



Round and long kneader

employing the proven eccentric cone kneading principle and with an exact and simple long kneader for rye, wheat, mixed and special bread doughs



TRIMA
BAKERYMACHINES
GERMANY

Weight ranges

250 – 2,500 g

Stepless setting.

The weight ranges depend on the handling and consistency of the dough and may therefore differ.

Output

approx. 900 pcs./hr

Optional stepless speed setting.

Dough

Wheat
Rye
Mixed
Special bread

Products

Round loaves
Long loaves

Technical data:

Machine weight:
350 kg

Required power:
400 V/50 Hz or 200 V

Connected load:
1.3 kW

Fuse: 16 Amps

Subject to change.

Space-saving combination for bread like hand-made

RLW is a proven compact combined round and long kneader of high output, simple operation and gentle handling of the dough. The machine does not require any special cleaning or maintenance.

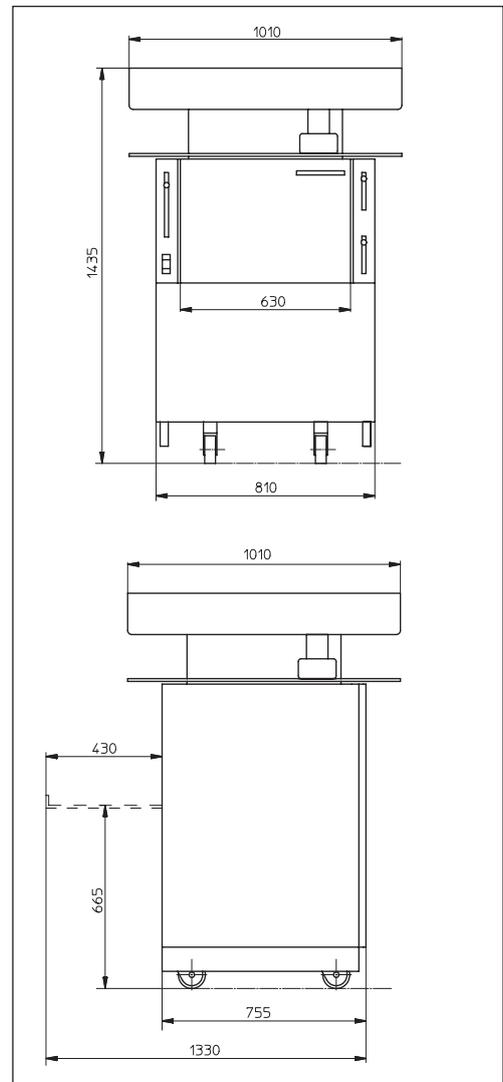
Simple handling

The dough pieces are transferred in the eccentric cone kneader. Felt lining with special impregnation and an optional additional kneading flour feeder make handling soft dough up to TA 175 and dough with a high proportion of rye possible. Different kneading intensities and piece weights can be set with a knob at the round kneader. Thus, the dough is kneaded with optimal tension to the core, to ensure high stability. The rounds are placed on a plate below the kneader to rest. Optionally, the rounds can be removed or transferred to the long kneader by changing over the feed hopper. The dough is rolled out by a pressure roll, then it is folded by the long roll and long-rolled in it. Setting the shape and length of the dough pieces is very simple. Delivery is at the operator side.

Equipment

The RLW has a stainless steel enclosure all around. It has castors for fast and easy movement.

The RLW can be handled by one operator also together with a dough weigher.



Round and long kneading machine in combination with a TA dough weigher, including high conveyor

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