

**TRADIRECORD**  
PRE20-TRADI  
Rectangular vat



**Dough divider PRE20 or PRE10/20 :**

- Interchangeable grid system

Grid support on shock absorbers (patented) for a better finish in the forming of the bread and greater mechanical reliability.

- "Low Flour Emission" Kit
- Tradirecord pressure adjustment
- Flower pot
- Grid storage support

**TRADIRECORD PRE20** without grid or tamping plate

**TRADIRECORD PRE10/20** (bi-cut) without grid or tamping plate

**TAMPING TRAYS \***

- Thermo Plastic Food tamping plate
- Aluminum tamping plate
- Silicone mat for plastic or aluminum tray
- Felt for aluminum tray

\* With plastic grids, use a silicone mat on a plastic or aluminum tray.  
With stainless steel grids, use a felt on an aluminum tray.

**OPTION**

- Additional grid storage support

**Kit for standard PRE intended to evolve into TRADIRECORD**

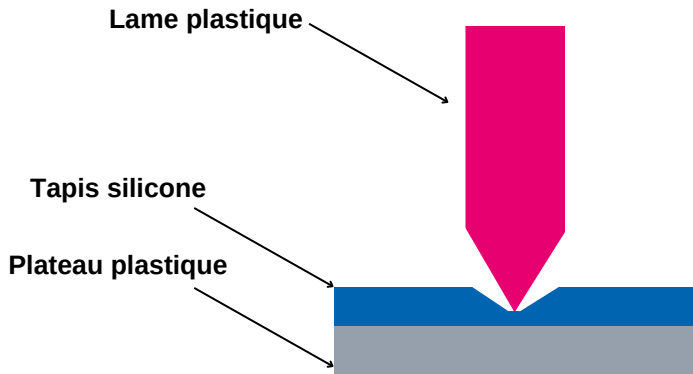
This kit, optional but recommended, is intended for standard PRE dividers which are to be fitted later with a system of interchangeable Tradirecord grids. It includes the non-stick lid and the flour anti-spray kit (FEF option), the pressure adjustment and the two-part side casing for future attachment of the Tradirecord system.

**Interchangeable grid system TRADIRECORD (patented)**

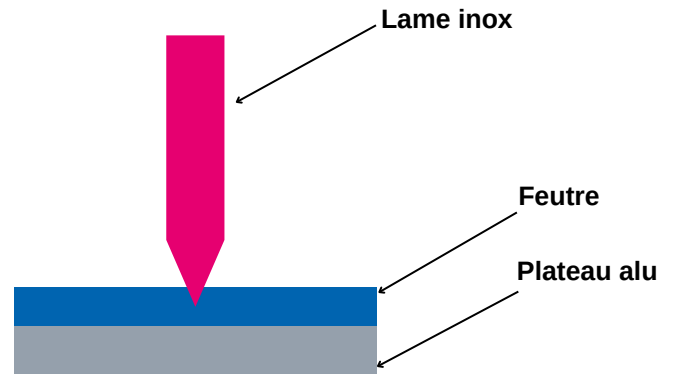
**Standards UL/CSA - ETL label\*\*, consult us**

## Grilles à lames plastiques ou inox ? Avec quel plateau ?

Le choix dépend de l'aspect voulu :



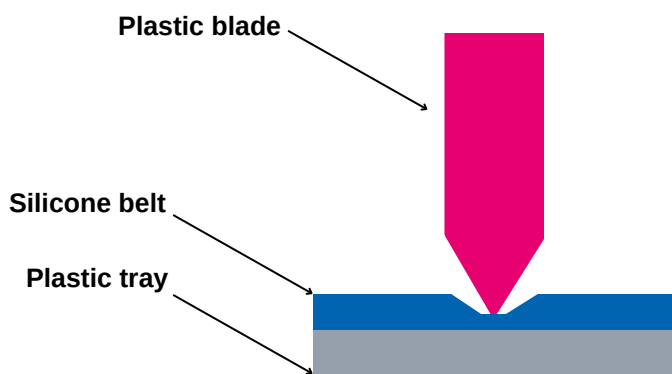
- Avec le tapis silicone, vous aurez une soudure parfaite, idéale pour les baguettes très hydratées.
- La lame, en thermoplastique alimentaire Kömadur, profilée en V, pince la pâte, en s'encastrant dans le tapis en silicone puis la soude comme le ferait la main du boulanger.



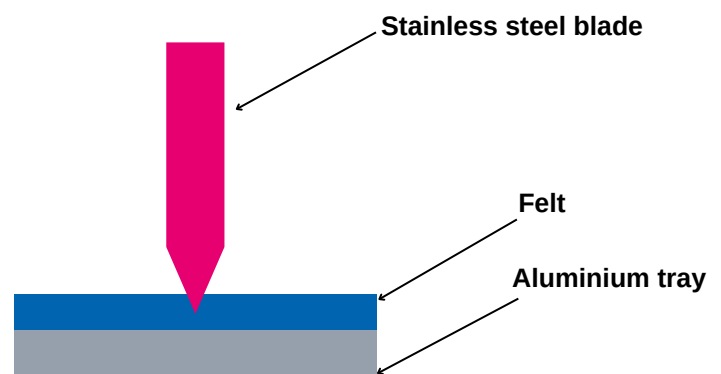
- La lame inox coupe, de façon nette la pâte qui reste ouverte sur le côté.
- Recommandée pour les grilles qui ont beaucoup d'intersections de lames, notamment celles pour petits pains.

## Plastic or stainless steel blade grids ? Which tray ?

The choice depends on the aspect you want :



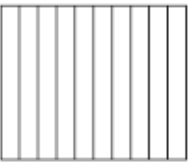
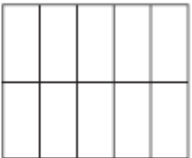
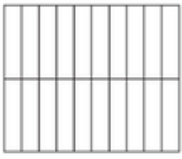
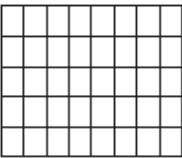
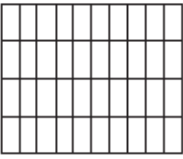
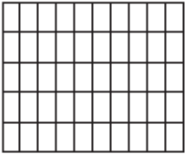
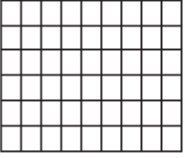
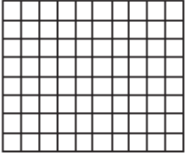


- The silicone belt gives you a perfect weld seam, ideal for very wet baguettes.
- The blade, made of Kömadur food grade thermoplastic, V-shaped, pinches the dough, embedding itself in the silicone belt and welds it just like the baker's hand would do.



- The stainless steel blade cuts, neatly slicing the dough that remains open on the side.
- Recommended for grids with several intersections of blades, especially those for rolls.

GRILLES INTERCHANGEABLES TRADIRECORD  
TRADIRECORD INTERCHANGEABLE GRIDS

<i>Caractéristiques Specifications</i>		<i>Dimensions</i>
7 pains 7 breads (7x1)		68x400 mm 720 g
9 baguettes (9x1)		53x400 mm 550 g
10 baguettes (10x1)		48x400 mm 500 g
10 sandwichs (5x2)		96x200 mm 500 g
20 sandwichs (10x2)		48x200 mm 250 g
40 petits pains 40 rolls (8x5)		60x80 mm 125 g
40 petits pains 40 rolls (10x4)		48x100 mm 125 g
50 petits pains 50 rolls (10x5)		48x80 mm 125 g
54 petits pains 54 rolls (9x6)		53x67 mm 90 g
80 petits pains 80 rolls (10x8)		48x60 mm 65 g