



Square rolls machine

VIER

The fully automatic 5-pocket divider
for square rolls of handmade quality



TriMA
BAKERYMACHINES
GERMANY

Weight range:

e. g., 40 – 200 gr.

Stepless setting.

Dough weight depends on thickness of pieces piece length (e. g., 40 – 150 mm).

Dough weight can vary with dough consistency and density.

Output/hr.

max. 6.000 pcs./hour

Output can vary with dough weight and consistency.

Usable for following doughs:

Wheat dough – regular
Mixed wheat dough
Rye doughs
Grain doughs
Special doughs

Products

Squares with single or double sprinkling.

Different squares with little effort

This square divider is a fully automatic 5-pocket touch panel machine with spreader for square rolls of different types and the possibility of sprinkling on one or both sides. The machine is simple to operate by one person. The machine can handle different types of dough preservingly while working at full output.

Simple to use

Dough is comfortably fed in the hopper without pressing or time and labour-consuming strand-forming. The hopper can hold up to 35 kg dough. A dough strand belt feeder is available for special dough.

Dough preserving machine

Dough is fed between a set of rollers which automatically forms a dough strand of preset thickness. The dough belt movement through the machine is assisted by a settable automatic duster. Unique with this square roll machine is the option of to work in grains in the set of rollers or sprinkle cheese on the dough strand. The advantage is that the grains are pressed in the dough. Then the dough strand is cut in 5 stripes in the slitter and then in squares by the cross cutter. The length of the pieces can be set. The divider can also work with a punch with replaceable dies for higher product variety. The pieces are placed on spreader belts and move to the delivery station. Here the pieces are wetted and sprinkled. If sprinkling is on both sides, the pieces are lifted and turned on the spreader, then they

are wetted and sprinkled. Finally, the rolls are transferred on other belts for proofing.

Touch-screen control

The square roll machine has touch-screen control. The settings, e. g., length and height of rolls and their weight, the speed of the machine (depends on dough type), dough feed, stamping tool, wetting and sprinkling units as well as delivery patterns are selected on the touch screen display. The settings are stored in the recipe management of the program, all variable machine parameters are adapted automatically according to the recipe. Operating and service messages are also displayed.

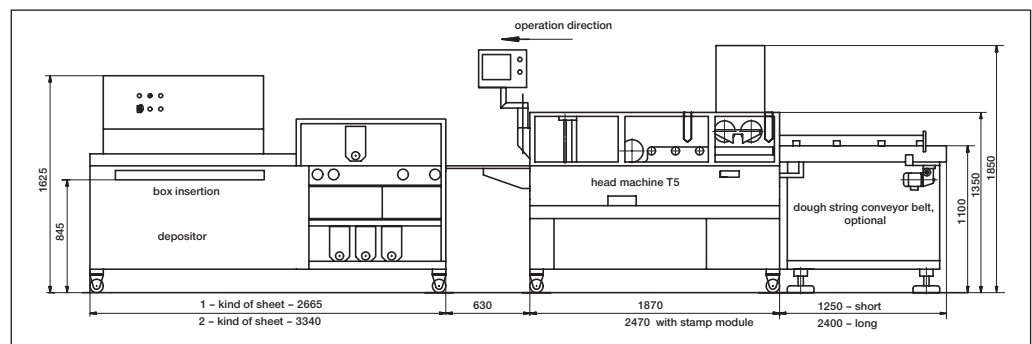
Equipment

For maintenance and servicing, the machine is accessible by large doors and cleaning of the stainless steel enclosure is simple and hygienic in less time. Sprinkling material is collected in a container and can be used again. The machine can be supplied with other options as needed.

Technical data

Weight of machine: 2000 kg
Required power: 400 V/50 Hz
or 200 V
Connected load: 4.0 kW
Fuse: 16 Amps.

Technical specifications are subject to change without prior notice.



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