



# Proofer **G2**

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



**TriMA**  
BAKERYMACHINES  
GERMANY

# Proofer G2

## Time for rest:

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-roll, 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 A

Specifications are subject to change.

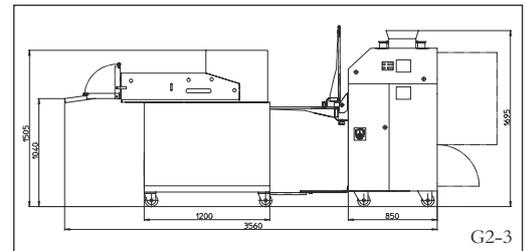
## High output, small footprint

The G2 is a 2-pocket proofing system which can be combined with the K2 divider-kneader. Long rolls of hand-made quality can be made by a highly efficient process. Set up on castors and with hinged roll delivery, the G2 can be moved quickly in small space. Despite the compact design, the G2 has all it takes to make daily routine comfortable and safe. The machine is simple to operate.

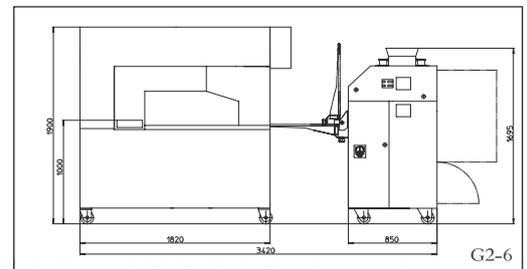
## Proofer with long roller mechanisms or universal fold-type/long roller mechanism

In the G2, round or divided dough can come to rest in about 3 or 6 minutes and then be rolled long with or without folding. The rolls are transferred from the 2-pocket head machine by spreader belts in the G2. For transfer, the rolls are placed in buckets which are cycled. After the rest time the pieces of dough are fed to 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 set continuously variably. On the version with a universal fold-type/long rolling mechanism the piece of dough is first pre-pinched and then rolled out by



G2-3



G2-6



G2-6 in combination with head machine K2

## Long roll unit LR2

The LR2 long roll unit is a machine without rest 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 on spreader belts to the long-roll unit. The long-rolled 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.

### Output:

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

### Products:

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

### Technical data:

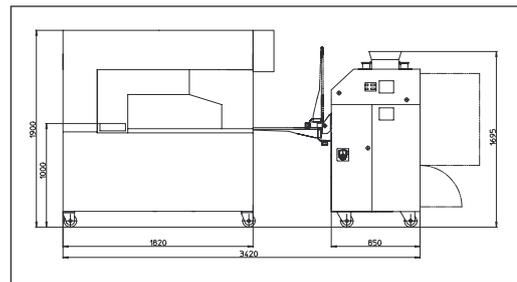
**Machine weight:**  
270 kg

**Voltage:**  
400 V/50 Hz  
or 200 V

**Connected load:**  
0,4 kW

**Fuse:**  
16 A

Specifications are subject  
to change.



LR2 in combination with head machine K2

2 rolling-out rolls and a counter roller with adjustable spacing.

The rolls are folded and rolled between the moving bottom belt and a top belt moving in opposite direction. Rolling only 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 belt move at the same speed and the gap has been set, the rolls are simply pressed flat.

The rolls can be delivered as rounds 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:

moulded bread rolls  
of many different kinds,  
e.g. „Kaiser“,  
star-pattern rolls

## Technical data:

**Machine weight:**  
250 kg

**Voltage:**  
400 V/50 Hz  
or 200 V

**Connected load:**  
0,85 kW

**Fuse:**  
16 A

Specifications are subject  
to change.

# Stamping machine S2

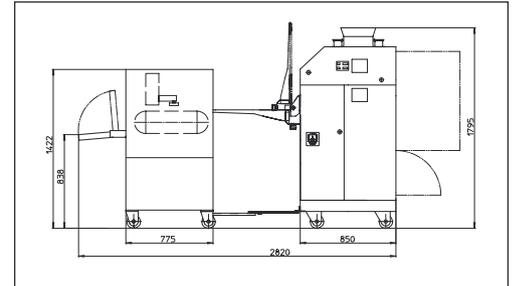
The S2 stamping machine is available in 2 versions: as an stamping machine in conjunction with the K2 head machine - in this case the pieces of dough are transferred directly from the 2-row head machine by spreading belts, or as a version for manual feeding of pieces of dough.

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 a good crust cut. 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 revolver 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 advantage of the rotating „Kaiser“ roll tool is the improved shaping for proper „Kaiser“ rolls. The stamped 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 S2 in combination with head machine K2 with touch panel control

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