

**BAGEL AND DONUT
FORMING LINE**

BAGEL

LINE



***The best way to make Bagel, for a large range
and a versatile product assortment in artisan quality.
This machine provides outstanding accuracy
and reliability while producing superior quality bagels.***



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 uniform, accurate weight and high quality round dough portions with precision programming of unit weight ranging from 12 g 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 that artisan appeal. For making round and elongated bread rolls (Kaiser rolls, hot-dog buns, hamburger buns, bolillo, Berliner, pretzel, bagel etc.).

The Bagel

is a soft, airy roll made from yeast dough and it's shaped with a hole in the middle. Originally a plain doughnut-shaped roll made of yeasted wheat flour and boiled in salt water. The bagel is a bread roll characterized by its glossy, crispy crust and chewy, doughy insides. Today's bagels come in a variety of flavors, from classic sesame and poppy seed bagels to more exotic varieties and can be found worldwide.



BAGEL **LINE**

Bagels are booming and retail and wholesale bagel facilities require an automated solution to their bagel-making needs. The ability of this BAGEL Line to produce up to 3,200 bagels per hour is a new opportunity for any business looking to scale up production or to start a production for Bagels.

Consistency is the key when it comes to making great bagels.

The BAGEL Line delivers exactly that. Its advanced engineering and design ensure that each bagel is perfectly shaped and consistent in size and weight.



Innovative equipment for *traditional* baking!

Precision, Efficiency and Varied for your range of Bagels – boost productivity with Gentle dough handling and consistent quality.

EASE OF USE, EXTRAORDINARY PERFORMANCE

Our BAGEL Line can accommodate a broad spectrum of production capacities, making it ideal for shop bakeries and small artisan operations, the industry standard for retail, foodservice and small wholesale operations.

It's fast, strong, reliable and is easily adapted for the production of bagels at up to 3,200 pieces per hour. Bagels can be produced easily, time saving way, avoiding a lot of manual work and always obtaining a uniform and perfect result – ensure that each bagel is perfectly shaped and consistent in size and weight. The BAGEL Line combining efficiency, quality, and convenience in one smart package.

BAGEL Line consists of two parts, our divider/rounder PRIMA Duo and the forming unit, which can also be used independently of one another. The PRIMA Duo forms the dough balls into the specified weight range and transfers the dough piece by belt into to the former, no intermediate proofing is required. The former then processes the piece of dough into a bagel. The bagel is then removed manual by hand or via a turntable or automatic transfer. After the divided & rounded dough balls are transferred from the PRIMA Duo, the bagel-former can automatically form the dough balls into a ring shape – continuously, gently and accurate. The bagel-former is capable of producing products with two different size specifications, one in the range of 50 - 100 gr and another from 100g - 150 gr.

The forming unit is equipped with replaceable tubes for this different weight ranges and it is quick changeable.

PRIMA DUO - ALL THE SENSITIVITY OF THE BAKER'S HAND

PRIMA Duo is one of a kind, a fully automated divider and rounder that exactly simulates the precise, delicate movements of the human hand. It permits to divide and round dough pieces continuously for the production of round bread and may be used independently to divide many types and textures of dough, from firm through to sticky dough. The machine handle dough gently and offer accurate and economical solutions in order to divide and round small and large dough pieces. This remarkable sensitivity means it can work any type of dough, from low to high hydration, without stressing it. These characteristics – that only TRIMA can guarantee – are the result of 25 years of technological research and a journey that began in 1887. PRIMA Duo produces extraordinary results from just a few, simple steps. The convenient hopper 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 three delicate movements, the pieces are cut, rounded and released as perfect balls. 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. All this makes PRIMA Duo an unrivalled aide in the workplace, whether it is used on its own for producing a wide range of products or at the head of the Bagel Line.

COMPACT, CONVENIENT, SAFETY AND HYGIENE

The line is easy to operate, snap to clean and equipped with safety devices that comply with the most stringent international regulations. Furthermore, the compact design makes it easy to position in any environment.

One of the features is its compact design, space is often a premium in bakeries and our Bagel Line is compact enough to fit in most spaces. Despite its ability to produce a output of maximum 3,200 pieces per hour, it takes up minimal space, making it ideal for both small and large operations. 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.



WEIGHT RANGES

at 8" forming tube:

50-100 gr.

at 9" forming tube:

100-140 gr.

Stepless adjustable.

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

CAPACITY

max 3,200 pcs/hour

min 1,500 pcs/hour

FEATURES

- Compact Footprint.
- Allows convenient one-person-operation.
- Designed for quick, optimal cleaning of all parts.
- Automated Precision - perfectly rounded bagels every time.
- Movable machine on wheels with swivel and lockable casters.
- Consistent Results - enhance customer satisfaction with uniform quality and consistency.
- Divider/rounder is designed to effortlessly and reliably produce high volumes of bread buns with accuracy and consistency.
- Automatic feeding of pieces of dough from divider/rounder PRIMA Duo to the forming unit.
- Forming unit with replaceable tubes for different weight-ranges.
- Discharge at the end of the machine, for manual product removal by hand or via a turntable or automatic transfer.

DOUGH TYPES

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

Wheat dough

Mixed wheat dough

Rye dough

Pretzel dough

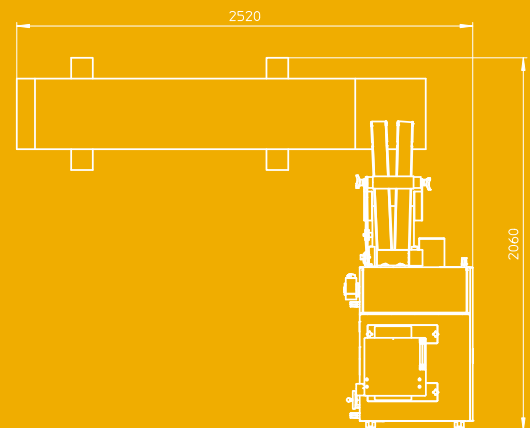
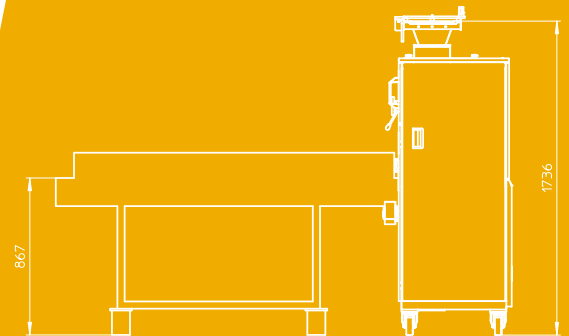
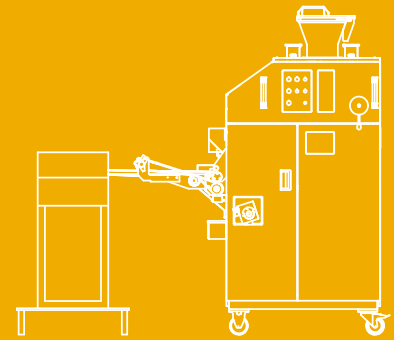
Berliner dough

Sweet doughs

Special doughs

PRODUCTS

For the production of Bagels the variety available knows no bounds. A wide range of excellent different varieties are possible e.g. as Plain, with poppy seeds, with sesame seeds, with cheese or sprinkled with onions. There are also some sweet varieties with raisins, cinnamon or blueberries. Of course, there are countless other ways of topping a bagel. Finally, the dough ring is only the basis for everything the heart desires and makes this snack into something special.



TECHNICAL SPECIFICATIONS

| | |
|-----------------------|---|
| Machine weight | 300 kg Depending on model and options |
| Voltage | 380 - 415 V / 50 or 60 Hz / 3 ph+N + PE 220 - 240 V 208 V |
| Power | 0.8 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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