

Daub Bakery Machinery

DAUB

The Taste of Future Tradition

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Preparing future tradition

Daub brings new technology into traditional bakeries. As a leading manufacturer of advanced machinery, we supply solutions to quality conscious bakers around the world.

And with more than a hundred years' experience supporting our innovative design, we can proudly claim to be 'Preparing Future Tradition'.



Development stimulated by feedback

Daub's technology development is reinforced with feedback from today's bakery world. Because we are sensitive to your needs for greater cost efficiency without compromising on product quality or taste, our machines are easier to operate and maintain. Cost of ownership is kept down, while the return on investment is up.

Combining efficiency and ergonomics


Operational flexibility and user friendliness are the key

drivers for our research and development team.

Every new machine concept must meet the toughest ergonomic requirements before it is released for production. Maintenance simplicity, service access and long term durability are also important in the design process.

Cooperative in durability

Daub not only co-develops the high-tech components used in its machines with suppliers, who are all specialists in

 their own fields, but also tests them together to ensure long reliable service.

SOLID RECIPE FOR INNOVATION



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Ingredients for future performance

Daub Bakery Machinery is headquartered in Goirle, in the south of the Netherlands and specializes in the design and manufacture of machines for preparing fermented products. Founded in 1902, Daub has earned an international reputation for quality and innovation.

Today the company continues its' forward looking business mission: to meet the requirements of traditional bakeries and bread shops in a changing marketplace.



Pro-active in market development

By closely watching developments in the international manufacturing scene, and by taking a pro-active role in creating solutions, Daub is helping traditional bakers meet growing consumer demands. Research into markets and technology coupled to our knowledge of the safety and hygiene regulations ensure Daub machines satisfy the bakers' business objectives as well as legal obligations.

Preparing Future Tradition

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.

ROBOCUT²



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.

Preparing Future Tradition

ROBOCUT²



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



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.

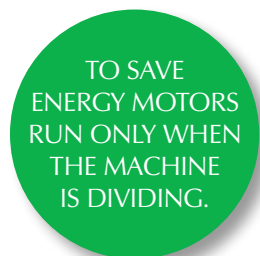
ROBOCUT²



ROBOCUT² Electronic Square

Model	Dough parts	Weight range
Round:		
ROBOCUT² R16 (A/E)	16 divisions	250 - 1100 gr
ROBOCUT² R20 (A/E)	20 divisions	200 - 900 gr
ROBOCUT² R24 (A/E)	24 divisions	165 - 750 gr
Square:		
ROBOCUT² S20 (A/E)	20 divisions	240 - 1000 gr
ROBOCUT² S10/20 E	10 and 20 divisions	240 - 2000 gr
ROBOCUT² 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)

Preparing Future Tradition

SLIM



lim dough divider

The SLIM dough divider is a practical machine for the professional bakery. The SLIM system is very accurate and the results are equal to manual dividing. It consists of a pressureless measuring system based on a unique vacuum method. Therefor the dough is not compressed.

SLIM



Saving time

With the technical ingenuity of the SLIM dough divider you can count on efficient production processes. You save time because it is no longer necessary to clean in between batches if you change dough types. Daily maintenance is fast and simple.

Preparing Future Tradition

SLIM

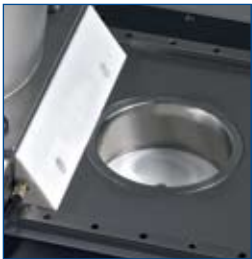


Compact and mobile

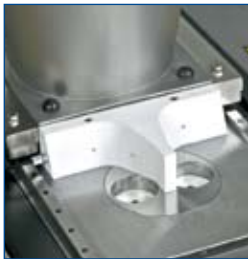
The compact design of the SLIM fits in even the smallest bakeries. Also you are not tied to one location which is a positive point for your flexibility.



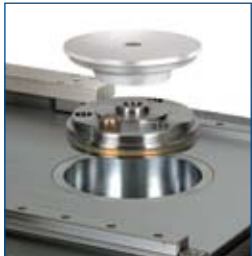
Optional pre-rounder



Single piston



New double piston



Cylinder head with vacuum filter



Optional flour pulverizer

High productivity

The machine has a capacity of 700 to 1100 pieces of dough per hour. In addition to this, the SLIM dough divider is very user friendly: the low stainless steel feeder hopper -provided with a special Teflon® coating- turns repetitive operations into easy routines. The hopper is designed to handle 90 kg of dough.

Highly durable

The SLIM dough divider is designed for daily use. Solid construction and well considered technology guarantee minimum maintenance. There is no metal-to-metal contact where components slide against each other. Wear is limited to a minimum and oil lubrication is no longer necessary.

Specifications

The machine is equipped with electronic speed control and a piece counter. The outfeed belt is 50 cm long with an outfeed height of 70-90 cm. It is possible to adapt the divider for a small production line.

SLIM



TO SAVE
ENERGY MOTORS
RUN ONLY WHEN
THE MACHINE
IS DIVIDING.

Model	Weight range
SLIM 700	80 - 700 gr
SLIM 1400	200 - 1400 gr
SLIM 1700	300 - 1700 gr
SLIM 2 x 200	50 - 200 gr

(Weight range dependent on dough consistency, capacity depends on the weight of the dough piece)

Specifications

Power: 1,3 kW

LxWxH: 120 x 66 x 164 cm

Weight: 325 kg

Height outfeed: 70-90 cm

Height infeed: 164 cm

Preparing Future Tradition



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Daily bread

"Being the local baker, a lot of my customers depend on my bread, pastry and specialties. Therefore we cannot afford any interruption in our daily operations. From 5:00 am the bakery is in full production to satisfy the needs and demands of our clients. People start visiting our bread-shops at 8:00 am through to the end of day buying freshly baked bread, rolls and cakes and have done so since I started in this business. In a rapidly changing environment we always try to improve our quality and adapt ourselves to satisfy our loyal but demanding clientele.

In our bakery Daub grants us the opportunity to stay ahead in developments, optimise our service and be creative with our products. We constantly look after our machinery knowing that they are the key-factors leading to flexibility and cost-effectiveness".

DR²

DR-ROBOT²



DR-ROBOT² Electronic

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Divider Rounders

The state of the art Daub semi-automatic and automatic divider rounders treat the dough gently to make perfect round rolls.

These machines allow a production of a wide range of products throughout the entire day. So you can meet rapidly changing customer demands.

DR²



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In the DR² dough distribution takes place in a smooth movement. The powerful rounding motion gives you perfect bread rolls. A coating on the dividing disc keeps cleaning simple. All parts are accessible and the dividing disc can be easily tipped to the front. This advanced equipment is mounted on small wheels but is very stable. It meets the most recent standards for safety and hygiene.

Preparing Future Tradition



Technological tour de force

The DR-ROBOT² is equipped with an innovative high-performance hydraulic system, and has been further improved in the fields of sturdiness, user-friendliness and the perfection of its end-results. The high production capacity is an important characteristic of this competitively priced divider-rounder.

DR-ROBOT²



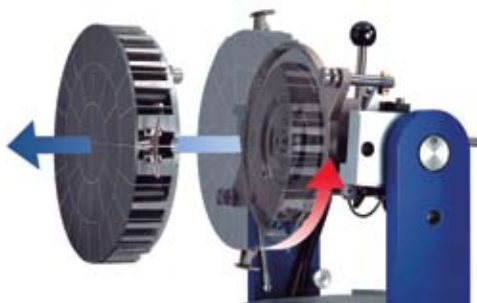
Safe, convenient and hygienic

- safe to use with its protective brackets and handles
- equipped with interchangeable dividing discs for working with dough from 16 to 250 grams
- 7 different sizes of the discs can be ordered separately
- easy to clean for optimal hygiene



The advantages of the new hydraulic system

- extremely quiet and steady, creating a pleasant working environment
- maintenance and service friendly



Well thought-out system

- the anodised dividing disc has a coated working surface
- the aluminium discs with stainless steel blades are light and easy to switch
- the dividing disc can be safely tipped forward
- all components are easily accessible
- the machine is movable but still stable



Dividing disc	Dough parts	Weight range
2/30	30	25 - 85 gr
3/30	30	30 - 100 gr
3/36	36	25 - 85 gr
3/52	52	16 - 45 gr
4/14	14	130 - 250 gr
4/30	30	40 - 130 gr
4/36	36	30 - 110 gr

(Weight range dependent on dough consistency)

Preparing Future Tradition



TO SAVE ENERGY MOTORS RUN ONLY WHEN THE MACHINE IS DIVIDING AND ROUNDING.



DR²

- simple manual operation
- the rounding stroke is variable
- equipped with adjustment bar for rapid weight setting
- dividing disc can be tipped to the front for cleaning

Specifications

Power: 0,55kw

LxWxH: 65 x 65 x 146 cm (216 + handle)

Weight: 340 kg

DR-ROBOT²

- simple one-handle operation
- the hydraulic system ensures no manual power is needed; this also saves you time
- the rounding stroke is variable
- equipped with adjustment bar for rapid weight setting

Specifications

Power: 1,3 kW

LxWxH: 62 x 62 x 155 cm

Weight: 380 kg



DR-ROBOT² Automatic

- a fully automatic machine
- programmable memory
- with digital readout for pre-settings
- consistent quality through exact timing
- equipped with adjustment bar for rapid weight setting

Specifications

Power: 1,3 kW

LxWxH: 62 x 62 x 155 cm

Weight: 380 kg



DR-ROBOT² Electronic

- electronically adjustable to your own specifications
- variable automatic weight range, electronically set
- adjustable rounding stroke, matching dough type and weight
- three rounding speeds for extra precision
- programmable memory

Specifications

Power: 1,3 kW

LxWxH: 62 x 62 x 155 cm

Weight: 380 kg

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.

To ensure we are as close as possible to our customers, the Daub global network is shaped to meet local market requirements. Daub distributors can provide knowledgeable sales and service support in your own language and in a location not far from you.

A quality network of dealers

The Daub dealer list currently stands at 100 members in over 70 countries around the world, each trained to provide the information you require when investing in a Daub machine. Please contact us, or visit www.daub.nl to find out the dealer closest to you.

A dependable after sales service network ensures that your investment in high quality Daub equipment is protected. Downtime is costly and inconvenient, so the service agreements are based on getting your machines back up and running in line with your requirements.



Sharing *A*ppetite



Mini Moulder 200



ini Moulder

The compact Mini Moulder range comprises machines for making finger rolls, hotdogs and small loaves at up to 3500 pieces per hour. Easy to operate, they take a pre-rounded dough piece, roll it between drum, belt and pressure pad, to produce perfect rolls.



stainless steel frame

compact in size

easy maintenance

high production capacity

Model	Weight range	Max. Length	Product
MM-100F	30 - 100 gr	15 cm	Finger rolls
MM-100H	30 - 100 gr	15 cm	Hotdogs
MM-100C	30 - 100 gr	15 cm	Finger rolls/Hotdogs
MM-200	20 - 200 gr	23 cm	Small loafs

(Weight range dependent on dough consistency)

Specifications	MM-100	MM-200
Power:	0,25 kW	0,30 kW
LxWxH:	71 x 31 x 45 cm	71 x 38 x 55 cm
Weight:	40 kg	45 kg

D-SLICER

Shop Slicer

Self Slicer



Shop Slicer

D-SLICER



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-Slicer

The newest example of Daubs technology combines an eye catching design with user friendly functionality to meet both today's and tomorrow's requirements and safety regulations in every bakery shop.

The radiant appearance and stylish colour combinations, achievable with the side panel, lend a personal touch to those bakeries which truly value craftsmanship, comfort and outstanding presentation.

Two versions

The D-Slicer is available in two versions. One designed for the bakery shop with a safety guard on the in feed side for safety compliance. The guard allows not only rapid unloading of the machine but also offers the possibility of slicing more than one bread at a time.

The other is a self slicing model with a safety guard that covers both the in and out feeds. It starts automatically when you close the guard. This model allows customers to slice their own bread.

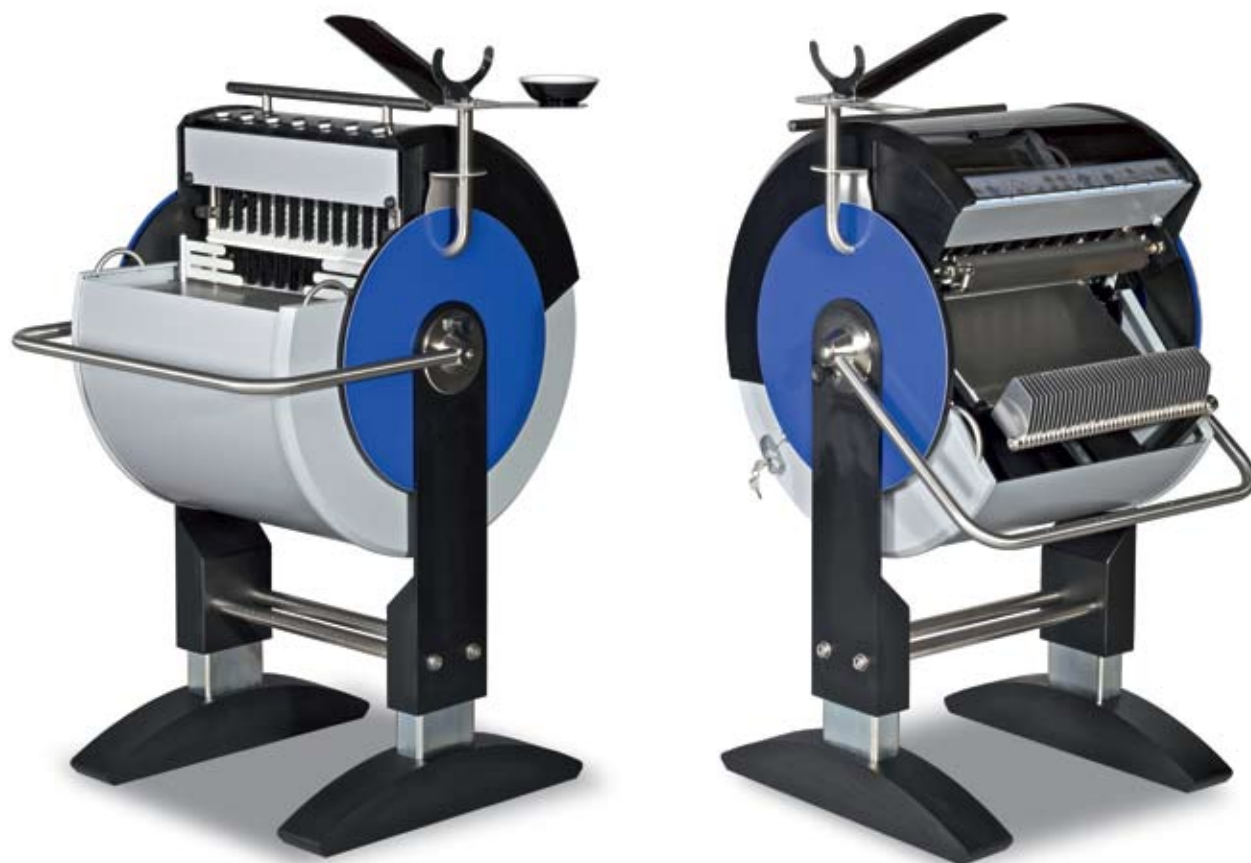


Shop Slicer open

Shop Slicer closed

Preparing Future Tradition

D-SLICER



Shop Slicer

Self Slicer



Designed for functionality, safety and good looks

The D-Slicer is designed to meet high demands and different bread types whilst the unique knife arrangement in the patented slicing system treats the bread gently.

The solid frame is ergonomically designed with adjustable working height and angle. On the self slicer, the slicing area is completely covered for safe operation. Rounded centric forms with different coloured side-panels give the slicer a unique appearance in every bread shop.

D-SLICER



Robust construction

- bread pusher is moved by a solid, silent system
- knives are constructed in a strong frame module

Operational versatility

- handles more types of bread (incl. large diameter or high weight)
- speed is adjustable
- pusher can be set at two positions (allows slicing of two breads at a time)
- bread can be sliced up or downwards or horizontally



Simple cleaning and maintenance

- easy cleaning (all covers are removable)
- bread crumbs fall into a large collecting tray
- simple access to the technical parts of the machine

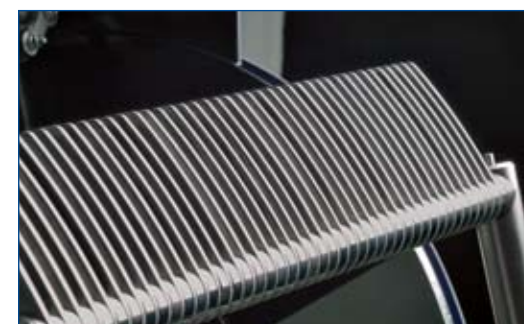


Economical

- strong knives for long operational life (1mm thick, Teflon coated)
- easy replacement of the knives (can be done by bakery operator)

Ample choice of sizes

- slice thickness from 9 to 18 mm available



Specifications

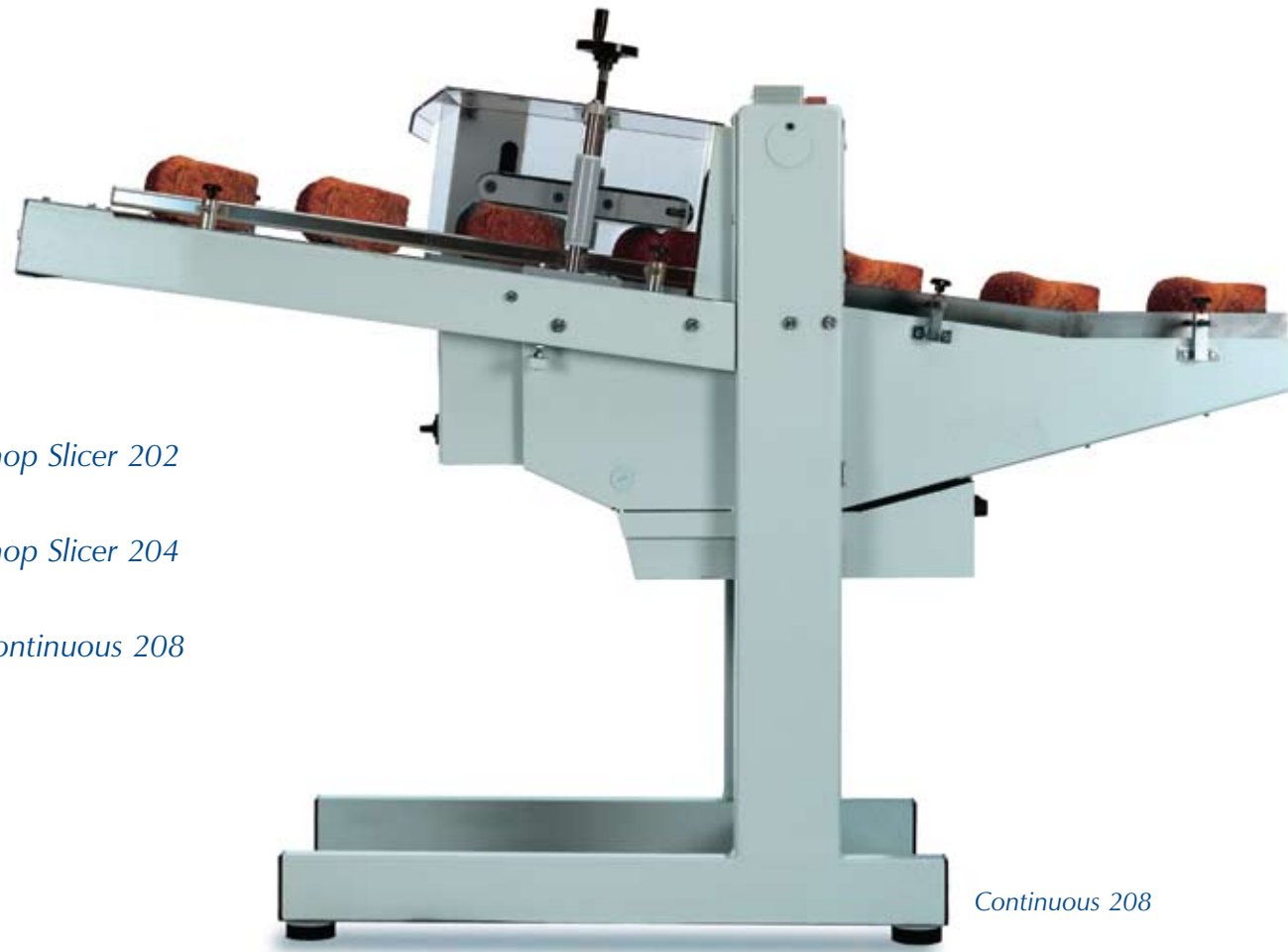
Power:	0,55 kW
LxWxH:	78 x 70 x 125 cm
Weight:	180 kg

Bread sizes

Length/diameter:	26 cm
Width:	44 cm
Height:	16 cm

Preparing Future Tradition

X-SLICER



Shop Slicer 202

Shop Slicer 204

Continuous 208

Continuous 208



With a broad choice of attractive shop models and durable semi-industrial models, there's a Daub bread slicer for every small or medium-sized bakery. They all offer silent operation and feature a patented knife configuration for longer durability of the knives and flawless cutting results even with fresh bread.

X-SLICER



Cross-slice principle

X-Slice

The cross-slicer is an innovative machine equipped with the unique cross-slice system. The loaf is cut at an angle with a longer stroke of the blades, which results in faster slicing (even fresh bread) and smooth and silent operation.

Long lifespan

The X-Slice knives have a life span lasting up to three times as long as that of a conventional machine.

Preparing Future Tradition

X-SLICER

X-SLICER



Optional Table-model



Shop Model 202



Shop Model 204



Continuous Model 208



Cross-slice system

Many advantages

Daub bread slicers are well-known for their ease of use and speed. They are simple to maintain and are characterised by their ease of use and low noise levels. With the choice of many options you can order the bread slicer that best fits your production process.

Model diversity

The machine can be furnished as a table (on request) or an upright model; in an automatic, semi-automatic or continuous version.

Maximum heigth of the bread is 16 cm and diameter 24 cm.

You have a selection of slice thickness, which, according to your specifications, is set at 11, 12 or 14 mm. Other sizes are available on request.



Bag blower



Stainless steel knives



Oil lubrication



Swivel wheels



Options

For the applications you have in mind, you can select the following options:

- bag blowing device: automatically opens plastic bags, increasing hourly production (standard on model 208)
- oil lubrication of the knives: automatic system to prevent bread from sticking, especially recommended for slicing darker bread types
- stainless steel or Teflon® coated knives
- machine mounted on four swivel wheels
- two different slice thicknesses, left and right: allows slicing of different types of bread on each side of the machine
- single phase execution (on models 202 and 204 only)

Specifications	202	204	208
Power:	0,37 kW	0,55 kW	1 kW
LxWxH:	73x55x113 cm	73x55x113 cm	194x55x130 cm
Weight:	150 kg	160 kg	275 kg

Model	Max. loaf length	
BRS 202/52	52 cm	Semi-automatic with bread pusher and handle
BRS 204/52	52 cm	Automatic with bread pusher and start button. Adjustable pressure.
BRS 208/52	52 cm	Automatic continuous slicer with double feeder belts. Hourly production up to 800 loaves.

Tribute to technology

With a clear focus on design and technology, Daub is constantly looking for ways to create solutions that improve the return on investment in the traditional style bakery. Design and equipment of the bread shop, where the client gets the first impression of the bakery, has become more important over the years. Every product concept is based on durability. Choice of materials, operational use, productivity and maintenance are comprehensively tested to ensure flexibility, comfort and cost-efficiency.

By creating every component under direct management in the production sites of the Daub Manufacturing Group, the machinery meets the toughest requirements. Eager in its objectives, Daub does not allow itself to stand still. Showing this forward driven vision, the new generation of D-Slicers reflects the newest insight and technology to satisfy future needs.

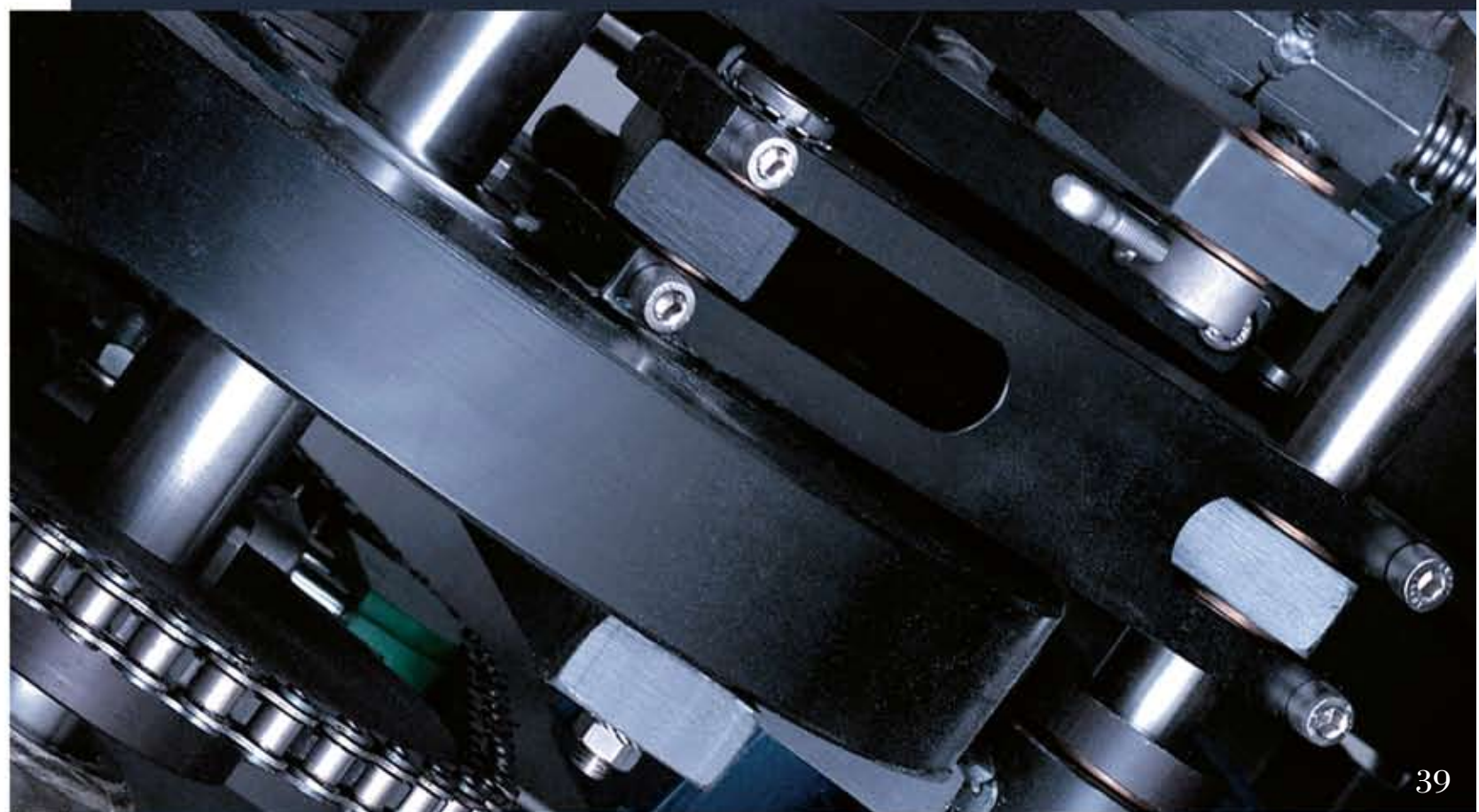
Hungry for more?

Contact Daub directly if you require more information on the product lines. Our people are on hand to answer your questions.

Daub regularly exhibits at major trade shows for bakery equipment. You'll have the opportunity to discuss your specific needs directly with us and see the latest developments in an informal environment. Some of the events we participate in are: The IBA in Germany, FHA in Singapore and IBIE in the USA. At other events we are present in cooperation with our main distributors.



SPARE PARTS



arts of flavour

Our efficient logistics system guarantees that owners of all machines built by Daub have fast access to crucial spare parts. They can also count on support and advice from Daub regarding the installation of these parts.



Preparing Future Tradition

WWW.DAUB.NL

Models and technical specifications may change due to continued development. Our General Conditions apply to all offers and agreements. They are available on request or at: www.daub.nl/conditions. All machines are according to CE directives. The customer is responsible for any adjustments to comply with local regulations.

24 months warranty on parts

Apex Bakery Equipment

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DAUB

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