DOUGH DIVIDERS
AND ROUNDERS

PRIMA
DUO

German precision
for hand made quality.

TRIMA
TRY. TRUST. TRIMA.

DOUGH DIVIDERS AND ROUNDERS

PRIMA DUO

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

3,200 pieces
The maximum quantity produced per hour with the 2-row operation, 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, 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!

WEIGHT RANGES

Standard
20 - 75 g
25 - 85 g
30 - 95 g
35 - 105 g
40 - 110 g
50 - 120 g
Special
15 - 55 g (3-row operation)
60 - 140 g
70 - 160 g
75 - 170 g
90 - 190 g
130 - 290 g (1-row operation)
Double piston system
20 - 140 g
30 - 170 g
15 - 120 g (mix 3-row + 2-row operation)
70 - 290 g (mix 2-row + 1-row operation)

Stepless adjustable.
Other weight ranges on request.
Weight ranges depending on dough consistency, as well as mixing procedures.

CAPACITY

max 3,200 - min 1,950 pcs/hour
max 4,500 pcs/h at 3-row operation
max 1,600 pcs/h at 1-row operation

DOUGH TYPES

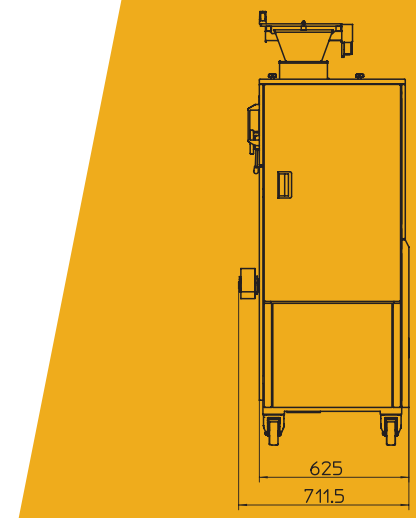
For many types of dough - soft, firm, cool and sticky, e.g.

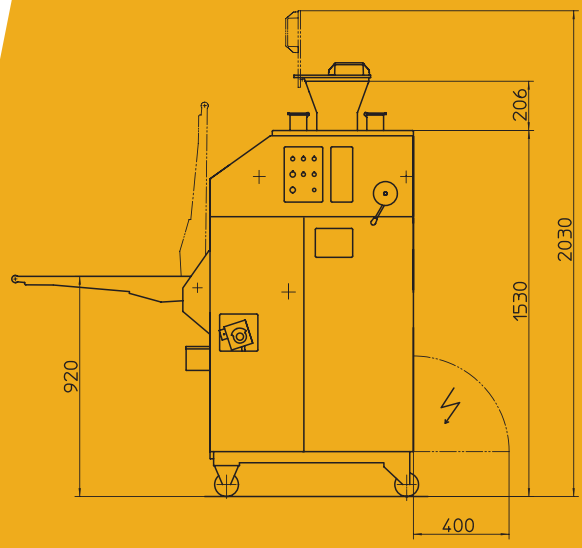
- Wheat dough
- Mixed wheat dough
- Rye dough
- Dough ring
- Pretzel dough
- Berliner dough
- Special doughs

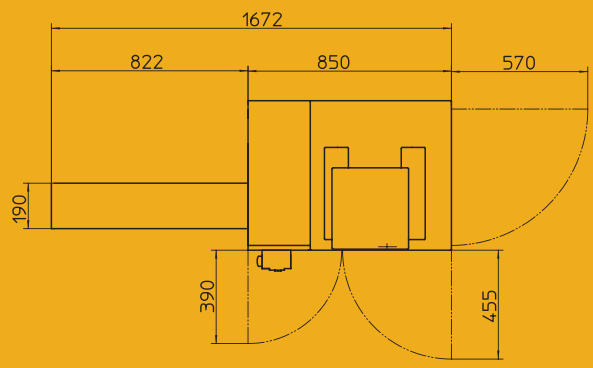
PRODUCTS

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.

FUTURE version







TECHNICAL SPECIFICATIONS

Machine weight	570 - 650 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.

The baker's expertise is the inspiration for a cutting-edge divider and rounder. Gentle dough handling and precision weighing.

ALL THE SENSITIVITY OF THE BAKER'S HAND

PRIMA Duo is one of a kind, a fully automated divider and rounder that exactly simulates the precise, delicate movements of the human hand. It permits to divide and round dough pieces for the production of round bread. This remarkable sensitivity means it can work any type of dough, from low to high hydration, without stressing it. These characteristics - that only TRIMA can guarantee - are the result of 25 years of technological research and a journey that began in 1887. PRIMA Duo can work as a 2 row, 3 row or 1 row divider and rounder working with a weight range from 15 to 300 gram. All this makes PRIMA Duo an unrivalled aide in the workplace, whether it is used on its own or at the head of one of the various configurations of the Compact Line system for producing a wide range of products.

EASE OF USE, EXTRAORDINARY PERFORMANCE

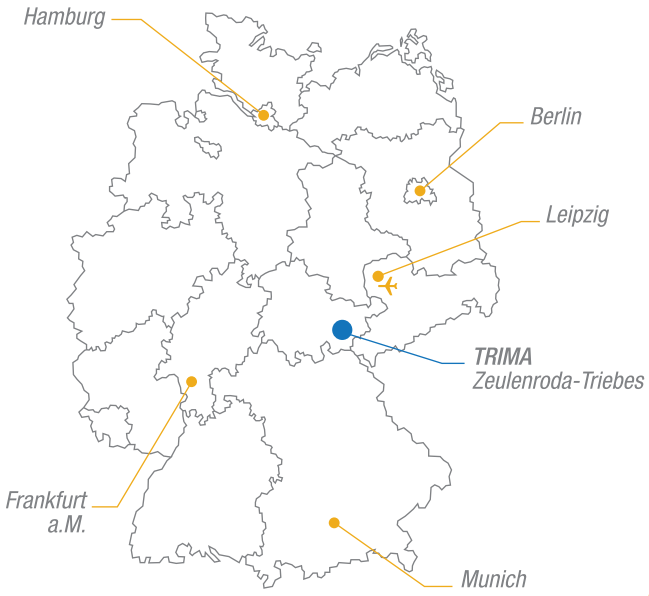
PRIMA Duo produces extraordinary results from just a few, simple steps. The convenient hopper with a capacity of 15 or 25 kg feeds the dough with gentle handling thanks to a dosing star system into a chamber, where the dough is divided into pieces of the required weight. The dough is divided when it 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. Two 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, PRACTICALITY 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 Duo 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 this machine as part of the Compact Line system in order to obtain a wider variety of products.



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.

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