



### DR Robot Automatic

Divider rounder with automatic work cycle and interchangeable dividing disc

- Hydraulically assisted divider rounder with user-friendly control panel and simple two-hand operation
- Programmable pressing and rounding times for higher operator productivity
- Regular shaped and consistent dough products as a result of accurate rounding time programming
- Divide-only, press-only and cleaning positions
- Easily interchangeable dividing disc with maximum flexibility for work ranges from 16 to 250 gr.
- Unique easy forward-tilting system provides user-friendly, efficient and safe opening for cleaning
- Powered dough dividing and rounding action with easy and simple weight adjustment
- Energy efficient due to automatic motor switch only operating when machine is rounding
- Extremely stable due to heavy 80 kg iron foot counter-weight with overhang and widely placed wheels
- Cast iron footing on wheels provides flexibility together with extra stability
- Three lightweight synthetic rounding plates included
- Stainless steel dividing knife
- Coated anodized aluminum dividing disc
- Stable, smooth and quiet in daily operation
- Easy cleaning with minimum maintenance required

Power 1.3 kW, 3-phase, net weight 380 kg  
WxDxH 62 x 67 x 170 cm



A low pressure dividing system respects the dough and requires no physical effort from the operator.



Interchangeable dividing disc (within 5 minutes) offers increased flexibility, a work range of 16-250 gr. and tilts forward for easy cleaning.



A 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 moved.



The anodized coated aluminium dividing disc and stainless steel knife require minimal flour for dividing and are hygienic in use..

