

## Divider Rounder's

Daub Divider Rounder's are most advanced machines of their type on the market today. There is a choice of four models and seven dividing discs, allowing a wide range of choices for each baker or bakery shop.

The state-of-the-art Daub semi-automatic and automatic machines treat the dough gently. Dough distribution takes place in a smooth movement with powerful rounding motion producing perfect round rolls.

The ability to prepare many different products throughout a working day lets you respond quickly to consumer demands. A wide variety of dividing discs enables producing seasonal products easily.

All Daub Divider Rounder's are equipped with a unique easy forward-tilting system that lifts the dividing disc forward whereas many machines have a disc that opens sideways. Heavy cast-iron 80 kg footing in combination with widely placed wheels and overhang guarantee extreme machine stability even during maximum rounding operation.

## DR

### Semi-Automatic divider and rounder

- Unique easy forward-tilting system provides user-friendly, efficient and safe opening for cleaning
- Manual dough dividing and powered 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 0.55 kW, 3-phase, net weight 340 kg

WxDxH : 65x65x146cm

Type	Divisions	Weight range*	Capacity	Disc diameter	Head depth	Hourly capacity**
3/52	52	16 - 45 gr	3 kg	364 mm	82 mm	10400 pc/h
2/30	30	25 - 85 gr	2 kg	325 mm	82 mm	6000 pc/h
3/36	36	25 - 85 gr	3 kg	364 mm	82 mm	7200 pc/h
3/30	30	30 - 100 gr	3 kg	364 mm	82 mm	6000 pc/h
4/36	36	30 - 110 gr	4 kg	400 mm	82 mm	7200 pc/h
4/30	30	40 - 130 gr	4 kg	400 mm	82 mm	6000 pc/h
4/14	14	130 - 250 gr	4 kg	400 mm	82 mm	2800 pc/h

\* depending on dough consistency

\*\* depending on operator efficiency and production flow

## DR Robot

### Hydraulically assisted divider and rounder

- Hydraulically assisted divider rounder with simple two-hand operation
- 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 0.55 kW, 3-phase, net weight 380 kg

WxDxH : 65x65x146cm

Type	Divisions	Weight range*	Capacity	Disc diameter	Head depth	Hourly capacity**
3/52	52	16 - 45 gr	3 kg	364 mm	82 mm	10400 pc/h
2/30	30	25 - 85 gr	2 kg	325 mm	82 mm	6000 pc/h
3/36	36	25 - 85 gr	3 kg	364 mm	82 mm	7200 pc/h
3/30	30	30 - 100 gr	3 kg	364 mm	82 mm	6000 pc/h
4/36	36	30 - 110 gr	4 kg	400 mm	82 mm	7200 pc/h
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