



Proofer **G2**

with long roller mechanisms
or universal fold-type/long roller mechanism



TRI MA
BAKERYMACHINES
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Proofer G2

Resting time:

G2-3: approx. 3 minutes

G2-6: approx. 6 minutes

Bucket size:

for pieces of dough with a maximum unit weight of:

G2-3: 90 g

G2-6: 110 g

Special version available for a unit weight of up to 150 g

Output:

max. 3,000 pcs./hr

min. 2,000 pcs./hr

Products:

long-rolled, folded, flat and round products, e.g. hamburger, hot dog, baguette

Technical data:

Machine weight:

G2-3: 520 kg

G2-6: 770 kg

Voltage:

400 V/50 Hz

or 200 V

Connected load:

1.0 kW

Fuse:

16 Amps.

Specifications are subject to change.

High output in a small space

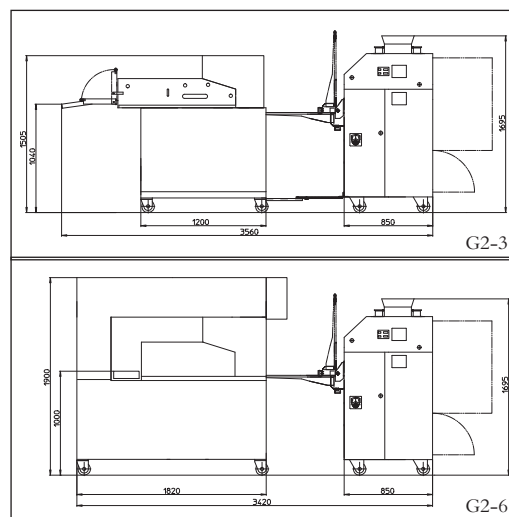
The G2 is a 2-pocket proofing system which can be combined with the K2 divider-rounder. Long rolls of hand-made quality can be made by a highly efficient process.

Set on castors and with a hinged roll delivery, the G2 can be moved quickly in small space. Despite the compact design, the G2 has all it takes to make the daily routine comfortable and safe. The machine is simple to operate.

Proofer with long roller mechanisms or universal fold-type/long roller mechanism

With the G2 machine, round or divided dough can rest in about 3 or 6 minutes and then be rolled with or without folding. The rolls are transferred from the 2-pocket head machine by spreader belts into the G2. In order to transfer the rolls, they are placed in buckets which work in a cycle. After the resting time the pieces of dough are fed into the long roller mechanism or universal fold-type/long roller mechanism.

On the version with a single long rolling mechanism the pieces of dough can be elongated using a long rolling plate. The inlet and outlet height of the long rolling plate can be variably set. On the version with a universal fold-type/long rolling mechanism the piece of dough is first pre-pinched and then rolled out using 2



G2 in combination with the head machine K2

rollers and a counter roller with adjustable spacing. The rolls are folded and rolled between the moving bottom belt and a top belt moving in the opposite direction. Only rolling is also possible; for this the maximum roller gap is set. The speed setting of the top belt is stepless. If the top belt moves at high speed, the rolls obtain maximum length. The setting of the entry and delivery height between the belts is also stepless. When both belts move at the same speed and the gap has been set, the rolls are simply pressed flat. The rolls produced are round if the rolling gap is set to the largest size and the delivery height between the belts and the long roll plate and the following belt is set to maximum position.

Output:

max. 3,000 pcs./hr
min. 2,000 pcs./hr

Products:

long rolls, folded, flat and round products, e.g. hamburger, hot dog, baguette

Technical data:

Machine weight:
270 kg

Voltage:
400 V/50 Hz
or 200 V

Connected load:
0.4 kW

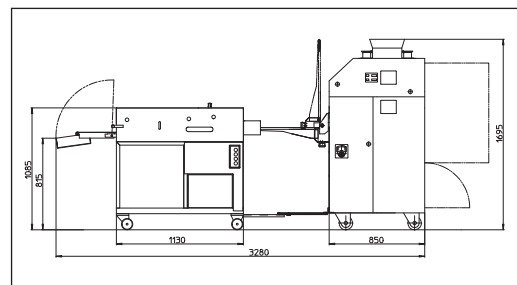
Fuse:
16 Amps.

Specifications are subject to change.

Long roll unit LR2

The LR2 long roll unit is a machine without resting time. This long rolling mechanism can be equipped with a single long rolling plate or the universal fold-type/long rolling mechanism. The rolls are transferred from the 2-pocket head machine via spreader belts to the long-roll unit. The long-rolled pieces of dough are discharged into a conveyor belt and can be removed by hand.

The machine has a stainless steel casing for simple and hygienic cleaning. Thanks to its wheel, it can be moved quickly and in a space-saving manner.



LR2 in combination with head machine K2

S2

Stamping machine

Output:

max. 3,000 pcs./hr
min. 2,000 pcs./hr

Products:

moulded bread rolls
of many different kinds,
e. g. Kaiser, Star, Rosetta,
Tartaruga

Technical data:

Machine weight:

250 kg

Voltage:

400 V/50 Hz or 200 V

Connected load:

0.85 kW

Fuse:

16 Amps.

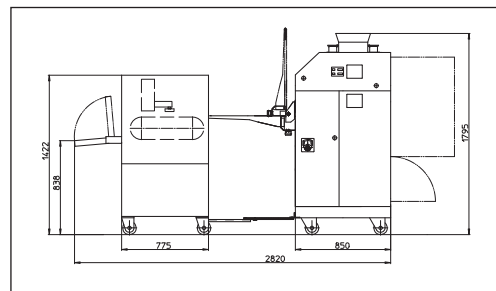
Specifications are subject
to change.

The S2 stamping machine is available in 2 versions: as a stamping machine in conjunction with the K2 head machine - in this case the pieces of dough are transferred directly from the 2-row head machine by spreading belts, or as a version for manual feeding of pieces of dough.

The pieces of dough are transferred automatically or manually into the stamping cups as they pass by. The stamping cups are made of a non-stick plastic and have a deep cup shape for easy emptying. Two different tools can be attached to the rotating revolver head for two types of moulded bread roll: a rotating tool for "Kaiser" and a pinching tool for e. g. star-pattern. The revolving plate is rotated with one simple movement to bring the desired tool into the working position. The pinching tools can also be changed in a few quick and easy steps, making it possible to produce several different types of moulded bread rolls.

The rotating "Kaiser" roll tool gives the "Kaiser" rolls their perfect shape. The cut pieces of dough are discharged onto a conveyor belt and can be removed from it by hand.

The machine has a stainless steel casing for simple and hygienic cleaning. Thanks to its wheel, it can be moved quickly and in a space-saving manner.



stamping machine S2M



stamping machine S2A in combination with head machine K2 with touch panel control

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Presented by:

