



DR



DR Flex



DR Robot



DR Robot
Automatic



DR Robot
Variomatic

Comparison summary

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

Information sheet DR and DR Robot Divider Rounder

	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 memory	-	-	-	•	•
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
Marine execution with floor connection	•	•	•	•	•
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 sensor for 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

Prison package :

- Rounding table back and side covered
- Secured base frame (only allen screws)
- Secured locking pin (with steel chain)
- Floor dampers or floor connection (instead of movable foot)
- Extra secured press handle (with padlock)
- Secured press ring (with two padlocks)
- Secured rounding plate
- Equipped with gas spring (no separate tooling required for cleaning position)
- Button of rounding handle ratchet secured with glue and thread



The Daub Divider Rounder is the most modern machine of its type available on the market today. There is a choice of seven different models allowing an optimal choice for each baker or bakery shop.

Easy cleaning

Daub Divider Rounder's have a dividing disc that lifts forward, whereas similar machines have a disc that opens to the side. The disc is part of a heavy assembly (200 lbs) that needs to be opened at least every day for cleaning. Side opening is cumbersome, requires physical effort and can be dangerous as the machine can tip over to the side. The easy forward-lifting system of Daub DR Divider Rounder avoids these problems and saves valuable production time every day.

It has a anodized aluminum dividing disc, which although not unique, Daub was the first to offer this and applies a unique production technique to manufacture it. Blades are manufactured out of high grade stainless steel and not out of simple plated steel.

Stable and well-constructed

All Daub DR Divider Rounder's have a heavy (90 lbs) cast-iron counter weight that provides an extremely stable footing. The base also extends beyond the machine, so the wheels are further apart and more stable. Most competitors' machines don't have counter weights, wheels or overhang.

No damper is required, and since the machine is stable there is no damage to floor or adjacent furniture or other equipment as a result of wandering around during operation.

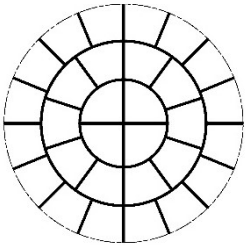
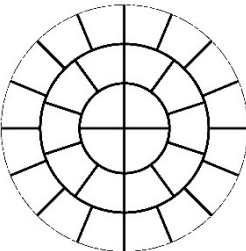
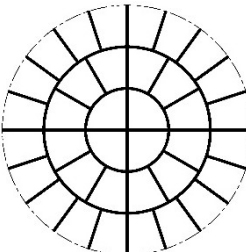
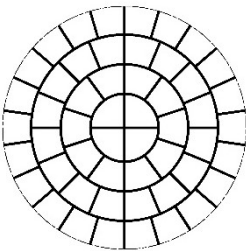
Cost efficient

On all of Daub's DR Divider Rounder's the motor starts only when the machine is activated (not running continuously as with similar machines). This saves energy and reduces motor wear. There are no gears etc. just a V-belt which can be tightened if necessary.



Information sheet DR and DR Robot Divider Rounder

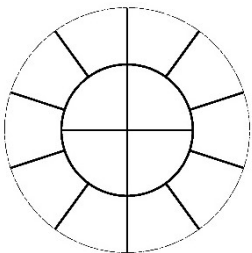
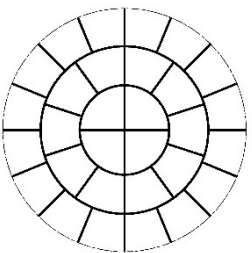
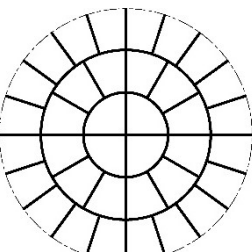
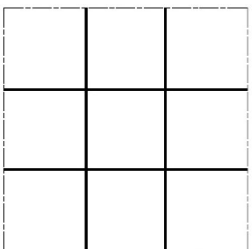
DR and DR Robot : Dividing disc

	Type*	Division	Weight range (oz) **	Disc dimension (in)	Capacity (pc/h) ***
	2/30	30	0.9 - 3.0	12.8	6,000
	3/30	30	1.1 - 3.5	14.3	6,000
	3/36	36	0.9 - 3.0	14.3	7,200
	3/52	52	0.6 - 1.6	14.3	10,400

* head depth of all dividing discs is 3.2" ** depending on dough consistency

*** depending on operator efficiency and production flow

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	Type*	Division	Weight range (oz) **	Disc dimension (in)	Capacity (pc/h) ***
	4/14	14	4.6 - 8.8	15.7	2,800
	4/30	30	1.4 - 4.6	15.7	6,000
	4/36	36	1.1 - 3.9	15.7	7,200
	4/09	9	3.5 - 15.5	12.4 x 12.4	1,800

* head depth of all dividing discs is 3.2" ** depending on dough consistency

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Electric configuration

Voltage	Hz	Phase	Ampere	Wattage	
DR (Flex)					
200 - 270	50 - 60	3 phase / ground	4.0	0.6	
200 - 270	50 - 60	1 phase / ground	6.0	0.8	
400 - 460	50 - 60	3 phase / ground	3.0	0.6	*
208 - UL	60	3 phase / ground	5.0	0.6	**
208	60	3 phase / ground	5.0	0.6	
DR Robot ***					
400 - 460	50 - 60	3 phase / ground / neutral	5.0	1.3	
200 - 270	50 - 60	3 phase / ground	8.0	1.3	
400 - 460	50 - 60	3 phase / ground	5.0	1.3	****
208 - UL	60	3 phase / ground	8.0	1.3	**
208	60	3 phase / ground	8.0	1.3	

* See Options : 50-60 Hz / 3 phase / ground / neutral

** See Options : UL certified configuration

*** DR Robot, DR Robot Automatic and DR Robot Variomatic

**** See Options : Transformer for 4 wire connections without N at 400V (not on Variomatic)

Yours sincerely,

Daub Bakery Machinery bv