

- ROBOCUT²
- ROBOPRESS
- ROBOTRAD
- SLIM



ROBOCUT²
Automatic Round



Dividers

The Daub dividers include ranges of compact SLIM dough dividers and the innovative ROBOCUT² semi-automatic and electronic dividers. Designed to be compact, mobile and gentle on the dough, Daub dividers are also operator- and maintenance friendly.



Equipped for progress

Daub ROBOCUT² is a must in the modern bakery operating with traditional methods. This machine is equipped with a custom designed, dough friendly hydraulic system.

It is easy to use and very quiet, making for a pleasant working environment. The ROBOCUT² is also service friendly and more reliable than ever.

You can choose the ROBOCUT² in a round (R) or a square (S) version in various capacities.



Clean and clever

The Daub ROBOCUT² is designed to meet the toughest hygienic standards. The stainless steel inner ring is easy to clean for unproblematic operation and durability.

The dividing disc with Teflon[®] coating suits the newest hygienic demands while the handy front mounted brackets provide protection and easy movability. The side panels of the machine can be removed - without tools - for simple maintenance.



ROBOCUT² R

- The round model with one button operation:
- is available for 16, 20 or 24 portions
 - round dough basket for extreme precision
 - has an operating indication light
 - auto blade rising for easy cleaning of the stainless steel knives (on Automatic)



ROBOCUT² S

- The square model with one-button operation:
- divides dough into 20 or 10/20 or 20/40 portions
 - dough portions are easier to handle due to the unique block format
 - the stainless-steel knives are durable and easy to clean
 - is suitable for French loaves and ciabatta



ROBOCUT² Electronic

- Extra features for the Electronic versions:
- automatic opening and closing of the lid
 - digital readout with programmable memory
 - adjustable pressing time for more flexibility
 - the dough can be pressed without cutting
 - auto blade rising for easy cleaning of the stainless steel knives



ROBOPRESS

The square press creates uniform, rectangular fat and pastry blocks. The pressing time is adjustable. Available in Electronic version as well. Block size is 43 x 43 cm.

Apex Bakery Equipment

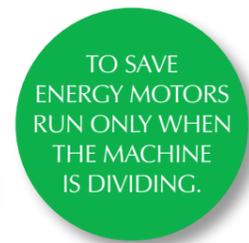
ROBOCUT²



ROBOCUT² Electronic Square

Model	Dough parts	Weight range
Round:		
ROBOCUT ² R16 (A/E)	16 divisions	250 - 1100 gr
ROBOCUT ² R20 (A/E)	20 divisions	200 - 900 gr
ROBOCUT ² R24 (A/E)	24 divisions	165 - 750 gr
Square:		
ROBOCUT ² S20 (A/E)	20 divisions	240 - 1000 gr
ROBOCUT ² S10/20 E	10 and 20 divisions	240 - 2000 gr
ROBOCUT ² S20/40 E	20 and 40 divisions	120 - 1000 gr

(Weight range dependent on dough consistency)



Specifications

Power: 1,1 kW

LxWxH: 62 x 62 x 120 cm

Weight: 345 kg



ROBOCUT²



ROBOCUT² Automatic



ROBOCUT² Electronic



ROBOPRESS

ROBOTRAD



ROBOTRAD Automatic

Robotrad is a new machine in the true meaning of tradition to divide dough for artisan bread. Without the use of any pressure the Robotrad divides gently by pushing the dough against the removable grill.



Optional grilles

Robotrad Divider

- operation with up and down buttons and end-switch.
- teflon coated dividing grilles and top plate
- stainless steel knives
- on castors with brake
- two grill supports and pressing plates

Robotrad Automatic Divider

As the Robotrad Divider but expanded with:

- cast iron foot
- automatic rising of the knives for easy cleaning

Robotrad Electronic Divider

As the Robotrad Automatic Divider but expanded with:

- automatic closing and opening of the lid
- programmable pressing time
- press-only function

Grilles Robotrad

To accommodate personal requirements these grilles are available in 6, 10, 12 and 20 long divisions plus 18, 24 and 36 square divisions.

Model	Dough parts	Weight range
ROBOTRAD T20 (A/E)	20 divisions	240 - 1000 gr
ROBOTRAD T10/20 E	10 and 20 divisions	240 - 2000 gr
ROBOTRAD T20/40 E	20 and 40 divisions	120 - 1000 gr

(Weight range dependent on dough consistency)