

**PROOFING, STAMPING  
AND FORMING**

**COMPACT**

**LINE**



***PRIMA Duo the head machine with high-performing  
and flexible forming stations for a large range  
of breads and a versatile product assortment***



**TRIMA**  
TRY. TRUST. TRIMA.

# PRIMA

## DUO

### At the beginning of each line stands a PRIMA Duo

The divider and rounder PRIMA Duo 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 Duo can be used as a head machine at the beginning of a line or as a stand-alone machine for product removal by hand. It is designed to effortlessly and reliably produce high volumes of bread buns of up to 3,200 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*

#### 3,200 pieces

The maximum quantity produced per hour with a 2-row operation, operated by a single employee.

*plus*

#### Separate adjustment of moulding space

Regulating the space for rounding (not dependent on the weight of piece), 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*

#### Stainless steel surfaces

hard-wearing and hygienic.



CLASSIC version



*perfect for...*

Producing a varied product range of excellent round buns, stamped, long stamped, long rolled, rolled and folded as well as flat products – e.g. kaiser rolls, hot-dog buns, hamburger buns, finger rolls, bolillo, etc.

# High performances, flexibility, reliability. Find out the excellence of our forming stations.

Forming stations give the possibility of obtaining several kinds of bread. It's the ideal solution for anyone who wants to produce kaiser rolls, hot-dog buns, hamburger buns, finger rolls and so on. It's composed of two systems. The first one is the dividing and rounding unit and the second one is the roll forming unit. Depending on the type of

product required, in our units with proofers the divided and rounded dough pieces are rolled, stamped, pressed, cut or made into other shapes. The comprehensive range of machine configurations caters for all requirements. Our forming stations are efficient small-scale machines with excellent performance. We provide versatile

machines for shop bakeries, small commercial bakeries, catering or hotel companies. The lines are handy, ergonomic and easy to use, adjustable according to the customer's needs and quick and easy to clean. They are specially designed to be operated by one person.

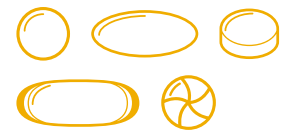
## G2-6C



### G2-6C

- modular pre-proofer line with proofer, pre-rolling unit and stamping station
- for producing round and long rolled stamped bread rolls
- with integrated round stamping cups and easily interchangeable stamping tools and stamping cups
- rotating tool for original kaiser buns and pressing tools for all other types
- proofing time approx. 6 minutes at 150 fillable swings and at an hourly capacity of 3,000 pieces
- swings for max. 150 gr. single piece weight
- removable catch trays under the entire line
- collecting tray for manual product removal

## G2-6SL



### G2-6SL

- modular pre-proofer line with proofer, moulder and stamping station
- forming station with height-adjustable pressure board and adjustable double calibrating rollers
- stamping station with integrated round stamping cups and easily interchangeable stamping tools
- stamping revolver swivelling unit with rotating tool for original kaiser buns and pressing tools for all other types
- proofing time approx. 6 minutes at 150 fillable swings and at an hourly capacity of 3,000 pieces
- swings for max. 150 gr. single piece weight
- collecting tray for manual product removal

**LR-2****LR-2**

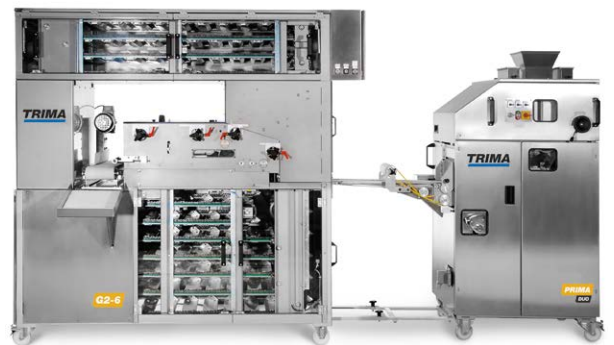
- ideal for shop bakeries and small artisan operations
- moulder without a pre-proofer
- forming station with height-adjustable pressure board and adjustable double calibrating rollers
- additional available module for the production of Bolillos (pointed ends) - the pieces are pre-longrolled and formed into Bolillos
- collecting tray for manual product removal

**LR-2F****LR-2F**

- ideal for shop bakeries and small artisan operations
- moulder without a pre-proofer
- forming station with height-adjustable pressure board and adjustable double calibrating rollers
- can be swivelled out in the direction of the operator
- collecting tray for manual product removal

**G2-3****G2-3**

- compact pre-proofer line with moulder
- forming station with height-adjustable pressure board and adjustable double calibrating rollers
- proofing time approx. 3 minutes at 100 fillable swings and at an hourly capacity of 3,200 pieces
- swings for max. 150 gr. single piece weight
- collecting tray or single row discharge belt for manual product removal

**G2-6****G2-6**

- compact pre-proofer line with moulder
- forming station with height-adjustable pressure board and adjustable double calibrating rollers
- proofing time approx. 6 minutes at 160 fillable swings and at an hourly capacity of 3,200 pieces
- swings for max. 110 gr. single piece weight
- collecting tray or single row discharge belt for manual product removal

*Innovative* equipment for *traditional* baking!

## S2-A



### S2-A

- ideal for shop bakeries and small artisan operations
- stamping station without a pre-proofer
- with integrated round stamping cups and easily interchangeable stamping tools
- stamping revolver swivelling unit with rotating tool for original kaiser buns and pressing tools for all other types
- collecting tray for manual product removal

## G2-3S



### G2-3S

- compact pre-proofer line with stamping station
- with integrated round stamping cups and easily interchangeable stamping tools
- stamping revolver swivelling unit with rotating tool for original kaiser buns and pressing tools for all other types
- proofing time approx. 3 minutes at 110 fillable swings and at an hourly capacity of 3,000 pieces
- swings for max. 100 gr. single piece weight
- collecting tray for manual product removal

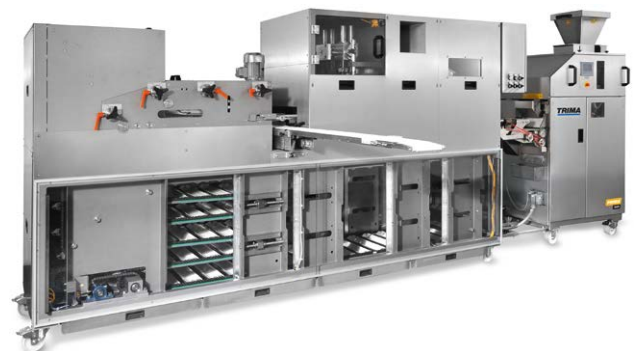
## G2-6S



### G2-6S

- compact pre-proofer line with stamping station
- with integrated round stamping cups and easily interchangeable stamping tools
- stamping revolver swivelling unit with rotating tool for original kaiser buns and pressing tools for all other types
- proofing time approx. 6 minutes at 170 fillable swings and at an hourly capacity of 3,000 pieces
- swings for max. 100 gr. single piece weight
- collecting tray for manual product removal

## G2-6LRS



### G2-6LRS

- pre-proofer line with moulder and stamping station
- forming station with height-adjustable pressure board and adjustable double calibrating rollers
- stamping revolver swivelling unit with rotating tool for original kaiser buns and pressing tools for all other types, easily interchangeable stamping tools
- proofing time approx. 6 minutes at 125 fillable swings and at an hourly capacity of 2,500 pieces
- swings for max. 150 gr. single piece weight
- removable catch trays under the entire line
- single row discharge belt for manual product removal



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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