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PRIMOROLL 

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The **PRIMOROLL** consists of the dough divider **PRIMO-STAR** and the long moulding station **ROLL-STAR**. This system is especially suited for the production of round, oval flat products like hamburger buns or long moulded products like finger rolls.

Dough divider: PRIMO-STAR

- Large weight range
- User-friendly handling and easy cleaning
- Extremely gentle, stress-free dough processing
- No residual dough
- High weighting accuracy
- Easy blocking of one or two rows for long moulded items
- 6, 5 or 4 rows
- Weight range: 30/80, 40/90, 50/100 g (dependent on dough)
- Capacity: up to 4.800 pieces/hour, 800 pieces/row/hour
- Stainless steel panels

Long moulding station: ROLL-STAR

- Stress-free dough treatment
- Superb long moulding results
- Available either with height adjustable driven upper belt or with height adjustable pressure board
- Different sizes and shapes achieved through easy height adjustment of the upper belt or pressure board
- In 600 oder 800 mm operating width
- Stainless steel panels

Dimensions

- Length: approx. 3.052 mm
- Height: approx. 1.887 mm
- Width: approx. 940 mm

Types of Rolls



Panning patterns

