



For easier cleaning or manual feeding the large dough hoppers TRÖ 160 and TRÖ 240 can be removed from the hopper with infeed rollers located underneath using a threaded spindle.



Dough capacity: 160 resp. 240 litres Special sizes up to 400 litres on request

Standard control



Clear and simple operation of the "STANDARD" execution. Dough weight and rounding speed adjustment as well as rounding height fine adjustment are carried out manually. The rounding time can be adjusted to different dough consistencies by means of a potentiometer.