



Since 1972

**GBE-DR Robot
Hydraulically Assisted
Divider/Rounder**



Features

- Powered dividing and rounding
- Automatic motor switch
- Cast iron foot on wheels
- Stainless steel dividing knife
- Interchangeable dividing discs
- Coated anodized aluminum dividing disc
- Forward tilting system provides easier access for cleaning the dividing disc
- Two-handed operation and cleaning position
- Motors only run while machine is rounding
- Shipping weight—approximately 840 lbs.
- Electrical: 208 Volts/60 Hz/ 3phase—4 amps—1.3 kW

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.

Dividing discs require minimal flour for dividing, are hygienic, and can be cleaned in a dishwasher.

Options & Accessories

- Extra rounding plates
- Set of pallet removal plates
- Additional dividing discs:
 - 14 Part Disc for 4.6—8.8 oz. weight range
 - 30 Part Disc for 1.4—4.6 oz. weight range
 - 36 Part Disc for 1—4 oz. weight range

Creative Technology and Service for the Baking Industry

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In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice

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