



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.



Handy front mounted handles for extra protection, easy movability and effortless positioning.



High grade materials and solid engineering for long life operation.



Standard on Variomatic and an interesting option on other models; variable pressure regulation.

Robopress

Dough-butter press with fixed press plate

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 series are easy to use and quiet, creating a pleasant working environment.

Daub Robopress is a square shaped dough or butter press. It creates uniform, rectangular fat and pastry blocks. Pressing time is adjustable so it may also be used as a press for fermented dough. The Robopress is based on the Robocut range but equipped with a food-grade synthetic press plate 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.

All Robopress models have a 43 x 43.5 x 12 cm tub for up to 20 kg of dough or butter.

Robopress

Dough-butter press with fixed press plate

- Suitable for all kinds of dough or butter including fermented dough
- Operated by touch controls or joy-stick; up and down with safety switch
- Automatic motor switch for extra energy efficiency; only operating when machine is pressing
- Equipped with swivel wheels and brakes
- Synthetic food approved pressure plate and stainless steel top plate
- High grade stainless steel inner tub
- Handy front mounted handles for protection and easy movability
- Rugged all steel construction with removable panels for efficient and fast cleaning
- Constructed with specially designed hydraulic system for smooth pressing
- Stable, smooth and quiet in daily operation

Options

- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400V
- Unique glass panel with durable touch controls for extra hygiene
- Safety switches on front and removable side panels
- Cast iron foot on wheels for extra stability

Accessories

- Set of recommended spare parts for 3 years operation
- Pressure gauge for hydraulic system
- Lower press plate

Power 1.6 kW, 3-phase, net weight 280 kg
WxDxH 54 x 66 x 108 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