



**Moulded bread
roll system**



**Slit bread
roll system**



**Combined mould-backed/
slit bread roll system**

Compact, high-performance pre-proofing cabinet systems
for the best hand-made quality products



TRIMA
BAKERYMACHINES
GERMANY

Output:

4 rows:

max. 4,800 pcs./hour

5 rows:

max. 6,000 pcs./hour

6 rows:

max. 7,200 pcs./hour

Weight ranges:

in accordance with the head machine in use

Dough types:

Wheat dough - regular
Mixed wheat dough
Rye doughs
Donuts
Special doughs

Products:

Moulded bread rolls
Slit bread rolls
Round bread rolls
double bread rolls
Baguette rolls
Long-rolled products
Hamburger buns

Technical data:

Required power:
400 V / 50 Hz or 200 V
Connected load: 3.2 kW
Fuse: 16 A

Subject to technical changes.

Compact, high-performance pre-proofing cabinet systems for the best hand-made quality products

Moulded bread rolls, slit bread rolls, rounds or double bread rolls - we supply the right bread roll baking system for all types. The high level of flexibility of the modular concept - whether it be a proofing cabinet, a moulded bread roll system or a combo bread roll system - we provide tailor-made systems for small baked items for every need. The systems are constructed from modules and can be configured to suit any requirement.

Equipment

- Touch panel operation
- Recipe management: simple switching between different product programmes which have been stored on the controller
- with fresh air suction intake and air conditioning as required
- Decontamination of the proofing buckets
- Stainless steel proofing buckets
- Integrated direct passage from the head machine to depositing, e.g. for rounds or double bread rolls
- Exact depositing

- Different freely programmable depositing programmes
- Extractable depositing table for proofing trays 1 x 58 x 98 or 2 x 58 x 78 or 4 x 60 x 40 or special designs
- Optional wheels for moving entire system
- Complete stainless steel panelling
- Optimum accessibility of all essential parts for cleaning and maintenance

System variants

Slit bread roll system

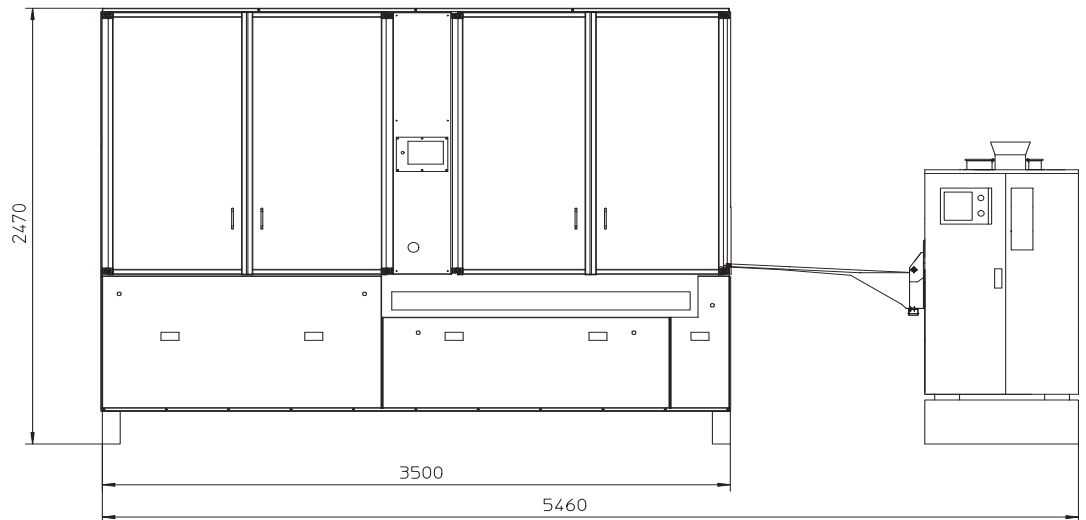
- Relaxation zone approx. 3 minutes
- with interchangeable long-rolling board
- Pre-proofing zone approx. 6 minutes
- Cutting station with separate cutting cups
- Drawing blade with cut depth setting

Moulded bread roll system

- Pre-proofing cabinet approx. 9 minutes
- Stamping station with separate stamping cups
- Rotating stamping head for different sorts

Combo bread roll system

- Pre-proofing cabinet approx. 9 minutes
- Drawing blade with cut depth setting
- Rotating stamping head for different sorts
- Stamping/cutting cups with flipping buckets



TRIMA
TRIEBESER MASCHINENBAU GMBH

D - 07950 Zeulenroda-Triebes/Germany

Zeulenrodaer Straße 48

Fon: + 49 3 6622/75-0

Fax: + 49 3 6622/75-300

www.trima-bakerymachines.com

info@trima-bakerymachines.com

Presented by:

