



# Bread roll feeder

BA

The universal bread roll feeder for small and medium-sized bakeries



**TRIUMA**  
BAKERYMACHINES  
GERMANY

## Output:

According to the head machine used

## Proofing trays:

Sheets  
Bins  
Rimless sheets  
Tip-tray devices  
Oven position proofing tray up to 2 m

## Types of dough:

All types of dough

## Products:

Round, long-rolled, folded-in and flat-pressed products, e.g. hot dog, hamburger, double bread roll, bridge rolls

## Flexible and freely-programmable feeder

The BA bread roll feeder is a flexible and freely-programmable feeder in a compact size with which the individual feeding profiles can be selected. It can be used in combination with the KE head machine for the manufacture and feeding of pieces of dough on proofing trays up to 2 m long, whereby all types of bread rolls and all types of dough can be processed manually.

The pieces of dough are transferred from the spreading belt of the head machine directly onto the feeder. A feeder belt which runs continuously enables even feeding of the products, whereby the number of rows in a row can be set via the program. Depending on the model of the feeder, the configuration of non-stackable sheets and proofing trays 58 x 78 cm or 58 x 98 cm as well as 60 x 40 cm or of oven-long belts 160 cm or 200 cm is possible.

## Easy handling

Via the touch panel of the head machine, the precise positioning as well as the various feeder programs can be set easily and stored in the controller through recipe management. A change between the individual feeder programs is thus possible easily and quickly.

The operation of the KE head machine and BA feeder requires only one person.

## Equipment

For maintenance and service, the feeder is equipped with an easy-to-remove cover as well as sliding doors on the back side so that it is easily accessible.

The stainless steel coating enables easy and hygienic cleaning in just a short time.

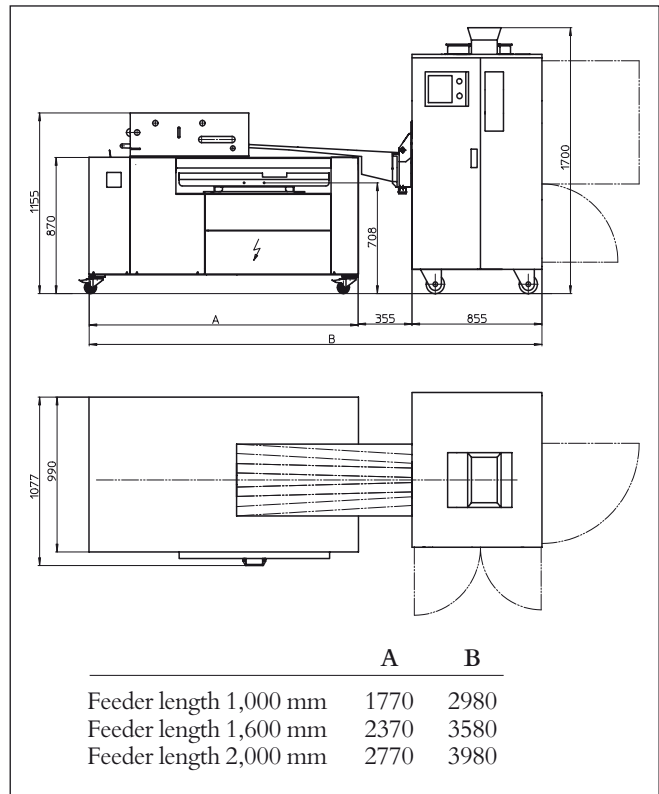
The feeder can be equipped with additional devices such as a long-rolling device, a double bread roll device or as a movable model. Instead of a long-rolling device, a folded-in long-rolling device can be selected as an option.

Thus equipped, the manufacture and feeding of simple round pieces, long-rolled or folded-in pieces of dough, double bread rolls or bridge rolls is possible.

## Technical data

Machine weight:	900 kg
Voltage:	400 V/50 Hz or 200 V
Connected load:	1.3 kW
Fuse:	16 A

Specifications are subject to change.



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