

**DOUGH DIVIDER
ROUNDER**

PRIMA

TRIO



***3-row Dough Divider Rounder.
The convenience of a compact machine,
with the productivity of larger models.***



TRIMA
TRY. TRUST. TRIMA.

DOUGH DIVIDER ROUNDER

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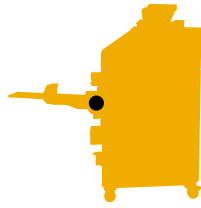


CLASSIC version

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 etc.).

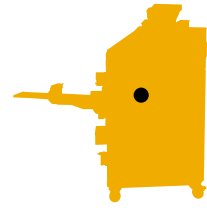




plus

4,500 pieces

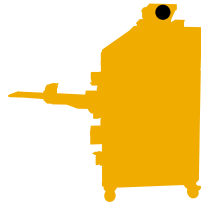
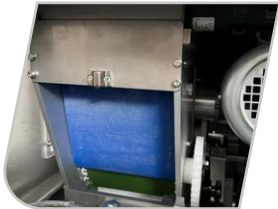
The maximum quantity produced per hour with the 3-row operation (stepless reduction possible), operated by a single employee.



plus

Double-piston drum

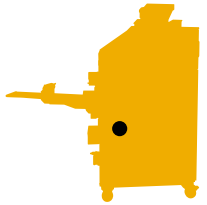
Allowing a wide range of products of different weights to be produced without changing any mechanical parts - saving time and money.



plus

Infeed belts

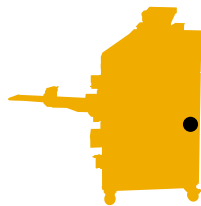
To work all types of dough, the infeed belts reduce the use of flour - preventing the creation of holes in the dough which in turn avoids damaging the product.



plus

Separate adjustment of moulding space

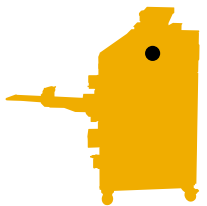
Regulating the space for rounding (regardless of piece weight), this ensures the dough is worked gently and its volume is not damaged. This method of working minimizes the amount of stress exerted on to the dough.



plus

Dough pressure adjustment

Depending on the type of dough (from low to high hydration), the pressure can be regulated. An innovative system to stress the dough as little as possible in order to ensure optimal dough processing is achieved.



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.

No one else can *offer you* all this!

Maximum productivity, for the most requested weight ranges. PRIMA Trio meets the real need of medium to large bakeries, with a hourly production of up to 5,300 pieces of the highest quality.

THE BAKER'S DELICATE TOUCH

PRIMA Trio embodies all the characteristic strengths of the Trima divider rounders: it is a fully automatic machine that can work as 4 or 3 or 2 rows, with a weight range from 17 to 270 g, but still maintains the same delicate and precise movements of a human hand.

This essential sensitivity allows the handling of all types of dough without ever stressing it, including all levels of dough hydration: attributes that only Trima can guarantee, as a result of technological research and more than 130 years of experience.

This makes PRIMA Trio a real innovation and an unrivalled partner, whether used on its own or at the head of one of the various combinations of the CombiLine system.

EASY TO USE, EXCEPTIONAL PERFORMANCE

PRIMA Trio produces extraordinary results from just a few, simple steps. The convenient hopper with a capacity of 25 kg 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 four delicate movements, the pieces are cut, rounded and released as perfect balls. Trio pads apply a dab of oil at each turn of the cylinder to prevent the dough from sticking - which would leave you with spoiled or deformed pieces - giving the same, optimal results every time whatever type of dough is used: soft, firm, even sticky. Convenient dials offer the option of adjusting the chamber pressure, guaranteeing perfect results across a range of weight categories. After the rounding process the dough is placed on the exit belt for manual collection or it can enter into an automatic cycle as the machine can be incorporated into an automatic production line. All adjustable machine parameters can be adjusted while processing - without stopping production.

SAFETY, PRATICALITY AND HYGIENE

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. PRIMA Trio is equipped with a standard safety clutch that stops the drum automatically, if tools (e.g. knives) accidentally go into the machine, preventing serious damage.

Furthermore, the compact design makes it easy to position in any environment: 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.

learn more



*Find out more about using the machine as part of a **CombiLine**, for the production of a wide variety of bread rolls.*



WEIGHT RANGES

Standard

25 - 75 g

30 - 85 g

35 - 90 g

40 - 100 g

45 - 110 g

50 - 120 g

60 - 140 g

70 - 150 g

80 - 160 g

Special

17 - 55 g (4-row operation)

25 - 75 g (4 - row operation)

140 - 270 g (2-row operation)

Double piston system

25 - 140 g

30 - 150 g

17 - 120 g (mix 4-row + 3-row operation)

70 - 270 g (mix 3-row + 2-row operation)

Stepless adjustable.

Other weight ranges on request.

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

CAPACITY

max 4,500 - min 2,500 pcs/hour

max 5,300 pcs/h at 4-row operation

max 3,000 pcs/h at 2-row operation

DOUGH TYPES

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

Wheat dough

Mixed wheat dough

Rye dough

Dough ring

Pretzel dough

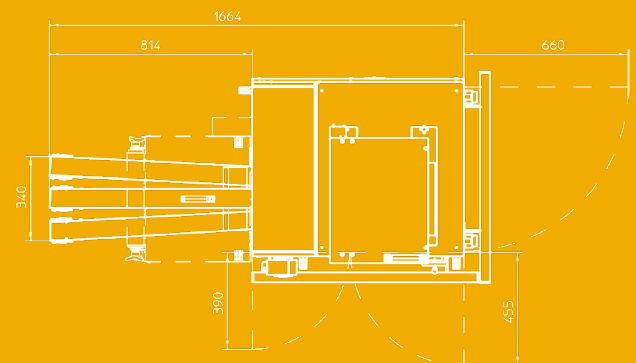
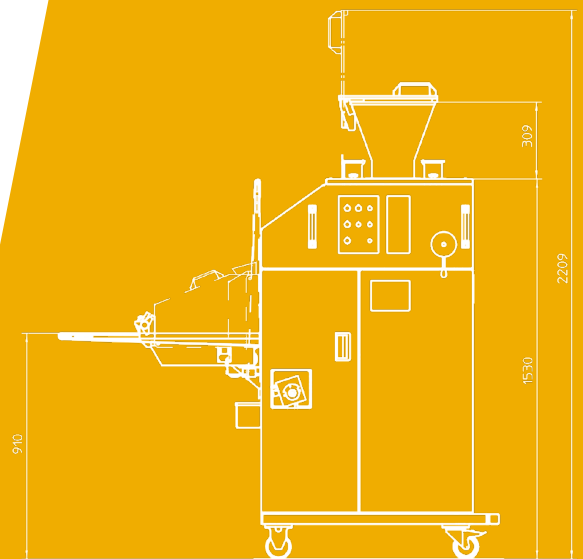
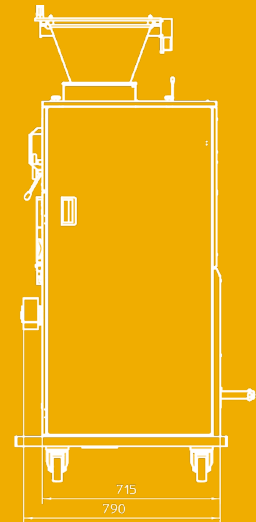
Berliner dough

Sweet doughs

Special doughs

PRODUCTS

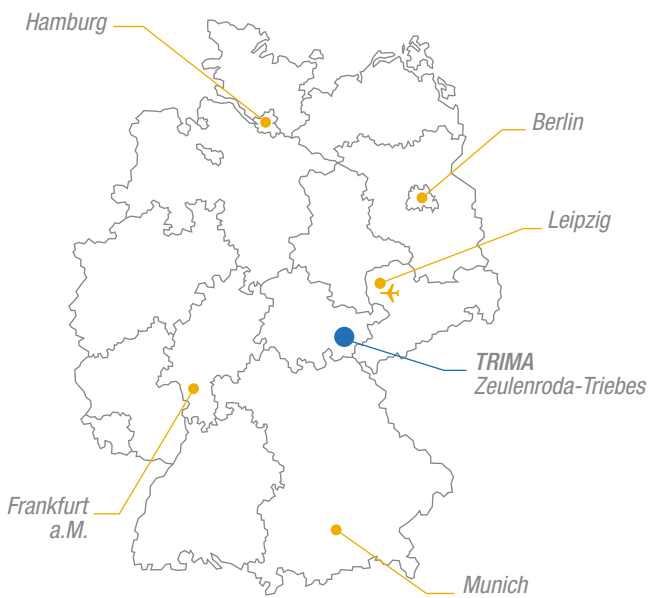
A wide range of excellent round, long rolled, rolled and folded as well as flat products - e.g. kaiser rolls, hot-dog buns, hamburger buns, bolillo, berliner, pretzel etc.



TECHNICAL SPECIFICATIONS

Machine weight	660 - 750 kg Depending on model and options
Voltage	380 - 415V / 50 or 60 Hz / 3 ph+N + PE 220 - 240 V 208 V
Power	1,2 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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