

DAUB Bakery Machinery

DR and DR Robot Bun Divider Rounder



DR Fixed dividing disc, manual pressing and dividing, powered rounding

DR Flex Interchangeable dividing disc, manual pressing and dividing, powered rounding

DR Robot Interchangeable dividing disc, hydraulically assisted dividing and rounding

DR Robot Automatic As DR Robot + programmable pressing 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



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 seven 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.

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DR

DR Flex

DR Robot

DR Robot Automatic

DR Robot Variomatic

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

^{*} head depth of all dividing discs is 3.2" ** depending on dough consistency *** depending on operator efficiency and production flow



On the Variomatic product quality is increased by additional parameters matching dividing discs with dough type: rounding speed and rounding stroke. The weight setting is programmable through the control panel.



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



Heavy counter-weight provides stable footing. No damper is required and the stability of the machine protects the floor and adjacent furniture, at the same time it is easily movable.



All Daub bun divider rounders come standard with three synthetic rounding plates