

Robopress Dough-Butter Press serie



Robopress Variomatic

Dough-butter press with electronic control panel

Daub's Robocut, Robotrad and Robopress dividers and presses are the latest design on the market today. These compact machines are designed to be mobile and maintenance friendly. All are equipped with a reliable and specially designed hydraulic system. The complete range Robocut, Robotrad and Robopress serie are easy to use and quiet, creating a pleasant working environment.

The Daub Robopress is a square shaped dough or butter press. It creates uniform, rectangular fat and pastry blocks. The pressing is adjustable so it may also be used as a press for fermented dough. The Robopress is based on the Robocut and Robotrad serie but equipped with a pressure plate (43 x 43.5 cm) instead of a dividing disc.

The Robopress is designed to meet toughest international hygienic, safety and operation standards. High grade stainless steel inner tub cover and synthetic food approved pressure plate make it hygienic and durable.



The Daub Robopress creates uniform, rectangular fat and pastry blocks of 43 x 43.5 cm. It can be used as press for fermented dough as well.



No physical effort is required; auto start-up and self-locking and –opening of the lid at the end of the cycle. The Robocut Variomatic also adds adjustable pressing time for even more flexibility.



The back door opens with a handle for easy cleaning and maintenance access.



Handy front mounted handles for protection and easy movability.



Standard on Variomatic; variable pressure regulation.



DAUB Bakery Machinery

Robopress Variomatic

Dough-butter press with electronic control panel

- Suitable for dough or butter as well as for fermented dough because of programmable pressure time
- Automatic locking and opening of the lid; self-locking, auto start and auto opening
- Programmable pressing time for maximum flexibility
- Variable hydraulic pressure regulation
- Operated by touch controls on electronic control panel
- Energy efficient due to automatic motor switch only operating when machine is pressing
- Cast iron foot on swivel wheels for extra stability but still easy movable
- Synthetic food approved pressure plate
- High grade stainless steel inner tub and top plate
- Rugged all steel construction with removable panels for efficient and fast cleaning
- Constructed with specially designed hydraulic system for smooth pressing
- Stable and quiet in daily operation

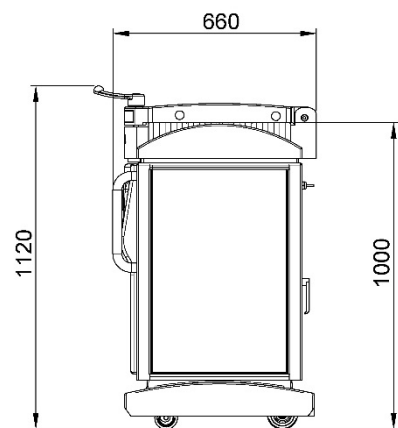
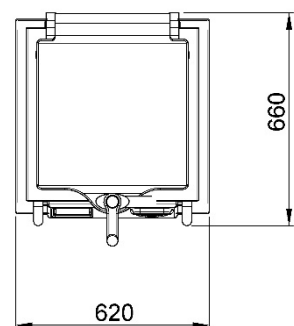
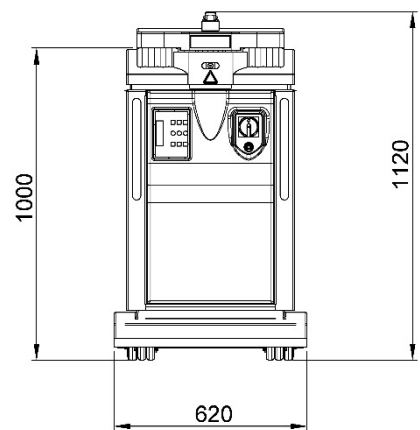
Options

- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400 V
- Glass panel with durable touch controls
- Safety switches on front and removable side panels

Accessories

- Set of recommended spare parts for 3 years operation
- Set of 2 pallet removal plates
- Pressure gauge for hydraulic system
- Set of 2 square pressure plates

Power 1.6 kW, 3-phase, net weight 325 kg
WxDxH 62 x 66 x 112 cm



Voltage	Hz	Phase	Ampere	Wattage
400 - 460 V	50 - 60 Hz	3 phase / ground / neutral	6A	1.6 kW
200 - 270 V	50 - 60 Hz	3 phase / ground	9A	1.6 kW
400 - 460 V	50 - 60 Hz	3 phase / ground	6A	1.6 kW
208 V	60 Hz	3 phase / ground	9A	1.6 kW



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