BREAD
PROCESSING

METRA LINE

Efficiency, precision and delicacy,
for bread that is as good as handmade.

TRIMA
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METRA

The dough divider for gentle dough handling, weight accuracy and high performance.

Despite its compact and small footprint size design, Metra has all the features needed to make daily work comfortable. The machine is simple to operate by one person and it gently handles any kind of dough: soft or hard, wheat or rye. Metra combines reliable and robust design with intelligent technology: all operations are fully automatic, from the feeding hopper to the delivery belt. Even small dough quantities can be weighed very accurately.

plus

Feeding hopper

Standard 120 kg capacity hopper, with the option of 200 kg. The hopper goes all the way down to the knife - no dough is left in the hopper. High level safety measures with automatic stop-function - when touching the safety edge of the hopper, the machine stops.

plus

Interactive touch screen

Interactive touch screen control panel with a rotatable arm for the electronic programming of all machine parameters (weight, speed, piece counter with preset counting and auto stop). Option of saving all the adjustments as a recipe and using them again.

plus

Two-phase dividing

The dough is sucked in by adjustable vacuum, after closing the knife the pistons are filled. Gentle dough dividing by means of adjustable dough pusher and dividing pistons. The dough chamber is in high quality Ni-resist steel ensuring high weight accuracy and long durability.

plus

1- or 2-pockets easy switch

The divider can be used either as a 1-pocket or as a 2-pocket machine. Easy to switch between a 1- or 2-piston-operation allowing for the production of a wide range of products with different weights.

perfect for...

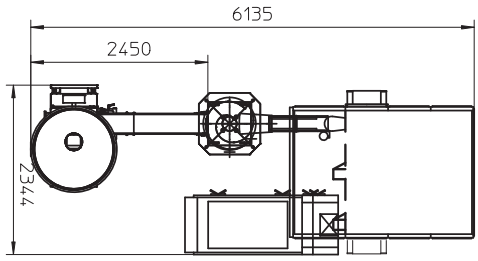
the production of uniform, accurate weight and high quality dough portions with precision programming of unit weight, ranging from 125 gr to 2,700 gr. Ideal for gentle dough dividing with precision weight selection for a variety of bread doughs: from soft to hard wheat, rye, mixed and special bread doughs. An automatic dough divider that can be used either as a 1-pocket or as a 2-pocket machine. We offer reliable technology with precision control and flexibility regarding weights and types of dough.

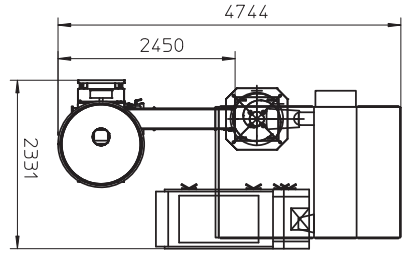
A wide range of artisan bread, with all the precision and control afforded by the finest technology available.

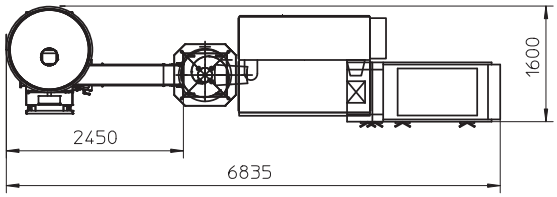
Metra Line allows you to produce a wide range of bread varieties, different in size, shape and type of dough, combining high production efficiency with the authentic taste of artisan-made bread. The system's head machine, the dough divider Metra, has all the functionalities required to make everyday tasks simple and comfortable: with its compact size and stripped-back design it is easily accommodated in any bakery setup.

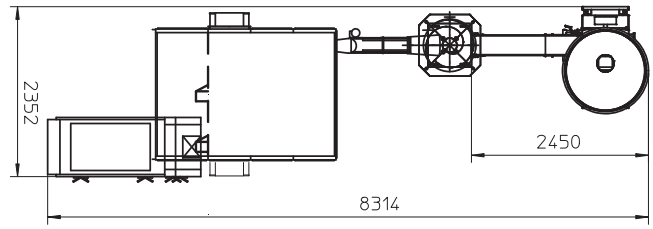
Cutting-edge technology means that one person can operate the unit entirely on his or her own. From the introduction of the dough into the hopper, to the delivery of shaped dough pieces along the conveyor belts, every process is automated and can be controlled via the touch screen, which offers the option of setting programmes and saving them as recipes. Other control functions include variable dough setting, digital counter with pre-set function, cleaning position and base position of the machine.

Powerful yet precise, Metra allows you to process up to 120 kg of any dough type with extreme delicacy. Used as a headmachine in Metra Line, it combines its extraordinary features with a complete system, which includes a conical rounder, a proofing station and a moulder – all together contributing to the creation of a large quantity of different types of bread of the highest quality.









These are just a few examples of the many different possible configurations.

ARTISAN-LIKE BREAD, COMMERCIAL-SCALE PRODUCTION

Metra Line is the perfect solution for the gentle, continuous, automatically divided and further processed dough pieces. It meets any requirement for making your bread: dough divider, dough molder, the delivery system… all the machines work perfectly together and allow you to handle the most different dough types and batches and all kinds of bread.

proofing unit

This machine for intermediary rising has been designed for resting rounded pieces of dough up to 1.2 kg for a period of between 4 and 20 minutes. An ultraviolet lamp is used to prevent the information and proliferation of bacteria.

moulder

This solid unit is designed to comply with the latest EU standards. It shapes rounded loaves made purely with wheat flour or a mixture of flours (wheat and rye). The dough is inserted via the hopper and fed between rollers to give it the desired thickness before being rolled into a round loaf as it passes between the conveyor belt and the moulding plate. Two manual controls allow the height of the plate to be set precisely. The machine is fitted with adjustable lateral guides.

Innovative equipment for *traditional* baking!

METRA LINE

feeding hopper

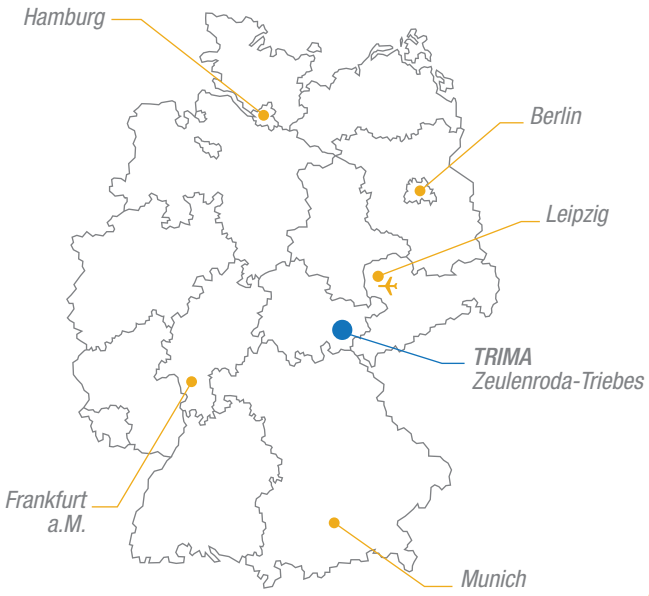
Unit for uniform introduction of dough pieces into the divider to facilitate and optimize the latter unit's operation. Internal components can be removed for easy cleaning.

conical rounder

Ideal for rounding both soft and medium doughs. The dough is rounded by means of a rotating cone which rotates the dough in a concave spiral-shaped way thus producing a spherical shaped dough. Wet dough can also be processed by equipping the machine with a hot/cold air blowing system. The machine is equipped with an automatic flour duster, which can be easily removed for cleaning. The Teflon coated spirals prevent the dough from dough sticking.

divider

From the hopper, the extending piston transfers the dough in the dough space. When the weight gauge closes the dough space, the piston pushes the dough in the measuring chamber. The volume of the measuring chamber is the one of the pre-set dough weight. The quantity of dough which enters the dough and the backflow to the hopper. The dough pieces are ejected from the chamber downward onto the transport belt.



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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