



Divider-Rounder **KE**

The high performance fully automatic
dough divider-rounder for best quality results,
4-/5- and 6-pockets



TRIMA
BAKERYMACHINES
GERMANY

Weight range:

Standard

30 – 85 gr.
35 – 90 gr.
40 – 100 gr.
45 – 110 gr.
50 – 115 gr.

Special version

30 – 150 gr.
60 – 130 gr.
90 – 180 gr.

Steplessly adjustable.

Additional special weights are available on request.

Dough weight may vary depending on dough consistency and density, as well as mixing procedures.

Output/hr.:

4-pocket:
max. 6,000 pcs./hour
5-pocket:
max. 7,500 pcs./hour
6-pocket:
max. 9,000 pcs./hour

Suitable for following doughs:

Wheat dough – standard
Mixed wheat dough
Rye doughs
Donuts
Pretzel doughs
Special doughs

Products:

Various types of round rolls and buns, e.g. Kaiser-, Hot Dog-, Hamburger buns, etc.

High output and hand-made quality

The KE is a fully automatic dough-divider rounder machine with a carefully engineered processing system of most different kinds of dough, operated by touch panel.

The machine is available in 4-pocket, 5-pocket or 6-pocket versions. The KE makes versatile and rational production of a wide product assortment possible with only one machine, which can be adapted to different types of intermediate proofing cabinets. Virtually of hand-made quality, normal doughs, in addition to soft, cool and sticky doughs – from soft Donut doughs to stiff Brezel dough's, can be processed in a wide weight range.

The KE has everything that makes daily work comfortable and safe. Operation is simple and needs only one person. The versatile possibilities of adaptation to most different dough qualities permit gentle treatment of the dough and high output.

Simple to load

The dough is fed into the KE's hopper which holds up to 25 kg. No pressure is applied to the product which ensures that the pieces are perfectly cut thus saving time and effort.

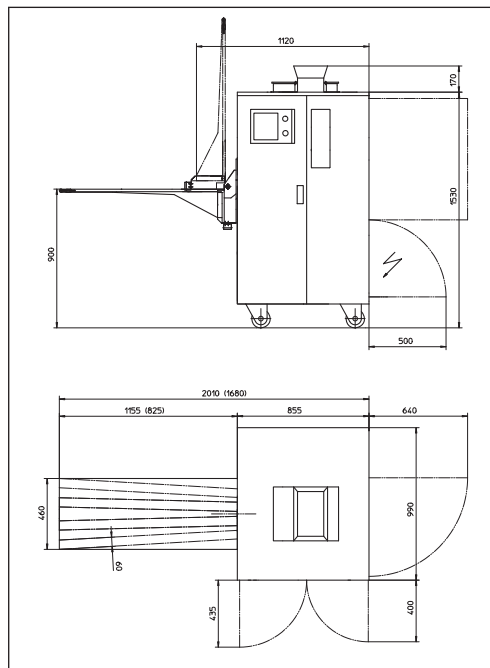
Gentle processing

The dough pieces are cut and rounded in the same chambers. The special measuring system ensures very gentle handling of the dough. The pressure of the main filling piston on the dough is compensated by a spring system. The rounding plate is coated in non-stick teflon for soft, cool and strongly sticking doughs and in addition, the rounding plate is raised after each rounding process. Therefore, very little flour is needed. Dough piece weight, rounding height, and rounding speed can be set at the touch screen and are adjusted electromechanically. These settings can be stored as recipes. The dough pieces separate easily from the rounding plate and the drum and drop, closed end down, on the spreader belts, from where they can be transferred for subsequent treatment in e.g. intermediate proofer.

Standard equipment

The KE machine is also available as a manual model without the touch panel control. In this case, the machine is set and controlled using hand wheels.

Access to the KE for maintenance and servicing is easy via the large doors, hinged hopper, flour dusters, pre-cutter, as well as the swing-out moulding device. The stainless steel coating makes cleaning simple and hygienic and saves time. A mirror-image version of the KE with opposite operational direction is optionally available. A dough chucker for the use of moveable mixing bowls in combination with a lifting and tilting device is optional. Thanks to its wheels, and the folding conveyor belts, the KE saves space and is quick to move. The machine can also be equipped with other options on demand. Furthermore, the KE has a synchronization feature and can be easily connected to intermediate proofers or other equipment from other suppliers. In that case, the intermediate proofer becomes the 'master' machine and the KE adapts automatically to the speed.



Technical data

Weight of machine: 1,100 kg
Required power: 400 V/3 Ph/50 Hz
or 200 V
Connected load: 2.0 kW
Fuse: 16 Amps.

Technical specification are subject to change without prior notice.

Presented by:

TRIMA
TRIEBESER MASCHINENBAU GMBH

D - 07950 Zeulenroda-Triebes/Germany

Zeulenrodaer Straße 48

Fon: + 49 3 6622/75-0

Fax: + 49 3 6622/75-300

www.trima-bakerymachines.com

info@trima-bakerymachines.com