

**PROOFING, STAMPING
AND FORMING**

MULTI

LINE



***Outstandingly economical multi-function lines:
the right bread roll baking system for all types
of high quality products***



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, rolls (up to 9,000 pieces per hour) with accuracy and consistency.

plus

Interactive Touch Screen

Available in the 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 with 5-row and 6,000 pcs/h with 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

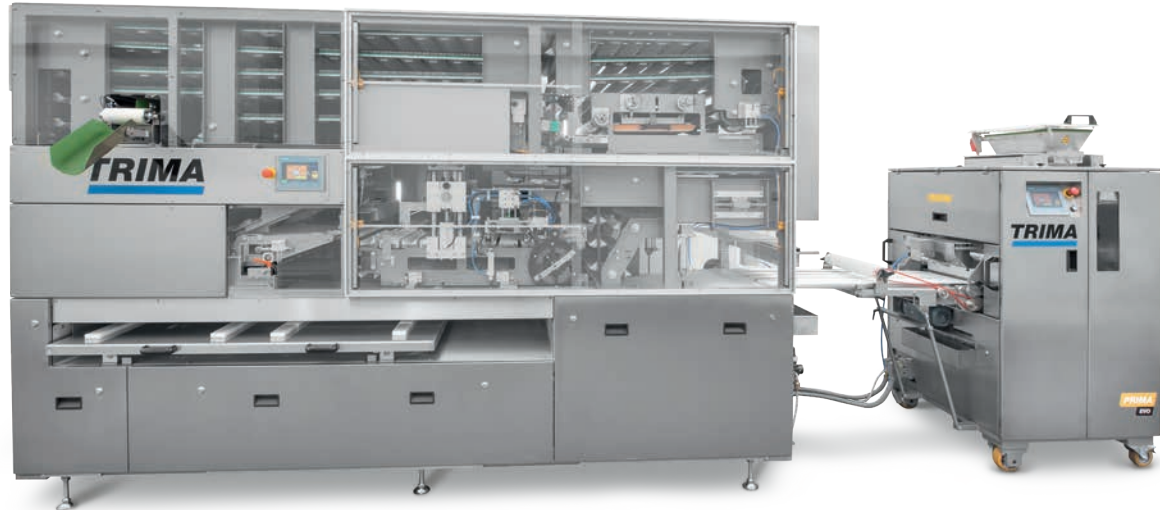


perfect for ...

Producing uniform, accurate weight and high quality round dough portions with precision programming of unit weight ranging from 15 gr 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 an artisan touch. For making round and elongated bread rolls (kaiser rolls, stamped bread rolls, slit bread rolls, smooth round rolls, long-rolled rolls, double rolls, berliner, pretzel etc.).

KBA**KBA - THE COMBINED ROLL LINE**

The KBA is an efficient roll line for artisan bakeries. It offers a great product variety thanks to the cutting station and easily changeable stamping tools. Depending on the type of product, the dough pieces are passed along to the long-rolling unit or it can be bypassed if round products are required. The inlet and outlet height of the long rolling plate and the belt speed can be continuously adjusted. Depending on the type of product type, the dough pieces are passed on, into round or long cups, where they are stamped or cut by a sliding blade. The stamping head can be equipped with various tools that reach the respective working position by simply swiveling. The line can produce almost all ordinary types of rolls with the best quality, for example Kaiser rolls, slit rolls, Housky, Portuguese rolls, etc.

**For the production of:**

- Kaiser rolls
- Other round and long stamped rolls
- Slit rolls and long-rolled rolls
- Smooth round rolls
- Double rolls

Performance features:

- Hourly capacity between 3,500 and 7,000 pieces (depending on number of rows and working width of the system)
- Variable capacity for optimum proofing and resting times
- Relaxation zone before long-rolling board approx. 4 minutes, pre-proofing zone before stamping/cutting station approx. 6 minutes
- Adjustable and with interchangeable long-rolling pressure board
- High product variety due to easily changeable stamping tools and cutting unit
- Centering unit prior to the stamping station for optimum product positioning
- Cutting station with drawing blade and cutting depth setting
- Diversity of standard stamping tools or individual special stamping tools available
- Ventilator for fresh air intake to regulate of the proofing cabinet climate
- With optional device for end position change (face-up or face-down)

Optimum hygiene concept

Stainless steel proofing swings with hook and loop fastenings for easy removal of the inlay material. Highly effective automatic UV sterilization system for sterilizing the empty swings before each subsequent production cycle. Air conditioning with heating, humidification and precise regulation with a thermostat, is available as an option.

Cross conveyance

A lateral outfeed belt (side cross delivery) is available as an option for connecting any other type of machines / devices and using the pre-proofed dough pieces from the line, for example when producing complex products in an external machine.

Bypass / direct passage

Bypass / direct passage for products without resting time as standard for the line, smooth round dough pieces can be placed directly without intermediate proofing.

Panning station

Universal depositing device for automatic positioning - setting patterns that can be adjusted via a program ensure exact positioning of the products on universal proofing or baking trays. Continuously adjustable retracting lengths, step size and intermediate steps of the dough pieces. Proofing board fixture as a drawer as standard.

Program control

Easy to use and reliable during production - freely programmable control PLC Siemens S7 equipped with touch panel display. The line is controlled via a touch panel display. After accessing the required program, 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.

Product variety:

ROUNDED



ROUNDED DOUBLED



ROUNDED STAMPED

ROUNDED LONG-ROLLED
STAMPED

ROUNDED LONG-ROLLED

ROUNDED LONG-ROLLED
SLICED

SBA**SBA - THE COMPACT SLIT ROLL LINE**

The SBA slit roll system is an automatic system for producing hand-made style slit bread rolls. Once the pieces of dough have been transferred from the head machine, and after a resting time of approximately 3 minutes, they enter into the long rolling station, where they are rolled to the required length. The height of the long rolling plate can be variably and infinitely adjusted and can be easily removed for cleaning. After an intermediate proofing period of around another 6 minutes, the long-rolled dough pieces are transferred to the cutting station. The dough pieces are cut in separate cutting cups by a pulling blade. The depth of the cut and the hold-down device can be set infinitely and variably. If required, and if using a 6-row head machine, this system can also be used to produce slit double bread rolls.

**For the production of:**

- Slit rolls
- Smooth round rolls
- Long-rolled rolls
- Double slit rolls
- Double rolls

Performance features:

- Hourly capacity between 3,500 and 7,000 pieces (depending on number of rows and working width of the system)
- Variable capacity for optimum proofing and resting times
- Relaxation zone before long-rolling board approx. 3 minutes, pre-proofing zone before cutting station approx. 6 minutes
- Adjustable and with interchangeable long-rolling pressure board
- Cutting station with separate cutting cups
- Cutting station with drawing blade and cut depth setting
- Ventilator for fresh air intake and regulation of the proofing cabinet temperature
- Optional shifting device for slit double rolls
- Optional device for end position change (face-up or face-down)

Optimum hygiene concept

Stainless steel proofing swings with hook and loop fastenings for easy removal of the inlay material. Highly effective automatic UV sterilization system for sterilizing the empty swings before each subsequent production cycle. Air conditioning with heating, humidification and precise regulation with a thermostat, is available as an option.

Cross conveyance

A lateral outfeed belt (side cross delivery) is available as an option for connecting any other type of machines/devices and using the pre-proofed dough pieces from the line, for example when producing complex products in an external machine.

Bypass / direct passage

Bypass / direct passage for products without resting time as standard for the line, smooth round dough pieces can be placed directly without intermediate proofing.

Panning station

Universal depositing device for automatic positioning - setting patterns that can be adjusted via a program ensure exact positioning of the products on universal proofing or baking trays. Continuously adjustable retracting lengths, step size and intermediate steps of the dough pieces. Proofing board fixture as a drawer as standard.

Program control

Easy to use and reliable during production - freely programmable control PLC Siemens S7 equipped with touch panel display. The line is controlled via a touch panel display. After accessing the required program, 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.

Product variety:

ROUNDED



ROUNDED DOUBLED



ROUNDED DOUBLE SLICED



ROUNDED LONG-ROLLED



ROUNDED LONG-ROLLED SLICED

Innovative equipment for *traditional* baking!

FBA**FBA - THE COMPACT LINE FOR ROUND STAMPED PRODUCTS**

The FBA forming roll line is a compact line for producing all types of round stamped buns, e.g. Kaiser, Star, Rosetta, Tartaruga and so on. The line is engineered and built in a solid and robust way to deal with long operating periods. It has been designed especially for customers who need automation but who do not have much space available. The line can gently process both firm and soft doughs into a wide variety of rolls. Many different stamping designs are available and we can also design and manufacture your own tool on request. The stamping head can be equipped with up to three different stamping tools, which are brought into the working position by simply swiveling the stamping head. These are flexible options for making different rolls with unusual patterns with the help of special stamping tools.

**For the production of:**

- Kaiser rolls
- Smooth round rolls
- Other round stamped rolls

Performance features:

- Great performance at small footprint of 3,6 m
- Hourly capacity between 3,500 and 7,000 pieces (depending on number of rows and working width of the system)
- Variable capacity for optimum proofing and resting times
- Pre-proofing zone before stamping station approx. 8 minutes
- Stamping station with separate stamping cups
- Centering unit prior to the stamping station for an optimum product positioning
- High product diversity thanks to revolving stamping head with room for the fixed Kaiser dough stamp and up to two additional freely selectable and interchangeable dough stamping tools.
- Rotating tool for original Kaiser buns and pressing tools for many different buns
- Diversity of standard stamping tools or individual special stamping tools available
- Ventilator for fresh air intake and regulation of the proofing cabinet climate

Product variety:

ROUNDED



ROUNDED STAMPED

Optimum hygiene concept

Stainless steel proofing swings with hook and loop fastenings for easy removal of the inlay material. Highly effective automatic UV sterilization system for sterilizing the empty swings before each subsequent production cycle. Air conditioning with heating, humidification and precise regulation with a thermostat, is available as an option.

Cross conveyance

A lateral outfeed belt (side cross delivery) is available as option for the connection of any kind of other machines/devices and using of pre-proofed dough pieces from the line, for example for the production of convoluted products through an external machine

Bypass / direct passage

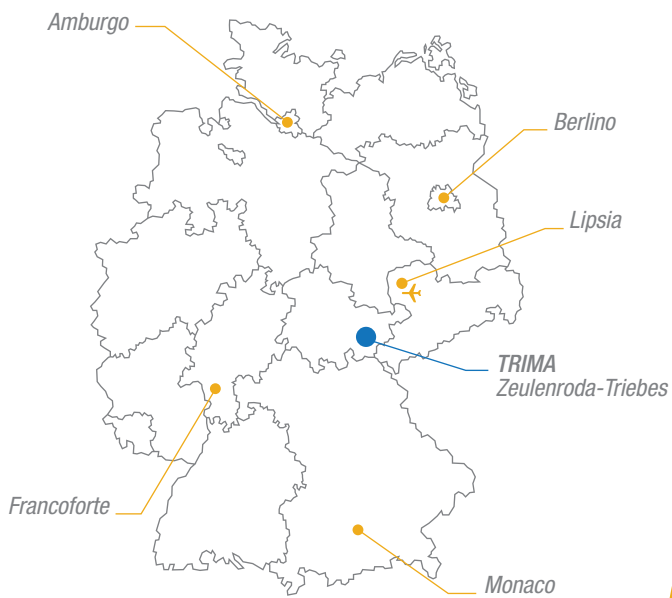
Bypass / direct passage for products without resting time as standard for the line, smooth round dough pieces can be placed directly without intermediate proofing.

Panning station

Universal depositing device for automatic positioning - setting patterns that can be adjusted via program enable an exact positioning of the products on the most common proofing or baking trays. Continuously adjustable retracting lengths, step size and intermediate steps of the dough pieces. Proofing board fixture as a drawer as standard.

Program control

Easy to use and reliable in production - freely programmable control PLC Siemens S7 based with touch panel display. The line is controlled via a touch panel display. After accessing the required program, 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.



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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