

**ROUND AND LONG
DOUGH KNEADER**

RLW



By using the proven eccentric cone and baguette kneading principle it is easy to knead in a precise and simple way rye, wheat, mixed and special bread doughs.



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WEIGHT RANGES

250 - 2.500 g

Stepless setting.

The weight ranges depend on the handling and consistency of the dough and may therefore differ.

OUTPUT

approx. 900 pcs./hr

Optional stepless speed setting.

DOUGH TYPES

Wheat

Rye

Mixed

Special bread

PRODUCTS

Round loaves

Long loaves

SPACE-SAVING COMBINATION TO OBTAIN A HAND MADE BREAD QUALITY

RLW is a proven compact combined round and long kneader of high output, it is simple to use and handles the dough in a gentle way. The machine does not require any special cleaning or maintenance.

EQUIPMENT

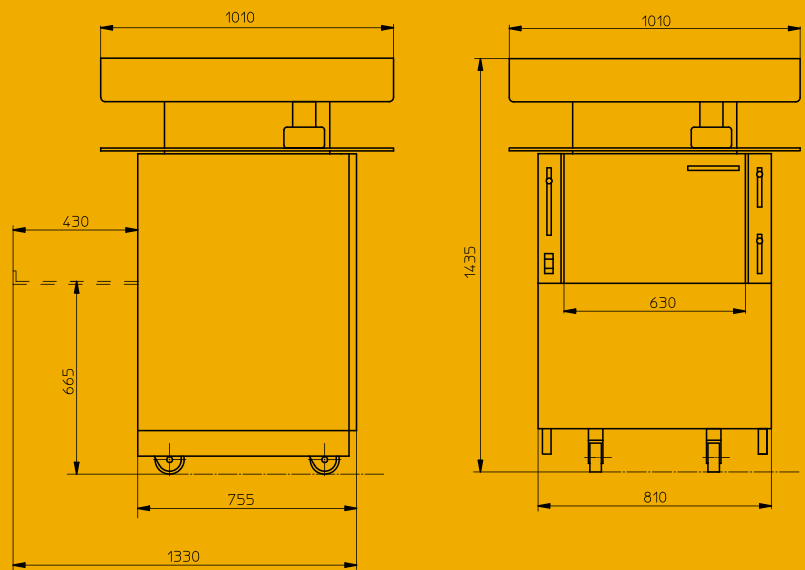
The RLW is completely coated in stainless steel. It has castors for fast and easy movement. The RLW can be used together with a dough weigher by one single operator.

SIMPLE HANDLING

The dough pieces are transferred into the eccentric cone kneader. Felt lining with special impregnation and an optional additional kneading flour feeder make handling soft dough up to TA 175 and dough with a high proportion of rye possible. Different kneading intensities and dough weights can be set using a knob on the round kneader. Thus, the dough is kneaded with optimal tension to the core, to ensure high stability. The dough pieces are placed on a plate below the kneader to rest. Optionally, the dough pieces can be removed or transferred to the long kneader by changing over the feed hopper. The dough is rolled out by using a pressurised roller, then using the long roller it is folded and rolled onto it. Setting the shape and length of the dough pieces is very simple. Dough delivery is on the side of the machine operator.



Round and long kneading machine combined with a Metra dough weigher, including a high conveyor.



TECHNICAL SPECIFICATIONS

Machine weight	350 kg
Required power	400 V / 50 Hz or 200 V
Connected load	1,3 kW
Fuse	16 A

Subject to technical modifications.

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