

**DOUGH
DIVIDER**

METRA



*For the highest demands regarding
gentle dough handling, weight accuracy
and high performance.*



TRIMA
TRY. TRUST. TRIMA.

**DOUGH
DIVIDER**

METRA



perfect for...

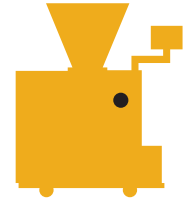
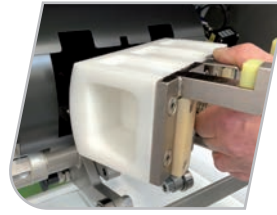
the production of uniform, accurate weight and high quality dough portions with precision programming of unit weight, ranging from 125 gr to 2,700 gr. Ideal for gentle dough dividing with precision weight selection for a variety of bread doughs: from soft to hard wheat, rye, mixed and special bread doughs. An automatic dough divider that can be used either as a 1-pocket or as a 2-pocket machine. We offer reliable technology with precision control and flexibility regarding weights and types of dough.



plus

Feeding hopper

Standard 120 kg capacity hopper, with the option of 200 kg. The hopper goes all the way down to the knife - no dough is left in the hopper. High level safety measures with automatic stop-function - when touching the safety edge of the hopper, the machine stops.



plus

1- or 2-pockets easy switch

The divider can be used either as a 1-pocket or as a 2-pocket machine. Easy to switch between a 1- or 2-piston-operation allowing for the production of a wide range of products with different weights.



plus

Automatic lubrication system

Central automatic lubrication system for knife and measuring piston, adjustable to requirements and very low oil consumption.



plus

Practical dough outfeed belt

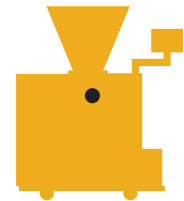
Dough outfeed belt with height adjustment and availability of different lengths, choice of left or right direction.



plus

Interactive touch screen

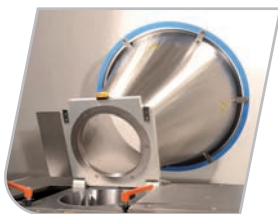
Interactive touch screen control panel with a rotatable arm for the electronic programming of all machine parameters (weight, speed, piece counter with preset counting and auto stop). Option of saving all the adjustments as a recipe and using them again.



plus

Two-phase dividing

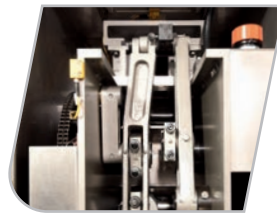
The dough is sucked in by adjustable vacuum, after closing the knife the pistons are filled. Gentle dough dividing by means of adjustable dough pusher and dividing pistons. The dough chamber is in high quality Ni-resist steel ensuring high weight accuracy and long durability.



plus

Hopper easy cleaning

The hopper can be tilted left or right for cleaning.



plus

Reliable mechanics

Strong construction suitable for heavy-duty production from medium size bakeries to larger industrial bakeries.

No one else can *offer you* all this!

The baker's expertise is the inspiration for a cutting-edge divider. Gentle dough handling and precision weighing.

STRONG DOUGH DIVIDER FOR PRODUCTS AS IF HAND-MADE

The Metra is a compact dough divider for versatile, cost-efficient production. The Metra produces extraordinary results from just a few, simple steps. All operations are fully automatic, from the feeding hopper to the outfeed belt. Even small dough quantities can be weighed very accurately. All the dough in the machine is discharged, so that another dough type can be handled without much cleaning effort. The Metra works with a two-phase dividing system: the dough is sucked in by adjustable vacuum (weight-dependent suction amount), after closing the knife the pistons are filled. This remarkable sensitivity means it can work any type of dough, from low to high hydration, also sensitive and extra long proofed doughs, without stressing it. These characteristics are the result of 25 years of technological research and a journey that began in 1887. All this makes Metra an unrivalled aide in the workplace, whether it is used on its own or at the head of one of the various configurations of the Metra Line system for producing a wide range of products.

DELICATE DOUGH HANDLING BY SUCTION VOLUME DIVIDING AND DOUGH QUANTITY RECORDING

Depending on the weight range, it works in 1 or 2 rows. The gentle handling of the dough in the machine is due to the recording of part quantities. From the hopper, the extending piston transfers the dough in the dough space. When the knife is fully open, only as much dough is sucked in as was previously portioned. When the dividing blade closes the dough space, the piston pushes the dough in the measuring chamber. The filling process only begins when the knife is closed. The volume of the measuring chamber is the one of the pre-set dough weight. The quantity of dough which enters the dough chamber is that of the gauge chamber. This method avoids any unnecessary compression of the dough and the backflow to the hopper. The dough is not stressed but gently handled. The dough pieces are ejected from the chamber downward onto the transport belt, for manual collection or it can enter into an automatic cycle as the machine can be incorporated into an automatic production line. The speeds of the two discharge belts 1 and 2 can be regulated independently of one another and individually.

PRACTICALITY AND HYGIENE

All settings of the Metra are made on the touch screen display screen and can be saved in the control section of the recipes. All variable parameters will then be automatically adapted according to the selected recipe. This is a safety feature and reduces the conversion time. The programmed values can be edited quickly and simply in the recipe, that can be saved. Other control functions include variable dough setting, digital counter with pre-set function, cleaning position and base position of the machine. Operating and fault messages are also displayed. All adjustable machine parameters can be adjusted while processing – without stopping production. The extremely practical, stainless-steel surfaces are hygienic and easy to clean, thanks to the wide doors. The machine is designed to be cleaned in all its parts quickly and efficiently. The Metra has wheels for easy mobility and sufficient ground clearance.

learn more



*Find out more about using this machine as part of the **Metra Line** system in order to obtain a wider variety of products.*



WEIGHT RANGES

125 - 1,200 gr (2-pocket)

250 - 2,700 gr (1-pocket)

Stepless adjustable.

Weight ranges depending on dough consistency, as well as mixing procedures.

CAPACITY

up to 3,000 pcs/hour (2-pocket)

up to 1,500 pcs/hour (1-pocket)

Stepless adjustable.

OPTIONS

Hopper oiling system

Steep conveyor belt

Dough outfeed belt extended

Teflon coated hopper

Belt duster instead of belt oiling

DOUGH TYPES

For many types of dough - soft, firm, cool and sticky, e.g.

Wheat dough

Rye dough

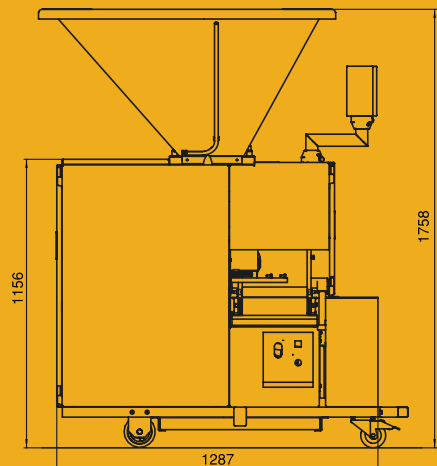
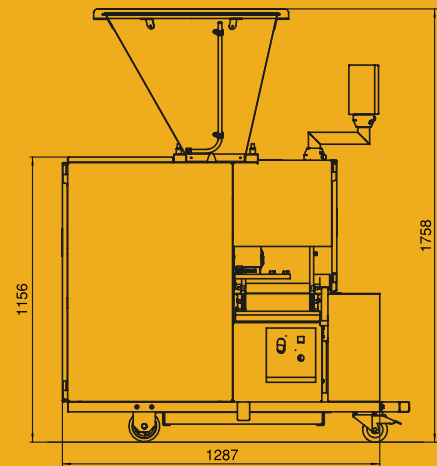
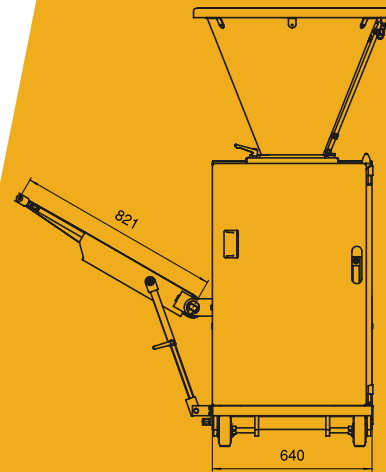
Mixed doughs

Sweet doughs

Special doughs

PRODUCTS

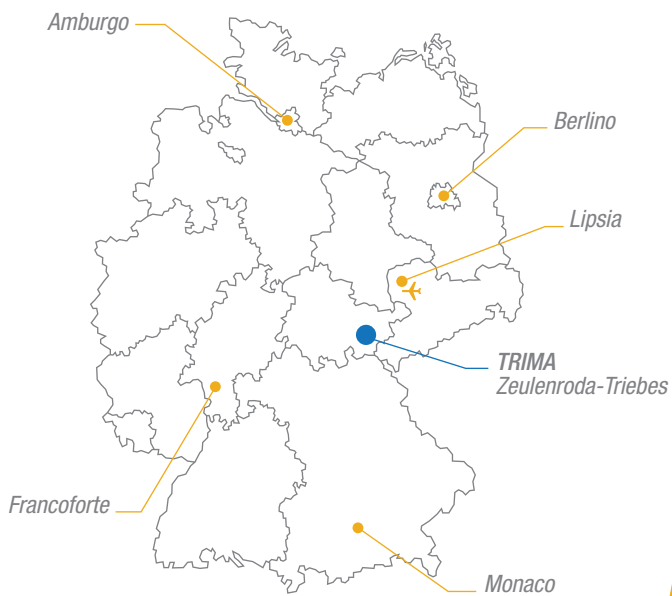
A wide range of excellent products – e.g. bread, baguette, tin bread etc.



TECHNICAL SPECIFICATIONS

Machine weight	750 - 800 kg Depending on model and options
Voltage	380 - 415 V / 50 or 60 Hz / 3 ph+N + PE 220 - 240 V 208 V
Power	2.0 kW
Fuse	16 A

Technical specifications are subject to variation.



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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