

**PROOFING, STAMPING
AND FORMING**

COMBI

LINE



*The best way to make bread rolls,
for a large range of breads and a versatile
product assortment in hand made quality.*



TRIMA
TRY. TRUST. TRIMA.

PRIMA

EVO

At the beginning of each line stands a PRIMA Evo

The divider and rounder PRIMA Evo produces the round dough balls from which many different tasty rolls are made. Whether big or small balls are divided and rounded, the machine is the perfect, gentle solution for continuous, automatically divided and rounded dough balls. PRIMA Evo can be used as a head machine at the beginning of a line or as a stand-alone machine for product removal by hand. Available with up to 6 rows, it is designed to effortlessly and reliably produce high volumes of bread buns (up to 9,000 pieces per hour) with accuracy and consistency.

plus

Interactive Touch Screen

Available in Future version, for the electronic programming of all machine parameters (weight, moulding height, rounding speed, rounding time). Option of saving all the adjustments as a recipe and using them again.

plus

9,000 pieces

The maximum quantity produced per hour with the 6-row operation (stepless reduction possible). Maximum 7,500 pcs/h at 5-row and 6,000 pcs/h at 4-row operation.

plus

Separate adjustment of moulding space

Regulating the space for rounding (regardless of piece weight), ensures the dough is worked gently and its volume is not damaged. This method of working minimizes the amount of stress exerted onto the dough.

plus

Dough pressure adjustment

Depending on the type of dough (from low to high hydration), the pressure and also the amount can be regulated. An innovative system to stress the dough as little as possible in order to ensure optimal dough processing is achieved.



FUTURE version

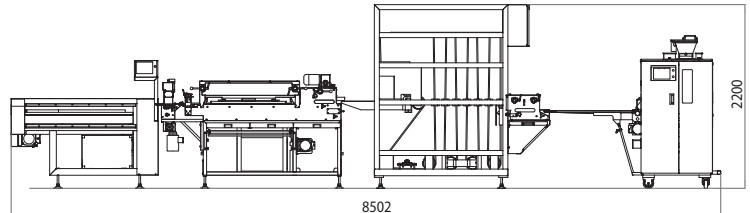


perfect for..

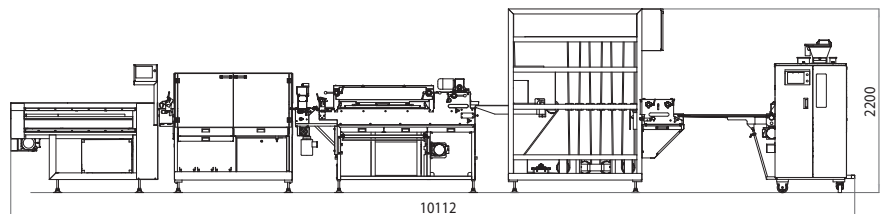
Producing uniform, accurate weight and high quality round dough portions with precision programming of unit weight ranging from 15 g to 300 g. Ideal for many types of dough – soft, cool and sticky as well as firm and proven dough for uniform bread rolls with that artisan appeal. For making round and elongated bread rolls (kaiser rolls, hot-dog buns, hamburger buns, bolillo, berliner, pretzel etc.).

Find out CombiLine: a modular system, technology at its finest, for maximum flexibility.

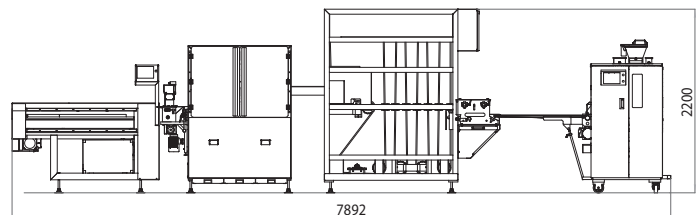
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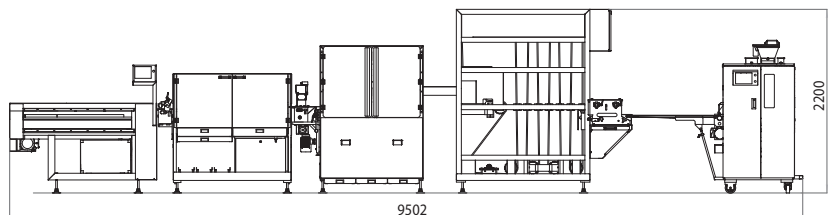
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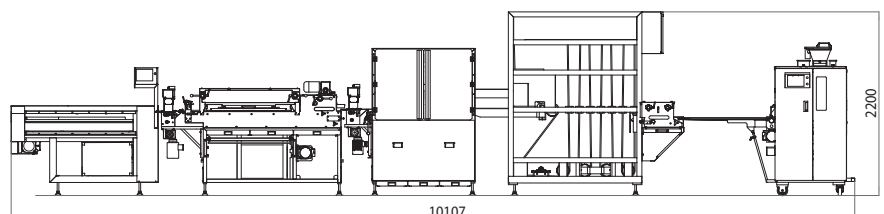
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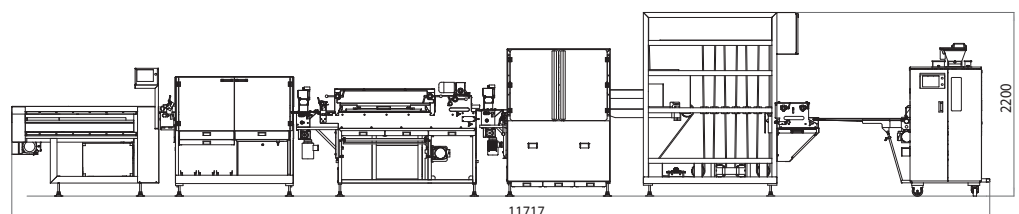
CL600/800-4



CL600/800-5



CL600/800-6



TECHNOLOGY FOR ARTISAN BAKERIES - AS VARIED AS YOUR DAILY RANGE OF BREADS

The CombiLine is a modular fully automatic bread roll line, operated by a touch panel control using a carefully engineered processing system to work all types of dough (wheat mixed grain, rye etc.). It can produce high quality products: round, oval, stamped, long rolled, flattened, cut and seeded, e.g. kaiser rolls or any other stamped products, finger rolls, hot dogs, hamburger buns, dinner rolls, with or without seeding. Everything you expect from a single bread roll line. You decide what to include depending on your available space, your product requirements and your budget. The bread roll line can be easily expanded in case your future requirements change.



panning station

Fully automatic universal depositing device for positioning the product onto baking or proofing trays. The panning station guarantees the precise positioning of the formed dough pieces. The programmable control allows continuous adjustment of the stepsize and intermediate steps. The panning station is available in different lengths depending on the different depositing lengths.

seeding station

Inside the seeding station nozzles spray the dough pieces with water and then accurately sprinkle them with seeds. The unit is easily removed for cleaning. The seeding unit has containers for all types of different seeds (from coarse to fine). The containers are inserted manually into the unit and the amount of seeds to be sprinkled can be easily adjusted. Excess seeds are collected in trays and can be reused. The complete draw can be easily pulled out and interchanged with a mesh belt for the processing of different types of toppings (e.g. poppy, sesame, pumpkin, flour). This unit is easily removed for pressure cleaning. A dual sided seeding device is available as an option.

forming station

This has a height adjustable pressure board. It is used for the forming of long rolled and flattened products, such as mini-baguettes, Hot Dog rolls and Hamburger buns. The long-moulding board ensures the dough pieces are rolled as tension-free as possible, making the bread rolls more uniform and compact resulting in higher product quality.



stamping station

The stamping station can be equipped with many different stamping tools. The stamping system ensures short changeover times when a product is changed. Integrated deep stamping cups are made of non stick, hygienic, top quality plastic to ensure the production of high quality stamped bread rolls. Depending on the required shape the dough pieces are passed into round or long cups, where they are stamped or cut. The stamping device swivels around (it has 1 rotating tool for original Kaiser rolls and 1 pressing tool for all other types), these are easily interchangeable, allowing for quick product change over times. The tool is easily moved into the desired working position.



COMBI
LINE

divider & rounder

The CombiLine starts by dividing and rounding via the PRIMA Evo. Our machines handle the dough gently and offer accurate and economical solutions in order to divide and round small or large pieces of dough. A choice of head machines with up to six rows is available. The machine is highly versatile allowing all sizes to be worked gently. The first stage of dough handling is very important in order for the rest of the machine to work successfully. It is possible to work dough ranging from 20-150 gr.



pre-proofer

The resting chamber has stainless steel swings covered with a cotton fabric. These are automatically disinfected by UV light and air when the swings return to their original position. It is available with the option of adjustable climate control (temperature, humidity). The intermediate proofer is available in different sizes depending on the different resting times required. A bypass can also be fitted as an option, enabling round pieces to go straight to the panning system, thus avoiding the proofing chamber.

pre-rolling unit

Positioned before the proving unit it is used for the production of oval dough pieces. This is the first shaping process for oval stamped products or for final long rolled products.

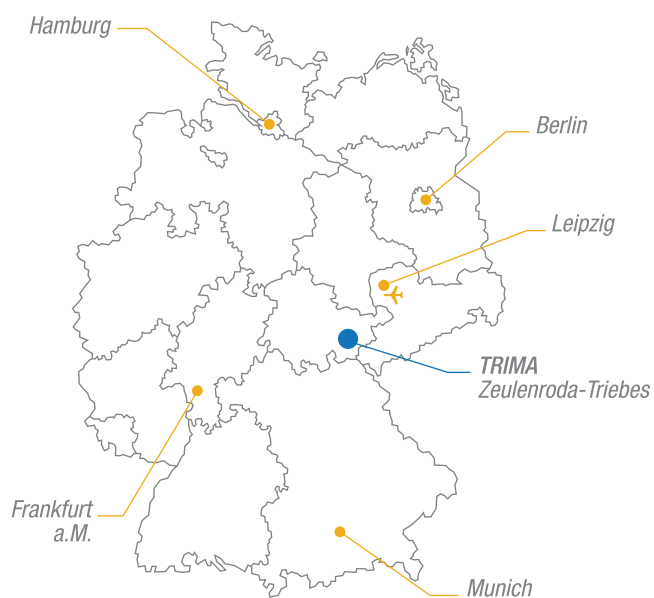
row selection

It is easy to select the number of rows required in order to fit the correct amount of products onto space available on the baking trays. Replacing the filling piston is very simple – no tools are required.

programme control

Freely programmable control PLC Siemens S7 based with touch panel displays. The line is controlled via a touch panel display. After accessing the required programme, the line will switch to the selected product (partly in a fully automatic and partly in a menu-controlled way). All machine parameters can be set and stored.

Innovative equipment for *traditional* baking!



Ours is a long history of excellence and passion for working to the highest standards, our success the reward for always looking to the future, investing in research and finding innovative solutions. Since 1887, TRIMA Triebeser Maschinenbau GmbH has guaranteed reliability, precision and all the hallmarks of German technology.

TRIMA

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