



Slit bread roll system

SBA

Compact system for producing cut products
in the best hand-made quality



TRIMA
BAKERYMACHINES
GERMANY

Output:

4 rows:

max. 4,800 units/hour

6 rows:

max. 7,200 units/hour

Weight ranges:

in accordance with the head machine in use

Dough types:

Wheat doughs
Wheat mixture doughs
Dough with rye content
Doughnut doughs
Special doughs

Products:

Slit bread rolls
Round bread rolls
Doppelsemmeln
(double bread rolls)
Baguette rolls
Long-rolled products

Technical data:

Supply voltage:

400 V/50 Hz or 200 V

Connected load:

3.2 kW

Fusing:

16 A

Subject to technical changes.

Compact system for producing cut products in the best technical quality

This slit roll system is an automatic system for producing hand-made style slit bread rolls which can be operated using a touch panel. The system is engineered with solid and robust construction for long operating times.

Once the pieces of dough have been transferred from the KE head machine, and after a rest period of approximately 3 minutes, they enter into the long rolling station. The height of the long rolling plate can be adjusted infinitely variably and it can be easily removed for cleaning. After an intermediate proofing period of around another 6 minutes, the long-rolled pieces of dough are transferred to the cutting station. The pieces of dough are cut in separate cutting cups by a pulling blade. The depth of the cut and the hold-down device can be set infinitely variably. The dough pieces are placed exactly on the proofing trays with the cut facing downwards.

If required, and if using a 6-row head machine, this system can also be used to produce slit „Doppelsemmeln“ (double bread rolls).

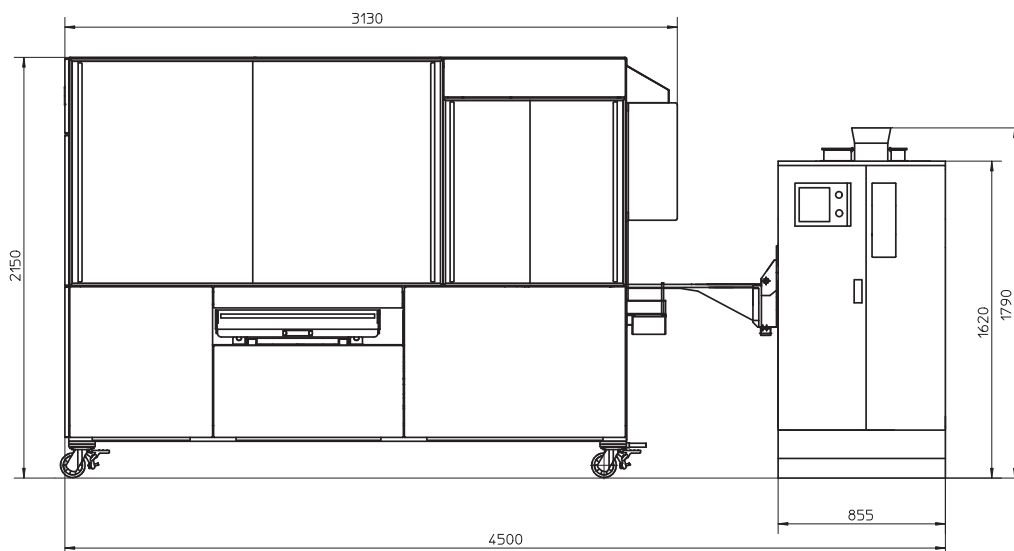
The system can be equipped with a direct passage facility so that „Rundstücke“ rolls or „Doppelsemmeln“ pass directly to the depositing section without a cut.

Equipment:

- Touch panel operation
- Recipe management: simple switching between different product programmes which have been stored on the controller
- Relaxation zone approx. 3 minutes
- Interchangeable long rolling board
- Pre-proofing zone approx. 6 minutes
- Cutting station with separate cutting cups
- Drawing blade with cut depth setting
- Fresh air suction intake
- Decontamination of the proofing basket
- Stainless steel proofing basket cups with hook and loop fastenings for easy removal of the cover material
- Exact depositing
- Different freely programmable depositing programmes
- Extractable depositing table for proofing trays 11 x 58x98 or 1 x 58x78 or 2 x 60x40
- Complete stainless steel panelling
- Optimum accessibility of all essential parts for cleaning and maintenance

Options:

- Direct passage from the head machine to depositing, e.g. for flat „Rundstücke“ or „Doppelsemmeln“
- Extended depositing section to 2 x 58 x 78 or 4 x 60 x 40 or special designs
- System with wheeled carriage
- Ram guard



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