



Head machine **K2**

The K2, a fully automatic divider-rounder with the unique features for handmade quality.



TRIMA
BAKERYMACHINES
GERMANY

Weight range:

Standard

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

Special execution

60 – 130 gr.
90 – 180 gr.
15 – 55 gr. (3-rows only)

Steplessly adjustable.

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

Output/hr.

max. 3,200 pc./hour
min. 1,950 pc./hour

Usable 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.

Full power – with minimum space!

The K2 divider is a 2-pocket fully automatic divider rounder machine. It is made for a versatile and rational production of a broad product range with only one machine. Of best quality, normal roll pastes, also, very soft, cool and strong pastes – of the soft donut type dough to stiff Pretzel dough, can be handled. Despite its compactness the K2 has everything that makes daily work comfortable and safe. Operation is simple and one operator is needed to turn out up to 3,200 pc./hr. Due to very compact design it fits where space is a consideration.

Simple to use

Dough is comfortably fed in the K2's funnel which holds up to 15 kg. Here the dough is passively drawn in without presses or time and labor-consuming strand forming.

No impairment

The dough pieces are cut and rounded in the same chamber. A special measuring system makes very smooth working procedure possible, to reduce dough damage. The required weight is simply and exactly adjustable with the hand wheel.

The rounding unit system of the K2 uses a rounding plate – as with a simple semi-automatic divider plate – with stepless setting of speed. The rounding plate is coated with a “anti sticking” Teflon material for soft, cool and strongly sticking dough, to avoid the sticking of dough and additionally, the rounding plate will be raised after each rounding process. The rounding height is adjustable similar to the semi-automatic bun-divider rounder. The dough pieces separate easily from the plate as well as from the drum and with the closed ending of the dough piece on the spreading belt downward.

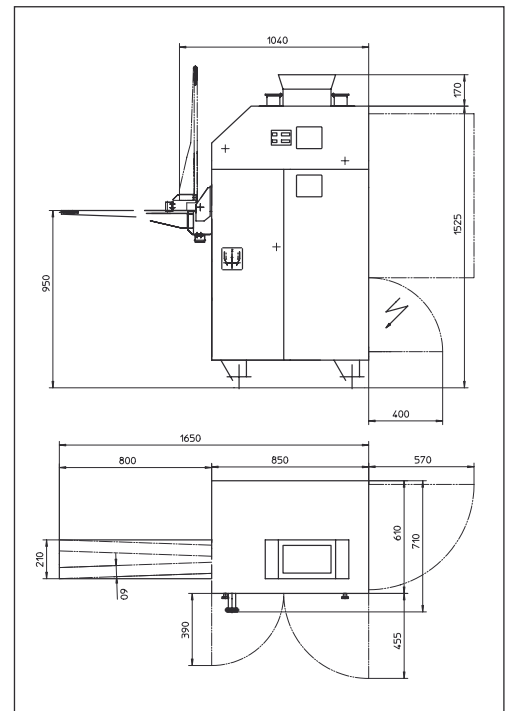
Equipment

For maintenance and servicing, the K2 is well accessible by large doors and with the

stainless steel lining simple hygienic to clean in less time. Owing to the wheels, and the turn-up spreading conveyor belt, the K2 can be moved fast and spacesaving. It can be equipped with additional options to suit requirements or downstream 2-pocket proofers, long roller mechanisms or hole pricking machines.

The K2 head machine can also be equipped with an optional PLC which is operated using a touch screen panel.

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.



Technical data

Weight of machine: 570 kg
Required power: 400 V/3 Ph/50 Hz
or 200 V
Connected load: 1.2 kW
Fuse: 16 Amps.

Technical specification are subject to change without prior notice.

Presented by:

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