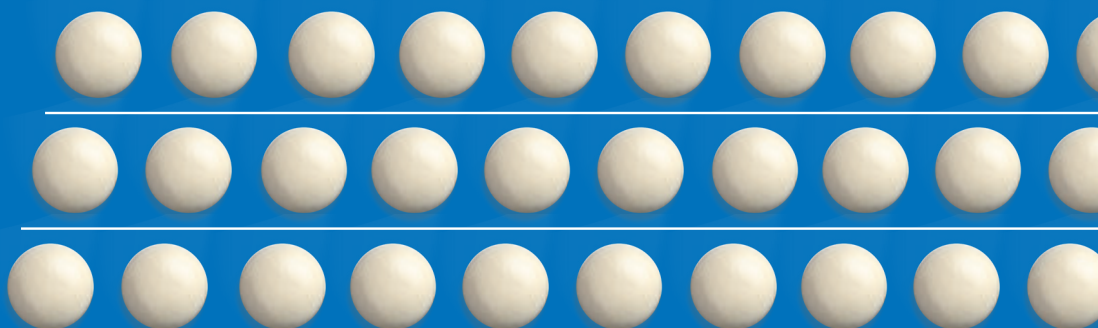


**DOUGH DIVIDER  
ROUNDER**

**PRIMA**

**TRIO**

**NEW**



***3-row Dough Divider Rounder.  
The convenience of a compact machine,  
with the productivity of larger models.***



**TRIMA**  
TRY. TRUST. TRIMA.

## DOUGH DIVIDER ROUNDER

# PRIMA

## TRIO



CLASSIC version

*perfect for..*

Producing uniform, accurate weight and high quality round dough portions with precision programming of unit weight ranging from 17 g to 270 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.).



**Infeed belts**

Allowing the handling of all types of dough (soft, hard or sticky) by reducing the amount of flour used which can cause lumps or damage to the dough.

**Double Piston Drum**

Allowing the production of a wide range of products with different weights, without changing any mechanical parts. Saving time and money.

**Dough pressure adjustment**

Depending on the type of dough, the pressure can be regulated. An innovative system to stress the dough as little as possible in order to guarantee the best possible processing.

**Separate adjustment of the moulding space**

Regulating the rounding volume (regardless of the weight), ensures the dough is worked gently without stressing or altering its volume. This option minimizes the amount of pressure exerted on to the dough.

**5.300 pieces**

Maximum hourly production, with one single operator.



No one else can *offer you* all this!

# Maximum productivity, for the most requested weight ranges. PRIMA Trio meets the real need of medium to large bakeries, with a hourly production of up to 5,300 pieces of the highest quality.

## THE BAKER'S DELICATE TOUCH

PRIMA Trio embodies all the characteristic strengths of the Trima divider rounders: it is a fully automatic machine that can work as 4 or 3 or 2 rows, with a weight range from 17 to 270 g, but still maintains the same delicate and precise movements of a human hand.

This essential sensitivity allows the handling of all types of dough without ever stressing it, including all levels of dough hydration: attributes that only Trima can guarantee, as a result of technological research and more than 130 years of experience.

This makes PRIMA Trio a real innovation and an unrivalled partner, whether used on its own or at the head of one of the various combinations of the CombiLine system.

## EASY TO USE, EXCEPTIONAL PERFORMANCE

PRIMA Trio produces extraordinary results from just a few, simple steps. The convenient hopper with a capacity of 25 kg feeds the dough with gentle handling thanks to a dosing star system into a chamber, where the dough is divided into pieces of the required weight. The dough is divided when it is put into the portioning pistons, which are adjusted of the required weight. With just four delicate movements, the pieces are cut, rounded and released as perfect balls. Trio pads apply a dab of oil at each turn of the cylinder to prevent the dough from sticking - which would leave you with spoiled or deformed pieces - giving the same, optimal results every time whatever type of dough is used: soft, firm, even sticky. Convenient dials offer the option of adjusting the chamber pressure, guaranteeing perfect results across a range of weight categories. After the rounding process the dough is placed on the exit belt for manual collection or it can enter into an automatic cycle as the machine can be incorporated into an automatic production line. All adjustable machine parameters can be adjusted while processing - without stopping production.

## SAFETY, PRATICALITY AND HYGIENE

This machine is available with 2 different operating variants: manually by means of hand wheels and switches or electronically by means of a touch-screen panel and the possibility of storing the programs as a recipe and using them again. PRIMA Trio is equipped with a standard safety clutch that stops the drum automatically, if tools (e.g. knives) accidentally go into the machine, preventing serious damage.

Furthermore, the compact design makes it easy to position in any environment: the wheels and the option of folding up the belts make moving the unit safe and easy. The extremely practical, stainless-steel surfaces are hygienic and easy to clean, thanks to the wide side doors. The machine is designed to be cleaned in all its parts quickly and efficiently - it can be cleaned completely in a few minutes and does not require regular maintenance.

*learn more*



*Find out more about using the machine as part of a **CombiLine**, for the production of a wide variety of bread rolls.*



## WEIGHT RANGES

### Standard

25 - 75 g

30 - 85 g

35 - 90 g

40 - 100 g

45 - 110 g

50 - 120 g

60 - 140 g

70 - 150 g

80 - 160 g

### Special

17 - 55 g (4-row operation)

25 - 75 g (4 - row operation)

140 - 270 g (2-row operation)

### Double piston system

25 - 140 g

30 - 150 g

17 - 120 g (mix 4-row + 3-row operation)

70 - 270 g (mix 3-row + 2-row operation)

Stepless adjustable.

Other weight ranges on request.

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

## CAPACITY

max 4,500 - min 2,500 pcs/hour

max 5,300 pcs/h at 4-row operation

max 3,000 pcs/h at 2-row operation

## DOUGH TYPES

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

Wheat dough

Mixed wheat dough

Rye dough

Dough ring

Pretzel dough

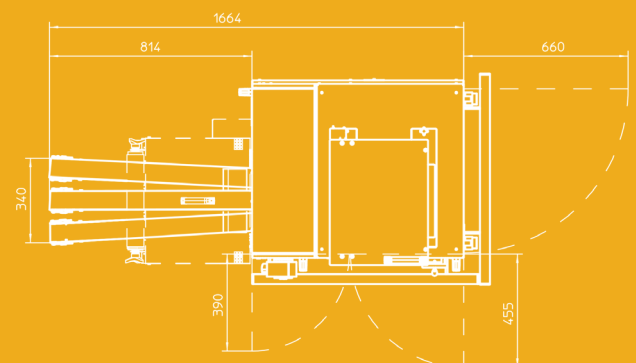
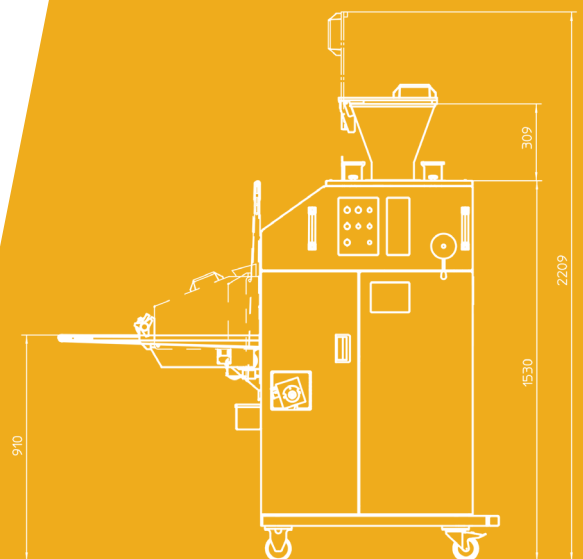
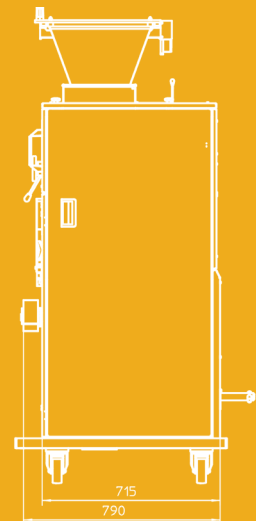
Berliner dough

Sweet doughs

Special doughs

## PRODUCTS

A wide range of excellent round, long rolled, rolled and folded as well as flat products - e.g. kaiser rolls, hot-dog buns, hamburger buns, bolillo, berliner, pretzel etc.



## TECHNICAL SPECIFICATIONS

<b>Machine weight</b>	660 - 750 kg Depending on model and options
<b>Voltage</b>	380 - 415V / 50 or 60 Hz / 3 ph+N + PE 220 - 240 V 208 V
<b>Power</b>	1,2 kW
<b>Fuse</b>	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

TRY. TRUST. TRIMA.

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