



# Dough weighing machine

TA

Operator-friendly, powerful  
dough divider  
for the gentle processing  
of soft to firm wheat,  
rye and mixed dough



**TRIMA**  
BAKERYMACHINES  
GERMANY

## Weight ranges:

**Single pusher machine:**  
250 – 2,800 gr.

**Double-pusher machine:**  
110 – 1,250 gr.

Stepless setting.

As weight ranges depend on dough handling and consistency, actual data can be different from the above data.

## Output:

Fixed output setting range:

**Single pusher:**  
650 – 1,500 pcs./hr

**Double pusher:**  
1,300 – 3,000 pcs./hr

Stepless speed setting is available as an option.

## Dough:

Wheat  
Rye  
Mixed  
Special

## Products:

Dough portions

## Strong dough divider for products as if hand-made

The TA is a compact dough divider for versatile, cost-efficient production. Despite the compact design, the TA has all features that it takes to make daily work comfortable. Due to its small base, it takes up little floor space. The machine is simple to operate by one person. It is easy to use and handles the dough gently. Soft to firm rye, wheat and mixed dough can be handled. The machine combines reliable and robust design with intelligent technology. All operations are fully automatic, from the feeding hopper to the delivery belt. Even small dough quantities can be weighed very accurately. All dough in the machine is discharged, therefore another dough type can be handled without much cleaning effort.

## Delicate dough handling and high weight accuracy

The gentle handling of the dough in the machine is due to the recording of part quantities. The extending piston transfers the dough from the hopper into the dough space. The standard hopper holds 120 kg, it is hinged (optionally on 3 sides) and is available in different shapes and sizes. When the weight gauge closes the dough space, the pusher pushes the dough into the gauge chamber. The volume of the measuring chamber is that of the preset dough weight. The dough which enters the dough chamber is that of the gauge chamber. This method avoids any unnecessary squashing of the dough and backflow into the hopper. The dough is not stressed but handled gently. The dough pieces are ejected from the gauge chamber downward onto the transport belt. The belt can be set to different height levels and optionally to the left, right or the direction in which the machine is running. Belt duster or oiler are further options. Automatic permanent lubrication ensures the smooth running of the machine.

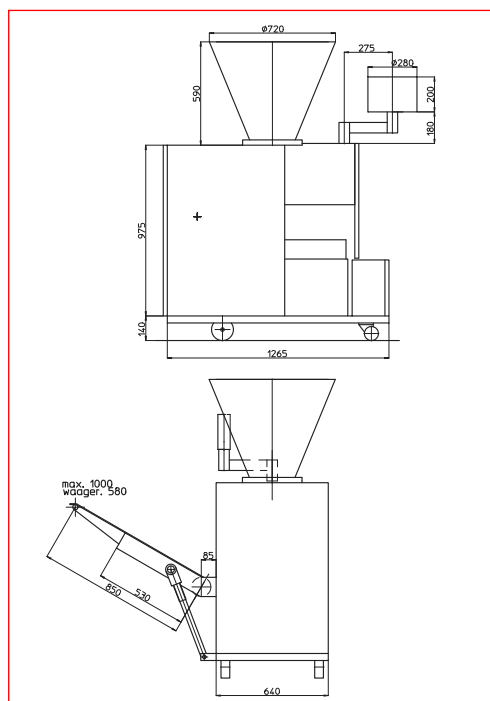
## Touch screen-control

The TA is controlled by touch screen. The settings of the TA are made at the display screen and can be stored in the recipe management of the control. All variable parameters can then be adapted automatically according

to the chosen recipe. This is an additional safety feature and reduces changeover time. The programmed values can be edited quickly and simply in the recipe, which is maintained. Other control functions include stepless weight setting, digital counter with preset function, cleaning position and base position of the machine. Operating and fault messages are also displayed.

## Design features

The TA has large doors for easy access for cleaning and maintenance and the stainless steel enclosure of the machine makes hygienic cleaning easy. With castors and the hinged dough transport belt, the TA can be moved easily without taking up much floor space. A range of additional components or kneading units can be used together with the TA.



## Technical data

Weight of machine: 870 kg  
Voltage: 400 V / 50 Hz or 200 V  
Connected load: 1.4 kW  
Fuse: 16 Amps.

Specifications are subject to change.

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