



# Head machine **KE**

The high performance dough  
divider rounder for best quality results.  
4-/5-/6-pockets



**TRIMA**  
BAKERYMACHINES  
GERMANY

## Weight range:

### Standard

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

### Special version

30 – 150 gr.  
60 – 130 gr.  
90 – 180 gr.

Steplessly adjustable.

Additional special weight ranges on request.

Dough weight may vary with dough consistency and density, as well as mixing procedures

## Output/hr.

4-pocket:  
max. 6.000 pcs./hour  
5-pocket:  
max. 7.500 pcs./hour  
6-pocket:  
max. 9.000 pcs./hour

## Suitable for following doughs:

Wheat dough – regular  
Mixed wheat dough  
Rye doughs  
Donuts  
Pretzel doughs  
Special doughs

## Products

Rounds for rolls and buns, e.g., Kaiser-, Hot Dog-, Hamburger buns, etc.

## High output and hand-made quality

The KE is a fully automatic dough-divider rounder machine with a carefully engineered processing system of most different kinds of dough, operated by touch panel.

The machine is available in 4-pocket, 5-pocket or 6-pocket versions. The KE makes versatile and rational production of a wide product assortment possible with only one machine, which can be adapted to different types of intermediate proofing cabinets. Virtually of hand-made quality, normal doughs, in addition to soft, cool and sticky doughs – from soft Donut doughs to stiff Brezel dough's, can be processed in a wide weight range.

The KE has everything that makes daily work comfortable and safe. Operation is simple and needs only one person. The versatile possibilities of adaptation to most different dough qualities permit gentle treatment of the dough and high output.

## Simple to feed

Dough is fed into the KE's hopper which holds up to 25 kg. There is no pressing or time and labour-consuming strand forming.

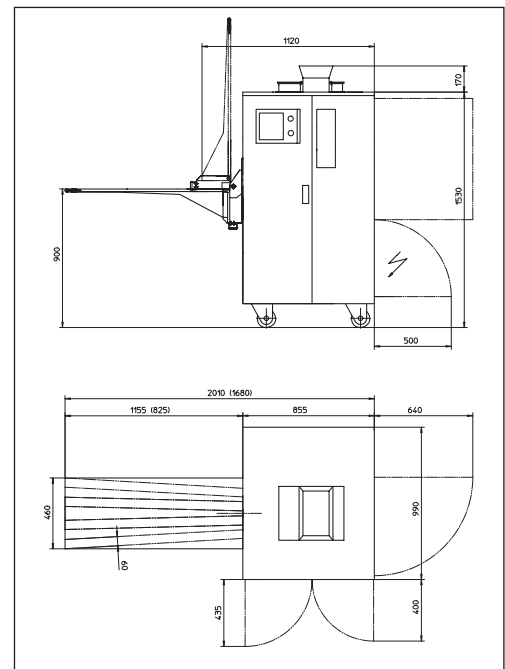
## Gentle processing

The dough pieces are cut and rounded in the same chambers. The special measuring system ensures very gentle treatment of the dough. The pressure of the main filing piston on the dough is compensated by a spring system. The rounding plate is coated with an anti-stick teflon for soft, cool and strongly sticking doughs and in addition, the rounding plate is raised after each rounding process. Therefore, very little flour is needed. 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. The dough pieces separate easily from the rounding plate and the drum and drop, closed end down, on the spreader belts, from where they can be transferred for subsequent treatment in e.g. intermediate proofer.

## Standard equipment

The KE machine is also available as a manual design without touch panel. In this case, the machine is set and controlled using hand wheels. Access to the KE for maintenance and servicing

is easy with large doors, hinged hopper, flour dusters, pre-cutter, as well as the swing-out moulding device, and the stainless steel enclosure makes cleaning simple and hygienic and does not take much time. A mirror-image version of the KE with opposite operational direction is optionally available. A dough chunker for the use of moveable mixing bowls in combination with a lifting and tilting device is optional. With wheels and the hinge-up spreading conveyor belt the KE can be moved quickly and is space-saving. The machine can also be equipped with other options on demand. Furthermore, the KE has a synchronization feature and can be connected easily to intermediate proofers or other equipments from other suppliers. In that case, the intermediate proofer is the master of the KE, which adapts to the speed automatically.



## Technical data

Weight of machine: 950 kg  
Required power: 400 V/3 Ph/50 Hz  
or 200 V  
Connected load: 2.0 kW  
Fuse: 16 Amps.

Technical specification are subject to change without prior notice.

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