



Divider-Rounder **K2**

The K2, is a fully automatic divider-rounder with unique features to obtain a handmade quality dough.



TRIMA
BAKERYMACHINES
GERMANY

Weight range:

Standard

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

Special Production

60 – 130 gr.
90 – 180 gr.
15 – 55 gr. (3-rows)
30 – 150 gr. (double piston)
130–275 gr. (1-row)

Steplessly adjustable.

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

Output/hr.:

max. 3,200 pc./hour
min. 1,950 pc./hour

Used for the following doughs:

Wheat dough – regular
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., square buns

Full power in the minimum of space!

The K2 divider is a 2-pocket fully automatic divider rounder. It has been designed to make it possible to produce a varied and rational wide product range with only one machine. It is possible to produce a hand made quality of various doughs, from normal bread roll doughs to soft donut type doughs and stiff pretzel type doughs. Despite its compactness the K2 is equipped with everything that makes daily work comfortable and safe. It is simple to use and only one operator is needed to turn out up to 3,200 pc./hr. Due to its very compact design it is ideal when space is a problem.

Simple to use

Dough is easily fed into the K2's funnel which holds up to 15 kg. Here the dough is delicately drawn in without undue pressure and without causing creases, thus saving time and effort.

No Damage

The dough pieces are cut and rounded in the same chamber. A special measuring system makes a very smooth working procedure possible, thus reducing damage to the dough. The required weight is simply and precisely selected using the hand wheel. The K2 rounding unit system uses a rounding plate - as with a simple semi-automatic divider plate - with stepless speed selection. The rounding plate is coated with a "non stick" Teflon material for soft, cool, and strong sticking dough, in order to avoid the dough sticking in addition to this the rounding plate can be raised after each rounding process. The rounding height is adjusted manually. The dough pieces can be separated easily from the plate as well as from the drum and are placed on the spreading belt facing downwards.

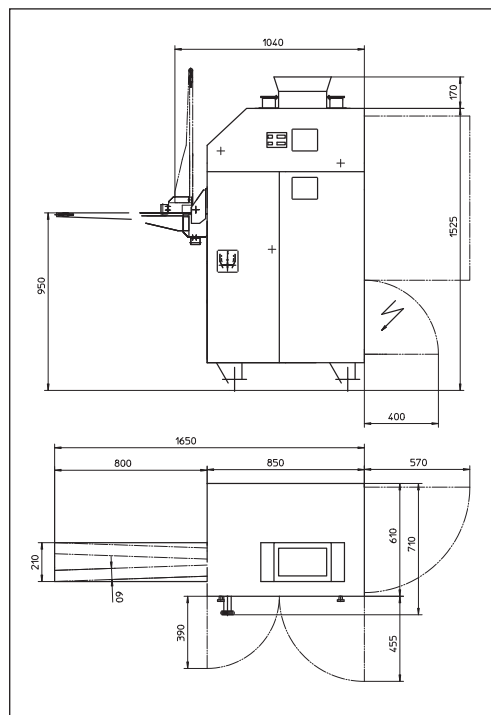
Equipment

For maintenance and servicing, the K2 is easily accessible thanks to its wide doors

and with its stainless steel coating it is simple hygienic and quick to clean. Thanks to its wheels, and the folding conveyor belts, the K2 saves space and is quick to move. It can be equipped with optional equipment to suit all requirements or 2-pocket proofers, long roller mechanisms or hole pricking machines.

The K2 head machine can also be equipped with an optional PLC which is operated using a touch screen panel.

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.



Technical data

Weight of machine: 615 kg
Required power: 400 V/3 Ph/
50 Hz or 60 Hz
or 220 V or 208 V
Connected load: 1.2 kW
Fuse: 16 Amps.

Technical specification are subject to change without prior notice.

Presented by:

TRIMA

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