•
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	•	•	•
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	•	•	•
Accessories			
Recommended spare parts for 3 years operation	•	•	•
Pressure gauge for hydraulic system	•	•	•
Lower press plate	•	•	•

s =standard



Robotrad-p+ Moulding Press

with press plate and side grid holder



Robotrad-p+ semi automatic moulding press with fixed pressure plate and side grid holder

Robotrad-p+ Automatic automatic moulding press with fixed pressure plate, one-touch work cycle and side grid holder

Robotrad-p+ Variomatic fully automatic moulding press with fixed press plate, auto opening of the lid, variable pressure regulation and up to 10 programmable work cycles

Robotrad-p+ is a hydraulic moulding press equipped with a food-grade synthetic pressure plate for artisan bread that benefited from a long pre-proofing time. With adjustable pressure time it is suitable for a wide variety of dough, incl fermented dough. The Robotrad-p+ is based on the Robocut and Robotrad serie but equipped with a pressure plate instead of a dividing disc.

Note: Picture is of Robotrad-p+ with optional foldable stainless steel support table.



Easy, simple and ergonomic click and release for changing of forming and moulding grids



Handy removable flour tray with top cover which can be fixed on various positions on the machine.



Solidly constructed grid support is closed, locked and unlocked in one simple natural movement.

	Robotrad-p+	Robotrad-p+ Automatic	Robotrad-p+ Variomatic
Standard			
Operated by joy-stick or touch control panel	•	•	•
Stainless steel top plate	•	•	•
Removable side panels	•	•	•
Synthetic food approved press plate	•	•	•
Swivel wheels with brake	•	•	•
Front handles for easy movability	•	•	•
Door with safety switches	•	•	•
Press-only function (as dough or butter press)	•	•	•
One-touch automatic work cycle	-	•	•
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	-	-	•
Options			
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 6 grids on one or both sides	•	•	•
Flour tray with top cover on various positions	•	•	•
Stainless steel support table on left or right side	•	•	•
Glass panel with touch controls for extra hygiene	•	•	•
Safety switches on front and removable side panels	•	•	•
Cast iron foot on wheels for extra stability	•	•	•
Accessories			
Recommended spare parts for 3 years operation	•	•	•
Pressure gauge for hydraulic system	•	•	•
Lower press plate	•	•	•
Soft press carpet	•	•	•

s = standard



Robotrad-s Moulding Divider with dividing disc and side grid holder



Robotrad-s semi automatic moulding divider

Robotrad-s Automatic moulding divider with one-touch automatic work cycle

Robotrad-s Variomatic fully automatic moulding divider with auto opening of the lid, variable pressure regulation and up to 10 programmable work cycles

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.



Handy removable flour tray with top cover which can be placed on 4 various positions on the machine.



Dividing disc with high grade stainless steel knife and ring around the dough tub make the Robotrad-s robust and extra hygienic.



Storage hooks for max. up to 6 grids on one or both sides of the machine.

	Robotrad-s	Robotrad-s Automatic	Robotrad-s Variomatic
Standard			
Operated by joy-stick 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 easy cleaning	•	•	•
Front handles for easy movability	•	•	•
Door with safety switches	•	•	•
One-touch automatic work cycle	-	•	•
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)	-	-	•
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 6 grids on one or both sides	•	•	•
Flour tray with top cover on various positions	•	•	•
Stainless steel support table on left or right side	•	•	•
Glass panel with touch controls for extra hygiene	•	•	•
Safety switches on front and removable side panels	•	•	•
Cast iron foot on wheels for extra stability	•	•	•
Accessories			
Recommended spare parts for 3 years operation	•	•	•
Pressure gauge for hydraulic system	•	•	•
Lower press plate	•	•	•
Soft press carpet	•	•	•

s = standard



Robotrad-t Moulding Divider

with dividing disc and inter changeable grid in the lid



Robotrad-t semi automatic moulding divider

Robotrad-t Automatic moulding divider with one-touch automatic work cycle

Robotrad-t Variomatic fully automatic moulding divider with auto opening of the lid, variable pressure regulation and up to 10 programmable work cycles

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 a Robocut.



Press plates and grills 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 with square, rectangular and triangular moulding forms for a wide variety of artisan breads.

	Robotrad-t	Robotrad-t Automatic	Robotrad-t Variomatic
Standard			
Operated by joy-stick 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 work cycle	-	•	•
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)	-	-	•
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	•	•	•
Glass panel with touch controls for extra hygiene	•	•	•
Safety switches on front and removable side panels	•	•	•
Cast iron foot on wheels for extra stability	•	•	•
Accessories			
Recommended spare parts for 3 years operation	•	•	•
Pressure gauge for hydraulic system	•	•	•
Lower press plate	•	•	•
Soft press carpet	•	•	•
Upper press plate	•	•	•

s = standard



Robopress Dough-Butter Press

with fixed press plate



Robopress semi automatic dough-butter press with fixed pressure plate

Robopress Variomatic fully automatic dough-butter press with auto opening of the lid, variable pressure regulation and up to 10 programmable work cycles

The Daub Robopress is a square shaped dough or butter press. It creates uniform, rectangular fat and pastry blocks. Pressing time is adjustable so it may also be used as a press for fermented dough. The Robopress is based on the Robocut and Robotrad serie but equipped with a food-grade synthetic pressure plate instead of a dividing disc.

Note: Picture is of Robopress Variomatic with optional cast iron foot on wheels.



Robopress has a stainless steel dough tub with synthetic food grade press plate for uniform, rectangular fat and pastry blocks. It can be used as press for fermented dough as well.



No physical effort is required; auto start-up and self-locking and - opening of the lid at the end of the cycle. The Robopress Variomatic also adds programmable pressure time for even more flexibility.



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

	Robopress	Robopress Variomatic
Standard		
Operated by joy-stick or touch control panel	•	•
Stainless steel top plate	•	•
Removable side panels	•	•
Synthetic food approved pressure disc	•	•
Swivel wheels with brake	•	•
Front handles	•	•
Automatic motor switch	•	•
Cycle time reduction button	•	•
Automatic start, locking, unlocking and opening of the lid	-	•
Door with safety switches	-	•
Adjustable pressing time	-	•
Variable hydraulic pressure regulation	-	•
Memory for 10 pressing programmes	-	•
Options		
Teflon coated stainless steel top plate	•	•
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 for extra stability	•	•
Accessories		
Recommended spare parts for 3 years operation	•	•
Pressure gauge for hydraulic system	•	•
Lower pressure plate	•	•

s = standard



SLIM Continuous Dough Divider

with pressureless measuring system for stress-free and oil-free dividing

SLIM 700 for 2-25 oz.
SLIM 1400 for 7-50 oz.
SLIM 1700 for 10-60 oz.
SLIM 2 x 200 for 1-8 oz.

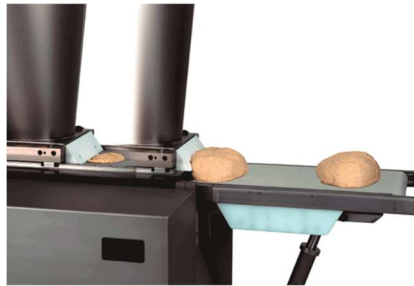


Suitable for bakers and supermarkets, the compact SLIM dough divider uses an accurate vacuum system (rather than a piston forcing the dough through) to create equal portions of dough. This advanced technique results in excellent quality products since the dough is not compressed.

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 without oil that respects all types of dough.

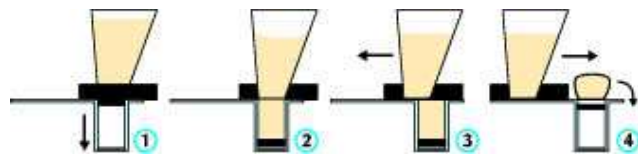


Vacuum scaling system with built-in vacuum pump for dough pieces of excellent quality.



A wide variety of optional pre-rounding and rounding system for various dough types.

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.



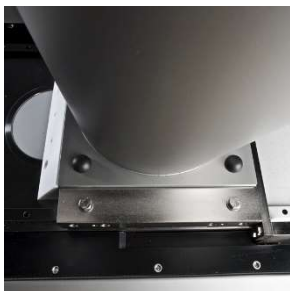
Optional double belt outfeed system; for long form moulding and transporting dough pieces to max. 4.4 in. outfeed height.



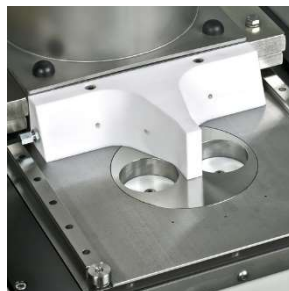
The SLIM is equipped with electronic speed control and piece counter.



Stainless steel automatic flour duster with serrated aluminum roller for precise flour dosage (option).



Stainless steel hopper for 110 or 200 lbs. of dough. With teflon coated interior no dough is left behind in the hopper.



SLIM 2x200 is equipped with a double piston cylinder for weight range from 1-8 oz. with a capacity of up to 2,200 per hour.



Healthy and hygienic; no dough remains in the vacuum chamber which makes the SLIM easy to clean and perfectly suitable for quick changing of dough types.

Dividing disc for DR and DR Robot Divider Rounder

Type*	Division	Weight range (oz)**	Dough capacity (lbs)**	Disc dimension (in)	Hourly capacity (pc/h)***
Round dividing discs					
2/30	30	0.9 - 3.0	1.7 - 5.6	12.8	6000
3/30	30	1.1 - 3.5	2.0 - 6.6	14.3	6000
3/36	36	0.9 - 3.0	2.0 - 6.7	14.4	7200
3/52	52	0.6 - 1.6	1.8 - 5.2	14.3	10400
4/14	14	4.6 - 8.8	4.0 - 7.7	15.7	2800
4/30	30	1.4 - 4.6	2.6 - 8.6	15.7	6000
4/36	36	1.1 - 3.9	2.4 - 8.7	15.7	7200
Square dividing discs					
4/09	9	3.5 - 15.5	2.0 - 8.7	12.4 x 12.4	1800

* head depth dividing disc is 3.2" ** depending on dough consistency

*** depending on operator efficiency and production flow



Dividing disc for Robocut (S) and Robotrad Divider

Type*	Divisions	Weight range (oz)**	Dough capacity (lbs)**	Dough Portion size (in)	Hourly capacity (pc/h)***
S06	06	28 - 118	10 - 45	8.5 x 5.6	675
S10	10	17 - 71	10 - 45	8.5 x 3.3	1125
S12	12	14 - 59	10 - 45	4.2 x 5.6	1350
S20	20	9 - 35	10 - 45	4.2 x 3.3	2250
S24	24	7 - 29	10 - 45	2.1 x 5.6	2700
S40	40	4 - 18	10 - 45	2.1 x 3.3	4500
Opción					
S06/12	06/12	14 - 118	10 - 45	5.6 x 8.5/4.2	675/1350
S10/20	10/20	9 - 71	10 - 45	3.3 x 8.5/4.2	1125/2250
S12/24	12/24	7 - 59	10 - 45	5.6 x 4.2/2.1	1350/2700
S20/40	20/40	4 - 35	10 - 45	3.3 x 4.2/2.1	2250/4500

* dough basket 17.1" x 16.9" x 4.7" ** depending on dough consistency

*** depending on operator efficiency and production flow



Dividing disc for Robocut (R)

Type	Divisions	Weight range (oz)*	Dough capacity (lbs)*	Dough basket (in)	Hourly capacity (pc/h)**
R16	16	8 - 45	8 - 45	18.5 x 4.7	1500
R20	20	7 - 36	8 - 45	18.5 x 4.7	1900
R24	24	5 - 30	8 - 45	18.5 x 4.7	2300

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



Grids and grilles for Robotrad-p+, Robotrad-s and Robotrad-t

Type*	Divisions	Weight range (oz)**	Dimension dough piece (in)	Dough capacity (lbs)**	Hourly capacity (pc/h)***
Grids/grills with rectangular and square form					
2 x 2	4	17.6 - 68.8	8.5 x 8.4	4 - 18	280
1 x 6	6	11.8 - 45.9	17.1 x 2.8	4 - 18	420
1 x 8	8	8.8 - 34.4	17.1 x 2.0	4 - 18	550
2 x 4	8	8.8 - 34.4	8.5 x 4.2	4 - 18	550
3 x 3	9	7.8 - 30.6	5.7 x 5.6	4 - 18	620
1 x 10	10	7.1 - 27.5	17.1 x 1.6	4 - 18	690
2 x 5	10	7.1 - 27.5	8.5 x 3.3	4 - 18	690
2 x 6	12	5.9 - 22.9	8.5 x 2.8	4 - 18	830
4 x 3	12	5.9 - 22.9	4.2 x 5.6	4 - 18	830
2 x 8	16	4.4 - 17.2	8.5 x 2.0	4 - 18	1110
4 x 4	16	4.4 - 17.2	4.2 x 4.2	4 - 18	1110
3 x 6	18	3.9 - 15.3	5.7 x 2.8	4 - 18	1250
2 x 10	20	3.5 - 13.8	8.5 x 1.6	4 - 18	1380
5 x 4	20	3.5 - 13.8	3.4 x 4.2	4 - 18	1380
4 x 6	24	2.9 - 11.5	4.2 x 2.8	4 - 18	1660
5 x 5	25	2.8 - 11.0	3.4 x 3.3	4 - 18	1730
5 x 6	30	2.4 - 9.2	3.4 x 2.8	4 - 18	2080
4 x 8	32	2.2 - 8.6	4.2 x 2.0	4 - 18	2220
6 x 6	36	2.0 - 7.6	2.8 x 2.8	4 - 18	2490
5 x 8	40	1.8 - 6.9	3.4 x 2.0	4 - 18	2770
8 x 10	80	0.9 - 3.4	2.1 x 1.6	4 - 18	5540
Grid/grills with triangular forms					
T24	24	2.9 - 11.5	5.5 x 4.1 x 6.9	4 - 18	1660
T32	32	2.2 - 8.6	4.1 x 4.1 x 5.9	4 - 18	2220
T40	40	1.8 - 6.9	4.1 x 3.3 x 5.3	4 - 18	2770
T60	60	1.2 - 4.6	3.3 x 2.8 x 4.3	4 - 18	4150
Grids/grills with circular forms					
R16	16	3.1 - 12.1	d4.1	4 - 18	1110
R25	25	2.0 - 7.8	d3.3	4 - 18	1730
Forming grids/grills and plates with rounded rectangular forms					
1 x 6	6	11.8 - 45.9	17.1 x 2.8	4 - 18	420
1 x 8	8	8.8 - 34.4	17.1 x 2.0	4 - 18	550
1 x 10	10	7.1 - 27.5	17.1 x 1.6	4 - 18	690

* dough basket size for all types 17.1" x 16.9" x 4.7"

** depending on dough consistency

*** depending on operator efficiency and production flow



Robotrad-p+



Robotrad-s



Robotrad-t

Packaging and weight dimensions

	Weight (lbs)	W x D x H (in)
DR	750	30 x 30 x 74
DR Robot	795	30 x 30 x 74
Robocut	685	30 x 30 x 59
Robotrad-p+	850	41 x 31 x 61
Robotrad-s	880	41 x 31 x 61
Robotrad-t	795	30 x 30 x 59
Robopress	650	30 x 30 x 59
SLIM 700 / 1400 / 1700	870	46 x 31 x 79
SLIM 2x200	870	46 x 31 x 79



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.

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.



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.

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 the Netherlands and available at www.daub.nl