

PANNING UNITS

PANNING

LINE



*From divider/rounder straight upon
the tray - the universal depositing devices.*



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

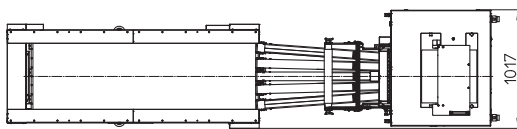
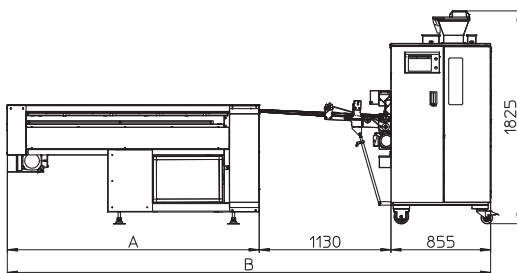


perfect for..

Producing uniform, accurate weight and high quality round dough portions with precision programming of unit weight ranging from 15 gr. to 300 gr. 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 (round, long-rolled, folded-over and flat-pressed products, e.g. hot dog, hamburger, double bread rolls, bridge rolls, berliner etc.).

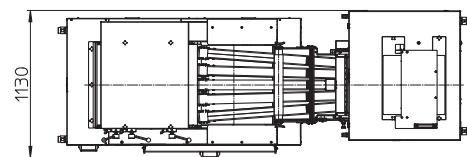
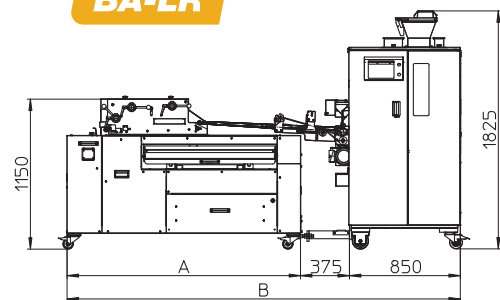
Find out Panning Line: the universal depositing devices for small and medium-sized bakeries.

BA



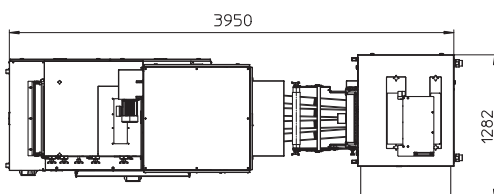
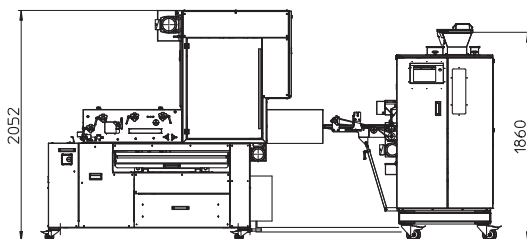
	A	B
Depositing length 1,200 mm	1760	3745
Depositing length 1,600 mm	2160	4145

BA-LR

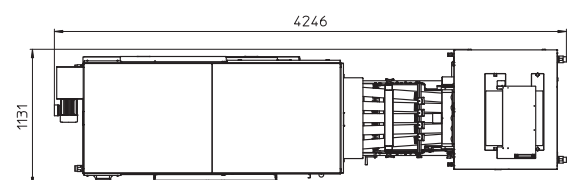
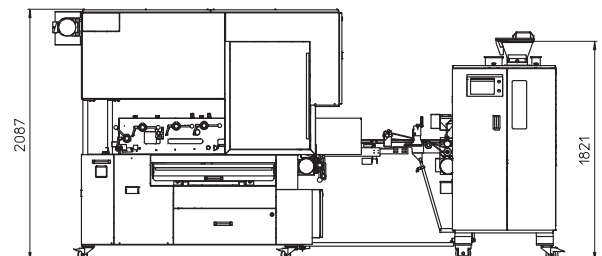


	A	B
Depositing length 1,000 mm	1790	3015
Depositing length 1,600 mm	2390	3615
Depositing length 2,000 mm	2790	4015

BA3-LR



BA6-LR



FLEXIBLE AND FREELY PROGRAMMABLE PANNING UNIT - AS VARIED AS YOUR DAILY RANGE OF BREADS

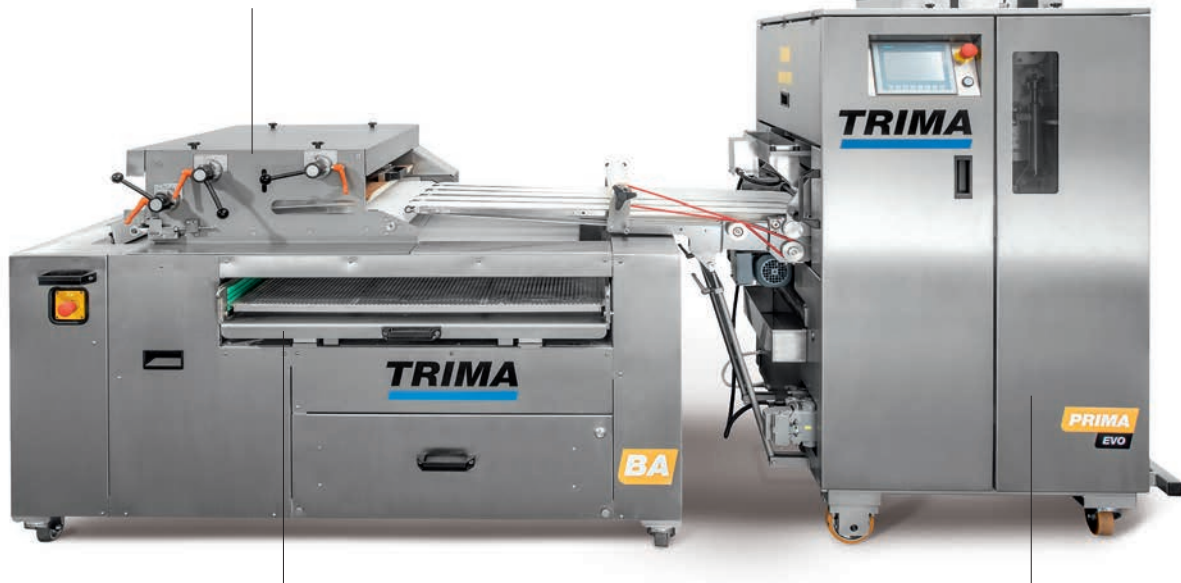
The BA panning unit is a flexible and freely-programmable depositing device in a compact design, with it the individual depositing profiles can be selected. It can be used in combination with the head machine for the production and depositing of dough pieces on proofing trays up to 2 m length.

The pieces of dough are transferred from the spreading belt of the head machine directly onto the panning unit BA. A depositing belt which runs continuously enables even depositing of the products, whereby the number of rows in a line can be set via the program. Depending on the model of the panning unit, the configuration of sheets and proofing trays or of oven-long belts is possible (trays, bins, rimless trays, tip-tray devices, oven position proofing tray up to 2 m).

Via the touch panel of the head machine, the precise positioning as well as the various depositing programs can be easily set and stored in the control unit through recipe management. In this way it is easy and quick to change between the various depositing programs.

forming station **BA-LR**

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. The long roll device can be equipped with a fold-type-roller as an option.



panning station

Fully automatic universal depositing device for automatic positioning the products onto baking or proofing trays, with variable setting of the depositing profiles. 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.

divider & rounder

The BA panning unit 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.

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.



PANNING LINE

BA

The depositing device BA is the ideal solution for placing round dough pieces from the divider and rounder straight upon the baking trays or proofing trays, the final position of the dough pieces can be changed. It is particularly easy to use and fits into every bakery.

BA3-LR

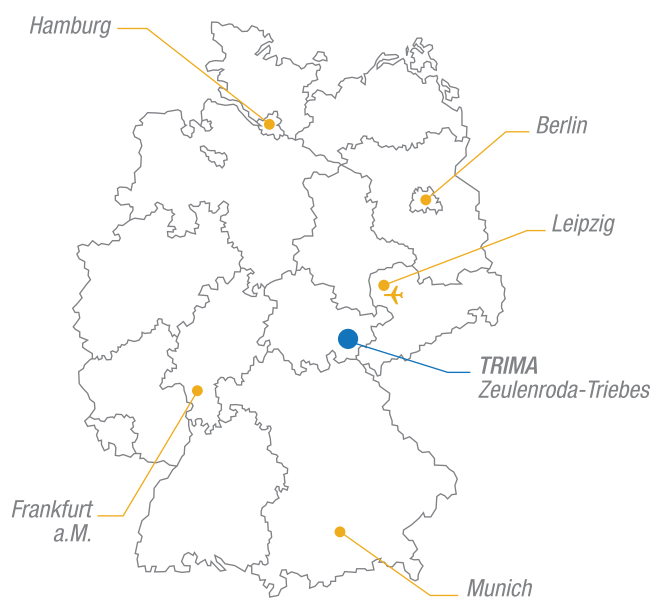
The model BA3-LR is equipped with an additional intermediate resting chamber for 3 minutes of resting time. The possibility of direct passage of the dough pieces for depositing, without using the intermediate proofer, is possible.

BA6-LR

The model BA6-LR is equipped with an additional intermediate resting chamber for 6 minutes of resting time. The possibility of direct passage of the dough pieces for depositing, without using the intermediate proofer, is possible.



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
TRY. TRUST. TRIMA.

TRIMA
Triebeser Maschinenbau GmbH
D – 07950 Zeulenroda-Triebes
Zeulenrodaer Straße 48
Tel. +49 3 66 22 / 75-0
Fax +49 3 66 22 / 75-300

www.trima.de
post@trima.de

