DOUGH DIVIDERS AND ROUNDERS

Modern, easy-to-use dough dividers and rounders in various designs with special divider head technology

TRIMA

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Modern, user-friendly and comprehensively equipped

These dough dividers and rounders are state-of-the-art machines for dividing and rounding dough of different consistencies and recipes. You can choose from a wide range of models and versions. With compact dimensions, the machines can be easily inserted into even the smallest bakery. They gently work many different types of dough, including soft, cool, sticky as well as proven dough. Thanks to optimum weight portioning and consistency, the machines round even proven dough uniformly to produce bread rolls with an artisan appeal. The machines are therefore used to produce a wide assortment of bread rolls with the utmost care, efficiency and reliability.

Each machine is equipped with a divider plate with a special Teflon coating. This divider plate is quick and easy to change, allowing the machine to be used for a large weight range (16 - 250 g). The divider plate is made from stainless steel and is also replaceable. Castors make the machine mobile, allowing it to be adapted for use in various workplaces or easily moved to clean under it. The use of a cast iron counterweight gives the machine its reliable stability. The fact that the machine does not run permanently, but only for the actual production process, makes the machine extremely efficient.

The rounding process and divider plate movement are adjusted in such a way that the dough portions to be rounded always have the ideal rounding pocket. Thanks to the rounding pocket and rounding time, individually adjustable to the different types of dough, any dough – soft or firm, fresh or proven – can be divided with precisely metered pressure.

The automatic versions operate with a special hydraulic system which is optimally set to the type of dough and the stage in the proving process. The hydraulic operating principle is extremely reliable in operation and requires no maintenance. The hydraulic system ensures the dough, even when proven, is not stressed and retains its structure, thus producing high quality products of precisely the same weight.

The rounding plate with the pressed dough ball is pushed into the machine. With safe two-hand operation, the machine is started and operates automatically after the dough ring is lowered. On completion of the rounding procedure, the machine opens automatically and the rounding plate can be removed. The machine enables efficient production, as while the machine automatically presses, divides and rounds one batch the next rounding plate can be prepared with dough or rounded dough portions can be removed.

The upper cover can be removed to clean the machine easily and quickly. The divider plate can be tilted upwards with the aid of a gas spring. With the stainless steel blade in the cleaning position, the dough ring can be removed quickly and hygienically. The Teflon-coated divider plate is cleaned by simply wiping it down.

focus

The divider plates are replaceable for different divisions and weight ranges.

DOUGH DIVIDERS AND ROUNDERS

HA

SEMI-AUTOMAT

Semi-automatic dough divider and rounder for manual pressing, dividing and rounding. The semi-automatic machine is the cost effective solution for the production of bread rolls. Thanks to seven different sizes, a large number of different rolls can be made with a single machine.

Length x width x height	62 x 66 x 146 cm
Height, including lever	215 cm
Power consumption	0,60 kW / 400 V
Weight	325 kg

A-ECO

AUTOMAT ECONOMY

Partly semi-automatic dough divider and rounder or automatic pressing and dividing, with hydraulic drive and manual rounding. The machine offers the convenience of an automatic machine. The rounding pocket height is set manually. The machine features a cleaning position.

Length x width x height	62 x 66 x 170 cm
Power consumption	1,30 kW / 400 V
Weight	345 kg

perfect for...

Producing uniform, accurate weight and high quality round dough portions with precision programming of portion weights from 16 g to 250 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.

A-AUTO

AUTOMAT AUTOMATIC

Automatic dough divider and rounder for automatic pressing, dividing and rounding. This machine features a digital operator control panel for setting the pressing time, rounding time, pressing only, rounding OFF and cleaning position. The rounding pocket height is set manually. All parameters set at the operator control panel can be stored for 10 products. The digital display shows the settings and the various status messages.

Length x width x height	62 x 66 x 170 cm
Power consumption	1,30 kW / 400 V
Weight	345 kg

A-TRONIC

AUTOMAT ELECTRONIC

Automatic dough divider and rounder for automatic pressing, dividing and rounding. This machine features a digital operator control panel for setting the pressing time, rounding time, pressing only, rounding OFF, rounding pocket height and cleaning position. The machine additionally features adjustable rounding speed and reach. All parameters set at the operator control panel can be stored for 10 products, including cleaning mode. The digital display shows the settings and the various status messages.

Length x width x height	62 x 66 x 160 cm
Power consumption	1,30 kW / 400 V
Weight	345 kg

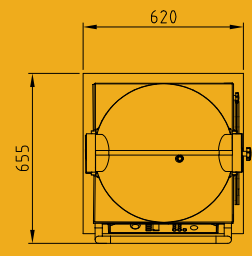
Try the *automatic* excellence!

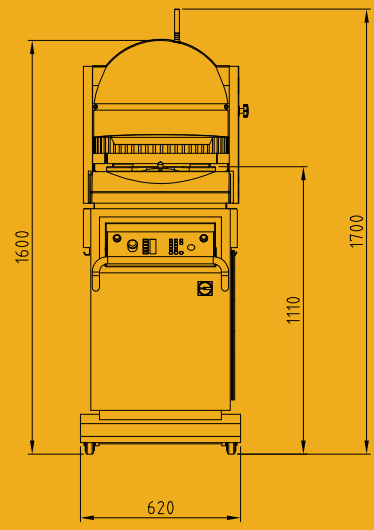
The machine produces bread rolls with a hand-made look, enabling a wide assortment of rolls to be processed carefully, efficiently and reliably.

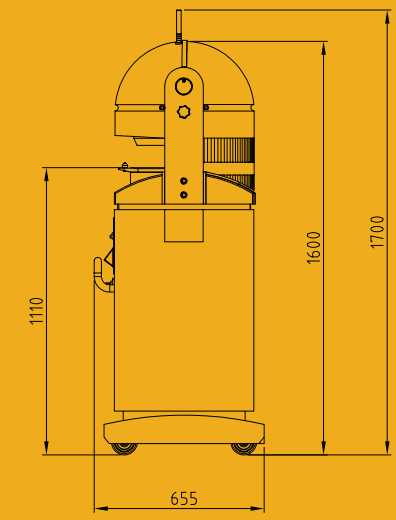
Programmable rounding pocket and rounding time for the various types of dough ensure better product consistency.

The divider plates are replaceable - different divisions and weight ranges from 16 g to 250 g for increased flexibility. The divider plates are easy to change in no time at all.

Pivoted head – the machine is easily accessible in the cleaning position to enable quick and hygienic cleaning as well as easy maintenance and servicing.

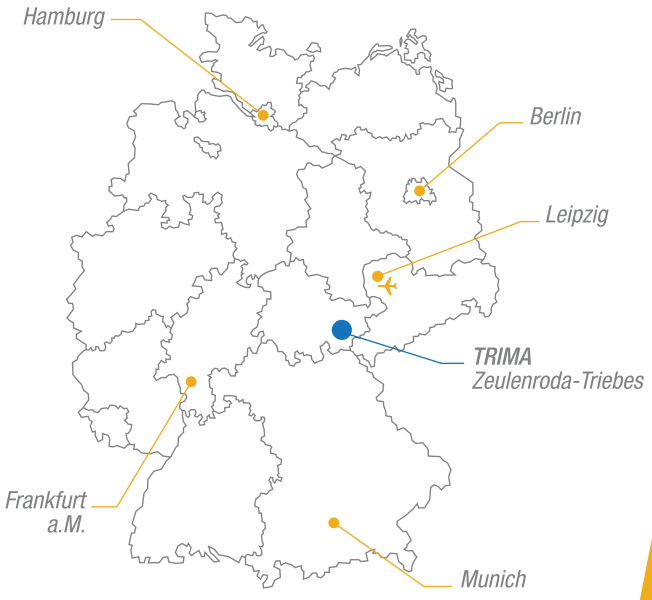






WEIGHT RANGES		
Model	**Division**	**Weight range**
2/30	30	25-85 gr
3/30	30	30-100 gr
3/36	36	25-85 gr
3/52	52	16-45 gr
4/14	14	130-250 gr
4/30	30	40-130 gr
4/36	36	30-110 gr
3/09	09	100 - 340 gr (square)

Depending on dough consistency



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.

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