



Robotrad-p+ Automatic

Automatic moulding press with fixed press plate, one-touch work cycle and side grid

Robotrad-p+ is a hydraulic moulding press equipped with a food-grade synthetic pressure plate for artisan bread that benefited from a long pre-proofing time. With adjustable pressure time it is suitable for a wide variety of dough, incl fermented dough. The Robotrad-p+ is based on the Robocut and Robotrad serie but equipped with a pressure plate instead of a dividing disc.

By using a side grid holder, it is possible to divide the dough without the use of any pressure. Moulding and forming is achieved by moving dough gently through the interchangeable grid which is available in various long, square, circular and triangle versions.

When the side grid holder is placed in upper position, the Robotrad-p+ has all functionalities of the Robopress dough and butter press. To create uniform, rectangular fat and pastry blocks.

Moulding grids are Teflon coated for easy cleaning and reducing the need for flour during the dividing process. When not in use, the grids can be placed on storage hooks on one or both sides of the machine. Storage hooks are able to hold a maximum of 6 grids.

All Robotrad models have a 43 x 43.5 x 12 cm bowl for up to 20 kg of dough.

Note: Picture is of a Robotrad-p+ with optional foldable stainless steel support table



Synthetic food-approved press plate with stainless steel ring around the dough tub for less flour; making the Robotrad-p+ extra robust and hygienic.



Storage hooks for max. up to 6 grids on one or both sides of the machine.



Handy removable flour tray with top cover which can be fixed on various positions on the machine.



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

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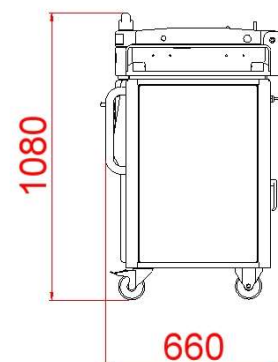
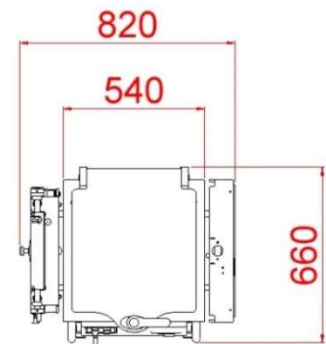
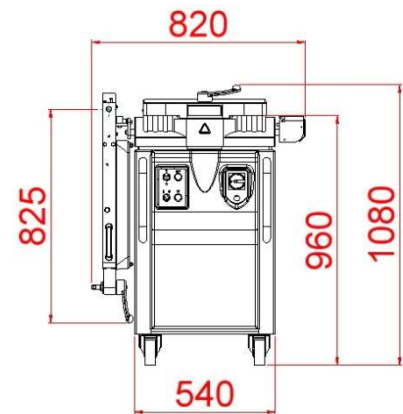
Automatic moulding press with fixed press plate, one-touch work cycle and side grid

- Pressing, forming and moulding by joy-stick or touch control panel; one touch automatic work cycle, auto release of the lid, end-switch and cycle time reduction
- Auto rising of dividing knife for easy cleaning
- Synthetic food approved press plate and stainless steel top plate
- Automatic motor and safety switch for extra energy efficiency and operator security
- Constructed with specially designed hydraulic system for quiet, gentle and smooth moulding and forming
- High grade stainless steel ring around dough tub for less flour and extra hygiene
- Grid support is closed, locked and unlocked in one simple natural movement
- Lightweight moulding grids are easily removed, exchanged and simply secured
- Broad range of different teflon coated interchangeable grids with various long, square and triangle moulding forms
- Grid holder can be placed on left or right side
- Front handles for protection of control panel and extra movability
- Equipped with swivel wheels and brake

Options

- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation
- Transformer for 4 wire connections without N at 400V
- Storage hooks for up to 3 grids on one or both sides
- Flour tray with cover to be placed at left, right, front-left or front-right side
- Stainless steel support table on left or right side; can be folded down completely alongside of the machine
- Glass panel with touch controls for extra hygiene
- Safety switches on front and removable side panels
- Cast iron foot on wheels for extra stability

Power 1.6kW, 3-phase, net weight 370 kg
WxDxH 82 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