

DR Bun Divider Rounder series



DR

DR Flex

DR Robot

DR Robot Automatic

DR Robot Variomatic

DR

Fixed dividing disc, manual dividing, powered rounding

DR Flex

Interchangeable dividing disc, manual dividing, powered rounding

DR Robot

Interchangeable dividing disc, hydraulically assisted dividing and rounding

DR Robot Automatic

Interchangeable dividing disc, fully automatic work cycle, programmable dividing and rounding times for up to 10 programs

DR Robot Variomatic

As DR Robot Automatic + variable pressure regulation, adjustable rounding speed and stroke, electronic weight setting

Type	Division	Weight range (oz)*	Dough capacity (lbs)*	Disc dimension (in)	Head depth (in)	Hourly capacity (pc/h)**
Round disc						
2/30	30	0.9 - 3.0	1.7 - 5.6	12.8	3.2	6,000
3/30	30	1.1 - 3.5	2.0 - 6.6	14.3	3.2	6,000
3/36	36	0.9 - 3.0	2.0 - 6.7	14.3	3.2	7,200
3/52	52	0.6 - 1.6	1.8 - 5.2	14.3	3.2	10,400
4/14	14	4.6 - 8.8	4.0 - 7.7	15.7	3.2	2,800
4/30	30	1.4 - 4.6	2.6 - 8.6	15.7	3.2	6,000
4/36	36	1.1 - 3.9	2.4 - 8.7	15.7	3.2	7,200
Square disc						
4/09	9	3.5 - 15.5	2.0 - 8.7	12.4 x 12.4	3.2	1,800

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

	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, dividing and rounding time	-	-	-	●	●
Automatic cycle dividing / rounding	-	-	-	●	●
Manual weight setting by volume bar	●	●	●	●	-
Programmable weight setting	-	-	-	-	●
Adjustable 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 (instead of cast iron food)	●	●	●	●	●
Dampers (instead of cast iron foot)	●	●	●	●	●
Prison package (full description on request)	●	●	-	-	-
Transformer for 4 wire connection 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



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



Unique easy forward-tilting system helps you clean the robust dividing assembly without effort, saving time every day.



There's a choice of eight anodized coated aluminum dividing discs with stainless steel knives. The discs require minimal flour for dividing, are hygienic and can be cleaned in a dish-washer.



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