



# Panning unit

BA

The universal depositing device for small and medium-sized bakeries



**TRI MA**  
BAKERYMACHINES  
GERMANY

## Output:

Depending on the type of head machine used

## Proofing trays:

Trays  
Bins  
Rimless trays  
Tip-tray devices  
Oven position proofing tray up to 2 m.

## Types of dough:

All types of dough

## Products:

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

## Technical data:

**Machine weight:**  
715 kg

**Voltage:**  
400 V / 50 Hz  
or 200 V

**Connected load:**  
1.3 kW

**Fuse:** 16 Amps.

Specifications are subject to change.

## Flexible and freely-programmable panning unit

The BA panning unit is a flexible and freely-programmable depositing device of a compact size with which the individual depositing profiles can be selected.

It can be used in combination with the KE head machine for the manufacture and depositing 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 panning unit BA.

A depositing belt which runs continuously enables even depositing of the products, whereby the number of rows in a line can be set via the program. Depending on the model of the panning unit, 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 depositing programs can be easily set and

stored in the control unit through recipe management. In this way it is easy and quick to change between the various depositing programs.

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

## Equipment

For maintenance and service, the panning unit 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.

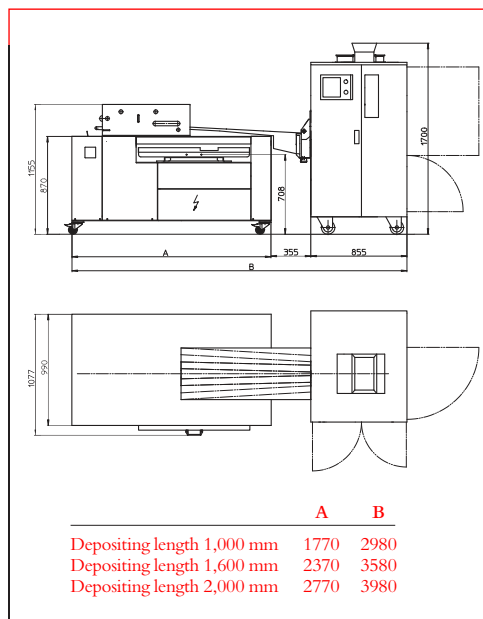
The panning unit can be equipped with additional devices such as a long-rolling device, a double bread roll device or as a movable model. Instead of a long-rolling device, a folded-in long-rolling device can be selected as an option.

The panning unit can be equipped with additional accessories such as a long-rolling device, a double bread roll device or can be modified to make it moveable. Instead of a long-rolling device, a folded-over long-rolling device is available as an option.

Equipped in this way the panning unit can manufacture and feed simple round pieces, long-rolled or folded-over pieces of dough, double bread rolls or bridge rolls.



Panning unit BA  
in combination with 3-minutes-Proofer G2



# TRIMA

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