



DAUB  BAKING

 BAKING QUALITY



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Baking Quality

In its quest for perfection Daub Bakery Machinery is constantly looking for ways to optimize its product range. More than ever our new designs, features and colour combinations make the baker's working environment pleasant and positive.

As an expression of our trust in the future Daub now offers a 36 months warranty on components.

The baker's know-how combined with our guaranteed mechanical solutions contribute to baking quality as well as the quality of life.



Stimulated by feedback

Sensitive to the baker's needs for greater efficiency without compromising on product quality or taste, our machines are easier to operate and maintain. Cost of ownership is kept low, while the return on investment is high.

Every new development must meet the toughest ergonomic and environmental requirements before it is released for production.

As an example, in all machines motors run only when required, saving energy, reducing wear and therefore increasing machine life.

Operational flexibility, service access and long term durability are the key drivers for our research and development team.

Pro-active in marketing

By closely watching developments in international baking and by taking a pro-active role in creating solutions, Daub is helping traditional bakers meet ever growing consumer demands.

Knowledge of the safety and hygiene regulations ensure Daub machines satisfy the bakers' business objectives, safety requirements and legal obligations.



DIVIDER ROUNDERS



DR
DR Robot
DR Robot Automatic
DR Robot Variomatic

The Daub Divider Rounders are the most modern machines of their type on the market today. There is a choice of four models and seven dividing discs, allowing for an optimal choice for the baker.

The state-of-the-art Daub semi-automatic and automatic machines treat the dough gently.

Dough distribution takes place in a smooth movement while the powerful rounding motion gives you perfect round rolls.

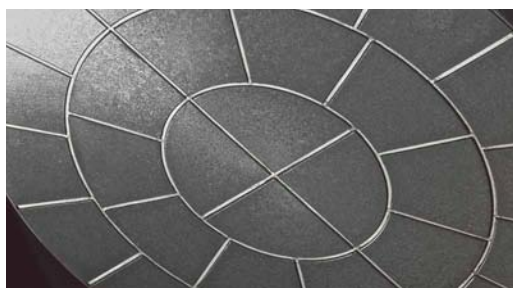
The ability to prepare many different products throughout a working day lets you respond quickly to consumer demands. A wide variety of dividing discs enables producing seasonal products easily.



The unique easy forward-tilting system helps you clean the robust dividing assembly without effort, saving time every day.



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 aluminum dividing disc and stainless steel knife require minimal flour for dividing and are hygienic in use.



Motors run only when the machine is rounding. This saves energy, reduces wear and increases machine life.



DR Semi-automatic divider and rounder

Manual dough dividing and powered rounding action.
Automatic motor switch.
Cast iron foot on wheels.
Stainless steel dividing knife.
Coated anodized aluminum dividing disc.

Power 0,55 kW, 3-phase, net weight: 340 kg.
WxDxH: 65 x 65 x 146 cm.

For detailed drawings of available dividing discs, see page 22.



DR Robot
Hydraulically assisted divider and rounder

- Powered dividing and rounding.
- Two-handed operation and cleaning position.
- Automatic motor switch.
- Cast iron foot on wheels.
- Stainless steel dividing knife.
- Coated anodized aluminum dividing disc.

Power 1,3 kW, 3-phase, net weight: 380 kg.
WxDxH: 65 x 65 x 155 cm.

For detailed drawings of available dividing discs, see page 22.



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

The DR Robot is equipped with reliable and proven electronics and silent, long life hydraulics with low operating temperature.



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



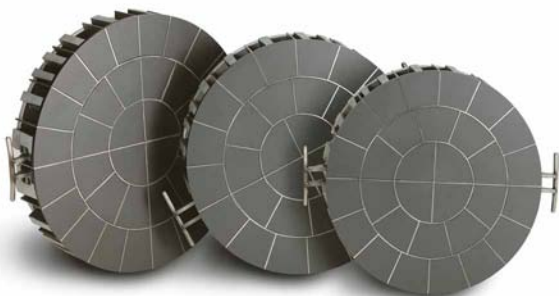
There's a choice of seven anodized coated aluminum dividing discs with stainless steel knives. The discs require minimal flour for dividing, are hygienic and can be cleaned in a dish-washer.



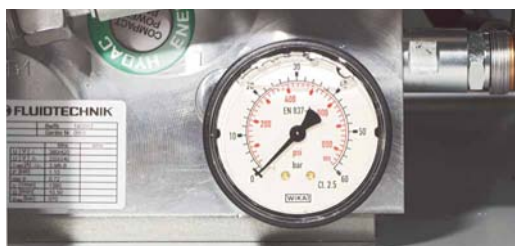
Further improved ergonomics and a choice of three bright colour combinations.



Programmable pressing and rounding times ensure better product consistency. Because the machine runs through its cycle automatically, a higher output is achieved.



On the Variomatic product quality is increased by additional parameters matching dividing discs with dough type: rounding speed and movement. The weight setting is programmable through the control panel.



Standard on the Variomatic and an interesting option on other DR Robot models: variable pressure regulation for any dough type.



DR Robot Automatic / Variomatic Divider and rounder with electronic control panel

- Automatic cycle of dividing and rounding.
- Programmable pressing and rounding times.
- Two-handed operation.
- Press-only, divide-only and cleaning positions.
- Cast iron foot on wheels.
- Stainless steel dividing knife.
- Coated anodized aluminum dividing disc.

Power 1,3 kW, 3-phase, net weight: 380 kg.
WxDxH: 65 x 65 x 155 cm.

For detailed drawings of available dividing discs, see page 22.



Robocut
Robocut Automatic
Robocut Variomatic
Robotrad
Robotrad Automatic
Robotrad Variomatic
Slim

The Daub dough dividers range includes compact Slim continuous dividers as well as Robocut/Robotrad hydraulic batch dividers. These compact dividers are gentle on the dough, mobile and designed to be maintenance friendly.

Equipped for progress

The Robocut/ Robotrad are a must in the modern bakery operating with traditional methods. The dough friendly, reliable hydraulic system is custom designed.

Both dividers are easy to use and quiet, making for a pleasant working environment.

You can choose the Robocut in a round version for optimal accuracy or square for easier to handle dough portions, both in various capacities or colour combinations.

Clean and clever

Daub hydraulic dividers are designed to meet the toughest hygienic standards. The stainless steel inner ring and Teflon® coated dividing discs require minimal flour and are hygienic and durable.

On the Robocut/Robotrad the motor runs only when the machine is dividing. This saves energy, reduces motor wear and increases machine life.





The Robocut has a unique glass panel with durable touch controls and stands on solid swivel wheels with brake.



A Teflon® coated cast-iron dividing disc with stainless steel knife and ring around the dough tub require less flour and make the Robocut robust and hygienic.



The Robocut is equipped with removable side panels for easy cleaning and maintenance.



With the optional pressure plate, square versions of the Robocut can be used as dough or butter press.



Robocut
Hydraulic dough divider

- Operated by touch controls.
- Automatic motor switch.
- Removable side panels.
- On swivel wheels with brake.
- Teflon® coated cast iron dividing disc.
- Stainless steel dividing knife and top plate.

Power 1,1 kW, 3-phase, net weight: 325 kg.
WxDxH: 62 x 62 x 120 cm.

For detailed drawings of available dividing discs, see page 22.



Robocut Automatic Hydraulic dough divider with automatic work cycle

Side panels and door with safety switches.
Automatic rising of the knife for cleaning.
Cast iron foot on swivel wheels.
Operated by touch controls.
Automatic motor- and end switch.
Cycle time reduction button.
Stainless steel dividing knife and top plate.
Teflon® coated cast iron dividing disc.

Power 1,1 kW, 3-phase, net weight: 345 kg.
WxDxH: 62 x 62 x 120 cm.

For detailed drawings of available dividing discs, see page 22.



Standard on Automatic versions: auto rising of the blades for fast and safe cleaning.
This model also ensures a higher output because the machine runs automatically through its work cycle and is equipped with an end-switch.



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



Handy front mounted handles for protection and easy movability.



Stable footing, solid while easily movable when required.



No physical effort is required; auto start-up and self-opening and -closing of the lid at the end of the cycle.

The Robocut Variomatic also adds adjustable pressing time for even more flexibility.



Besides three standard colours Daub offers the possibility to choose your own colour combination as an option.



Optional on all versions: a Teflon® coated top plate which further reduces or eliminates the need for flour while dividing.



Standard on Variomatic and an interesting option on other Robocut models: variable pressure regulation for any dough type.



Robocut Variomatic

Hydraulic dough divider with electronic control panel

- Automatic locking and opening of the lid.
- Programmable pressing time.
- Press-only function (as dough or butter press).
- Variable hydraulic pressure regulation.
- Side panels and door with safety switches.
- Automatic rising of the knife for cleaning.
- Cast iron foot on swivel wheels.
- Stainless steel dividing knife and top plate.
- Teflon® coated cast iron dividing disc.

Power 1,1 kW, 3-phase, net weight: 345 kg.
WxDxH: 62 x 62 x 120 cm.

For detailed drawings of available dividing discs, see page 22.



Robotrad Hydraulic dough divider with grill

Also available as Automatic or Variomatic (details on page 10 - 11).
Removable Teflon® coated top plate and grill.
Choice of seven different grilles.
Two grill supports.
Operated by touch controls.
Teflon® coated dividing disc.
Stainless steel dividing knife.

Power 1,1 kW, 3-phase, net weight: 335 kg.
WxDxH: 62 x 62 x 120 cm.

For detailed drawings of available discs and grilles, see page 22.

The Daub Robotrad is a unique divider for artisan bread that has benefited from a long pre-proofing time. By using a grill within the lid, it is possible to divide the dough without the use of any pressure.



As the dough comes out in its final shape, it can be transferred straight to the oven.



The position of the grill inside the lid provides absolute safety for the operator.

By replacing the grill with a flat top plate, Robotrad has all the functionality of the Robocut. The top plate and grill are both Teflon® coated reducing or eliminating the need for flour in the dividing process.



Robotrad comes standard with 1 grille, 2 pressing plates and a dough scoop. Additional grilles are optional.



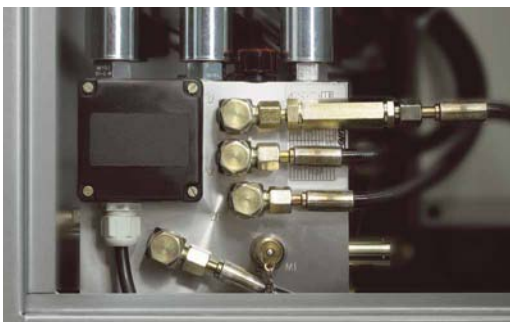
The Daub Robopress creates uniform, rectangular fat and pastry blocks of 43 x 43 cm. It can be used as press for fermented dough.



Unique glass panel with durable touch controls. On the Robopress Variomatic no physical effort is required because of auto start-up and self locking and -opening of the lid.



Removable side panels for easy maintenance and cleaning.



Silent long life hydraulic pressure system. Standard on Variomatic and an interesting option on other models: variable pressure regulation for any dough type.



Robopress Hydraulic butter and dough press

Also available as Variomatic.
Operated by touch controls.
Stainless steel dough basket and top plate.
On swivel wheels with brake.
Removable side panels.

Power 1,1 kW, 3-phase, net weight: 305 kg.
WxDxH: 62 x 62 x 120 cm.



Slim 700	80 - 700 gr
Slim 1400	200 - 1.400 gr
Slim 1700	300 - 1.700 gr
Slim 2 x 200	50 - 200 gr

The Slim dough divider is a practical and accurate machine for the professional bakery with results that equal artisanal dividing. It is equipped with a pressure-less measuring system based on a unique vacuum method.

The Slim dough divider is very user friendly: the low stainless steel feeder hopper with a special Teflon® coating turns repetitive operations into easy routines. The hopper is designed to handle up to 90 kg of dough.

Saving time

With the technical ingenuity of the Slim you can rely on efficient production processes. You save time because it is no longer necessary to clean in between batches if you change dough types. Cleaning is fast and simple and takes only several minutes a day.

Durable

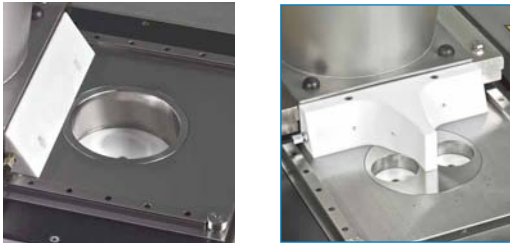
The Slim dough divider is designed for daily use. Solid construction and well considered technology guarantee minimum maintenance. There is no metal-to-metal contact where components slide against each other. Wear is limited to a minimum and internal oiling is no longer necessary.

Compact and productive

The compact design of the Slim fits in even the smallest bakeries. The machine has a capacity of 700 to 1.100 pieces per hour.



Accurate vacuum assisted system for stress-free dividing that respects the dough.



Healthy and hygienic: no oil in contact with dough which is easier to clean afterwards. Stainless steel cylinder and piston.
A single or double piston is available.



Optional pre-rounder for up to 700 gr dough.



Optional double belt outfeed and stainless steel electric flour duster with serrated aluminum roller for precise dosage.



Slim Continuous dough divider

Vacuum scaling system with built-in vacuum pump and compressor.

Stainless steel cylinder and piston.

Stainless steel hopper for 90 kg dough.

Stainless steel covers.

Capacity up to 1.100 pieces hour.

Electronic variable speed and piece counter.

Outfeed belt 50 cm (optional 100 cm).

On swivel wheels.

Low power consumption (1,3 kW).

Power 1,3 kW, 1- or 3-phase, net weight: 325 kg.

Height outfeed: 70 - 90 cm.

Height infeed: 164 cm.

LxWxH: 120 x 66 x 164 cm.



BREAD SLICERS



D / Self Slicer
D / Cross Slicer
Cross Slicer 208
D / Cross Slicer Hi-Cap

Diversity

Daub's range of bread slicers consists of a self slicer for super markets, machines for use in shops and continuous slicers for the production area with a high capacity.

Good looks

The modern and fresh designs with stylish colour combinations, achievable with the side panels, lend a personal touch to modern bakeries and bread shops which value an outstanding presentation.

Functionality

The latest slicers are further improved in safety, user friendliness and durability. Key features are low energy consumption, longer duration of the blades accompanied with a long life cycle.

The D / Self Slicer is developed for use in retail areas where customers slice their own bread.



The patented saw tooth wave slice system handles all types of loaves. It uses unique robust Teflon® coated blades for extra long life span. Changing does not require a service technician.



The eye catching design attracts customers and you can even choose your own colour for the side panels for a unique appearance in the bakery shop.



The slicing area is completely enclosed for maximum safety.

Operation is simple: close the machine to start. It opens automatically when slicing is completed.

The ergonomic, open and round design can be cleaned easily and the bread crumbs fall into a large collecting tray with minimal residue inside the machine.



D / Self Slicer Bread slicer for retail areas

- Auto start and automatic open.
- Bread pusher with variable speed.
- Safety cover all round.
- Longer life span of the blades.
- Max. loaf size (LxH): 46 x 15 cm.
- Slice thickness from 10 to 20 mm.

Power 0,55 kW, 1- or 3-phase, net weight 180 kg.
WxDxH: 70 x 78 x 125 cm.





D / Cross Slicer

Bread slicer for bakery shops

Stable frame with lightweight moving parts for silent operation, even after many years of use.

Adjustable cutting height (12 or 15 cm.)

Longer life span of the blades.

Easy cleaning.

Max. loaf size (LxH): 44 x 15 cm.

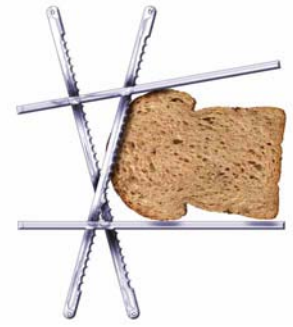
Slice thickness from 10 to 20 mm.

Optional oil lubrication for rye bread.

Optional Teflon® coated blades for fruit bread.

Power 0,37kW, 1- or 3-phase, net weight: 150 kg.

WxDxH: 57 x 66 x 112 cm.



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



The front table is hinged for cleaning and fast and easy replacement of the blades.



Large removable collecting tray for easy cleaning.



The D / Cross Slicer is available with left- or right-hand operation.



Automatic versions are equipped with pressure regulation for optimal slicing results.



Transparent cover for maximum safety.



The D / Cross Slicers are available in two bright colour combinations.



Optional bag blower which can be placed on the left or right side of the machine.



Optional swivel wheels with brake.



D / Cross Slicer Automatic Bread slicer for bakery shops

- Automatic operation with variable pressure regulation.
- Safety cover.
- Adjustable cutting height (12 or 15 cm.)
- Longer life span of the blades.
- Easy cleaning.
- Max. loaf size (LxH): 44 x 15 cm.
- Slice thickness from 10 to 20 mm.
- Optional oil lubrication for rye bread.
- Optional Teflon® coated blades for fruit bread.

Power 0,55kW, 1- or 3-phase, net weight: 160 kg.
WxDxH: 57 x 66 x 112 cm.



Cross Slicer 208
Continuous bread slicer for medium sized bakeries

Double infeed belt with electronic variable speed.
Up to 600 loaves per hour.
Reverse button for last loaf.
Blowing device for plastic bags.
Adjustable bread guide strips.
Max. loaf size (LxH): 52 x 15 cm.
Slice thickness from 10 to 20 mm.
Optional oil lubrication for rye bread.
Optional Teflon® coated blades for fruit bread.

Power 1 kW, 3-phase, net weight: 275 kg.
LxWxH: 194 x 55 x 130 cm.



Thanks to the cross slice system, blades last up to three times longer than conventional systems.

The semi-industrial Cross Slicer 208 is designed for medium sized bakeries who slice bread before delivery. In normal conditions the capacity is 600 loaves per hour.



Variable speed on double in feed belts.



The side guides and the upper belt can be adjusted according to the length and height of the loaf.



Standard bag blowing unit for plastic bags.



A fine example of Daubs technology is this high capacity continuous bread slicer, equipped with the well-known cross slice system.

The D / Cross Slicer Hi-Cap fits perfectly into a (semi) industrial setting where high capacity and extensive use are required. This rugged machine has many unique features including adjustable double infeed and outfeed belts; electronic variable speed and sensors for automatic start/stop.



Optional outfeed table with bag blower on the left or right side of the machine.



Precision adjustable bread guide strips and belt.



The D/Cross Slicer can be easily opened for maintenance or cleaning.



D / Cross Slicer Hi-Cap Bread slicer for a (semi) industrial setting

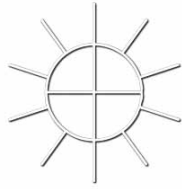
- Automatic start/stop for each belt and slicing mechanism.
- Up to 1.200 loaves per hour.
- Double infeed and outfeed belts.
- Fully variable speed.
- On swivel wheels with adjustable feet.
- Max. loaf size (LxH): 44 x 15 cm.
- Slice thickness from 10 to 20 mm.
- Optional oil lubrication for rye bread.
- Optional Teflon® coated blades for fruit bread.



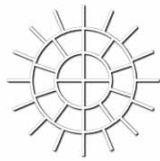
Power 1,5 kW, 3-phase, net weight 395 kg.
LxWxH: 220 x 64 x 150 cm.

DIVIDING DISCS

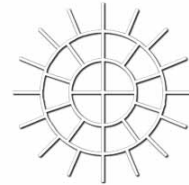
Available discs for
DR and DR Robot
Divider Rounders.



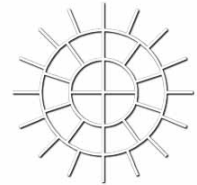
14 parts 130-250 gr



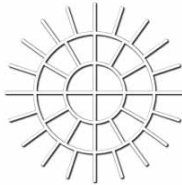
30 parts 25-85 gr



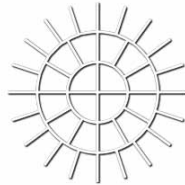
30 parts 30-100 gr



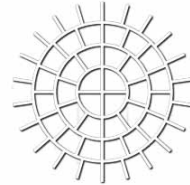
30 parts 40-130 gr



36 parts 25-85 gr

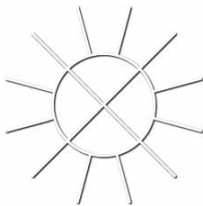


36 parts 30-110 gr

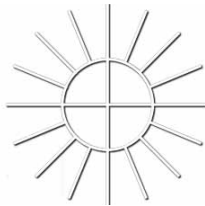


52 parts 16-45 gr

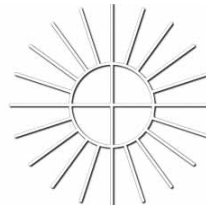
Available discs for
Robocut Dividers.



16 parts 250-1100 gr

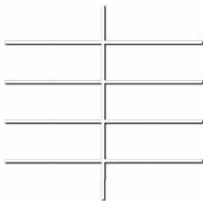


20 parts 200-1000 gr

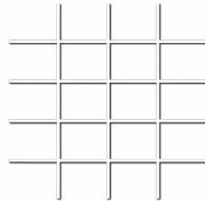


24 parts 165-750 gr

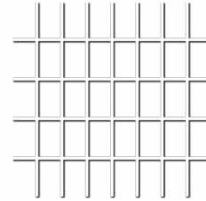
Available discs for
Robocut and
Robotrad Dividers.



10 parts 480-2000 gr



20 parts 240-1000 gr

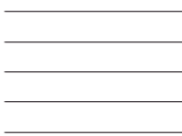


40 parts 120-500 gr

10 and 20 parts
240-2000 gr

20 and 40 parts
120-1000 gr

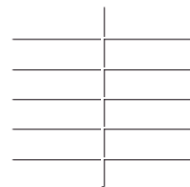
Available grilles for
Robotrad Dividers.



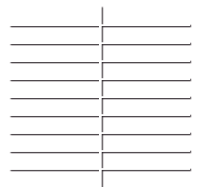
6 parts 7x43,5 cm



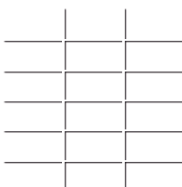
10 parts 4x43,5 cm



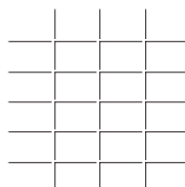
12 parts 7x21,75 cm



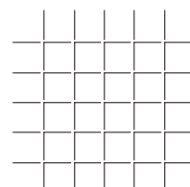
20 parts 4x21,75 cm



18 parts 7x14 cm



24 parts 5,5x14,5 cm



36 parts 7x7 cm



Bright colours

With a clear focus on design and technology, Daub brings baking in the traditional style bakery to a higher level.

Daub now offers a choice of bright colour combinations (e.g. white/ red, white/blue and grey/blue) and improved user-friendliness.



Quality network

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.

Daub distributors can provide knowledgeable sales and service support in your own language and in a location close to you.

Daub regularly exhibits at major trade shows for bakery equipment. Some of the events we participate in are IBA in Germany and FHA in Singapore. At other events we are present in cooperation with our main distributors.

After sales

A dependable after sales team ensures that your investment in high quality Daub equipment is protected. Downtime is costly and inconvenient, so the service is based on getting your machines back up and running in no time.



For more information on product lines visit www.daub-baking.com or contact Daub directly, our people are available to answer your questions.

WWW.DAUB-BAKING.COM

Models and technical specifications may change due to continued development.

Weight ranges and capacity contained in all publications are approximate and depend on the dough consistency.

All machines are according to CE directives. The customer is responsible for any adjustments to comply with local regulations.



To all offers and services apply our General Conditions, registered with the Chamber of Commerce in Tilburg and available at: www.daub.nl/conditions.

MEMBER OF
GMV
WWW.GMV-FME.NL