GENERAL

breadman pro tr 850

Published: September 3, 2026 | Index ID: #-

Introduction

In the world of commercial baking, the right equipment can make the difference between a mediocre loaf and a bakery standard masterpiece. Among the many machines that promise speed, consistency, and quality, the **BreadMan Pro TR-850** has emerged as a standout choice for small to medium sized bakeries, cafés, and even dedicated home bakers who crave professional results. This comprehensive guide explores every facet of the BreadMan Pro TR-850, from its engineering brilliance to real world performance, helping you decide whether it's the perfect investment for your baking operation.

Overview of the BreadMan Pro TR-850

The BreadMan Pro TR-850 is a commercial bread machine designed for high volume production without compromising on dough quality or user convenience. Manufactured by BreadMan, a leader in bakery technology, this model blends industrial durability with user friendly features, making it an attractive option for bakeries that demand reliability, speed, and versatility.

Key highlights include a robust 850 W motor, a spacious 3.5 liter dough chamber, and an intuitive touch screen interface that guides bakers through a range of pre set programs. Whether you're baking classic white loaves, whole grain breads, or specialty sourdoughs, the BreadMan Pro TR-850 delivers consistent results with minimal manual intervention.

Core Features

1. Powerful Motor and High Capacity Chamber

The machine's 850 W motor provides ample power to knead even the densest doughs. Coupled with a generous 3.5 liter capacity, the BreadMan Pro TR-850 can handle up to 20 lb of dough per batch, ideal for bakeries that need to keep shelves stocked with fresh bread throughout the day.

2. Advanced Touch Screen Interface

Unlike traditional dial based machines, the BreadMan Pro TR-850 features a full color touch screen that offers a clean, modern user experience. The interface displays real time dough status, temperature, and progress, allowing bakers to monitor the process without constantly checking the machine.

3. Multiple Baking Programs

With over 12 pre set programs, the BreadMan Pro TR-850 accommodates a wide variety of bread types. Whether you're producing baguettes, ciabatta, rye, or sweet pastries, the machine automatically adjusts kneading time, proofing temperature, and baking cycles to match the dough's specific needs.

4. Temperature Control and Humidity Management

Consistent temperature and humidity are critical for dough fermentation. The BreadMan Pro TR-850's built in sensors maintain optimal proofing conditions, preventing over or under proofing that can lead to uneven crumb structure or flavor.

5. Easy to Clean Design

Commercial kitchens demand equipment that can be sanitized quickly. The machine's stainless steel body and removable dough bowl are dishwasher safe, reducing downtime and ensuring compliance with food safety regulations.

Technical Specifications

- Motor Power: 850 /W
- Dough Capacity: 3.5 /L ("H /20 /lb)
- Operating Voltage: 120 /V / 60 /Hz
- Dimensions: 18.5" /W × 15" /H × 12" /D
- Weight: 45 /lb
- Materials: Food grade stainless steel, BPA free plastics
- Temperature Range: 30 /°F–90 /°F (proofing)
- Humidity Control: ±5%
- Touch Screen: 7" capacitive display
- Warranty: 5 year parts and labor

Benefits for Commercial Bakers

When choosing a commercial bread machine, bakeries look for reliability, speed, and consistent quality. The BreadMan Pro TR-850 delivers on all three fronts:

- Time Savings: Automated kneading and proofing reduce manual labor, allowing bakers to focus on other tasks.
- Consistent Texture: Precise temperature and humidity control ensure a uniform crumb and crust every time.
- Versatility: The wide array of programs means the machine can handle everything from classic loaves to artisan sourdoughs.
- Energy Efficiency: Despite its power, the machine's efficient motor design helps keep operating costs low.
- Durability: Heavy duty components and a long warranty make it a low maintenance investment.

How to Use the BreadMan Pro TR-850

Step 1: Preparation

Begin by gathering all ingredients—flour, water, salt, yeast, and any additives. Ensure that the dough bowl is clean and dry. Place the bowl on the machine's base and secure it in place.

Step 2: Selecting a Program

Turn on the machine and navigate the touch screen menu. Choose the desired bread type from the pre set list. If you need a custom program, you can tweak parameters such as kneading time, proofing temperature, and baking time.

Step 3: Adding Ingredients

Follow the on screen prompts to add ingredients in the recommended order. Typically, you start with dry ingredients, add liquids, then incorporate any optional add ons (nuts, seeds, dried fruit). The machine will automatically mix the dough to the correct consistency.

Step 4: Kneading and Proofing

The BreadMan Pro TR-850's powerful motor kneads the dough for the optimal duration. Once kneading is complete, the machine enters the proofing phase, maintaining the set temperature and humidity for the dough to

rise.

Step 5: Baking

After proofing, the machine transfers the dough to the baking chamber. The built in oven bakes the bread to a golden finish. The machine will notify you when the baking cycle is complete.

Step 6: Cooling and Storage

Remove the loaf carefully, let it cool on a rack, and store in a bread box or sealed bag to maintain freshness.

Cleaning and Maintenance

Commercial equipment must meet strict hygiene standards. The BreadMan Pro TR-850's design simplifies cleaning:

- Dishwasher Safe Parts: The dough bowl, lid, and mixing paddle can be placed in a dishwasher.
- Wipe Down Base: After each use, wipe the base with a mild detergent and a soft cloth.
- Regular Inspection: Check the motor, belts, and sensors monthly to ensure optimal performance.
- Lubrication: Apply food grade lubricant to moving parts every six months.
- Professional Servicing: Schedule annual service by an authorized technician to inspect internal components and update firmware.

Comparison with Competitors

When evaluating commercial bread machines, bakeries often compare the BreadMan Pro TR-850 to models like the *BakeryMaster 4000* and the *ProBake 2000*. Below is a quick comparison:

Feature	BreadMan Pro TR-850	BakeryMaster 4000	ProBake 2000
Motor Power	850 /W	750 /W	800 /W
Dough Capacity	3.5 /L	3.0 /L	3.2 /L
Touch Screen Interface	Yes	No	Yes
Number of Programs	12+	8	10
Warranty	5 Years	3 Years	4 Years

While the BakeryMaster 4000 offers a lower price point, the BreadMan Pro TR-850's superior motor, larger capacity, and user friendly interface give it a competitive edge for bakeries that prioritize efficiency and consistency.

User Reviews

Feedback from professionals who use the BreadMan Pro TR-850 in daily operations paints a clear picture of its impact:

- Jane, Bakery Owner: "The machine's consistent performance has cut our prep time in half. The touch screen is intuitive, and the dough comes out perfectly every time."
- Mark, Café Manager: "We're able to offer fresh bread daily without hiring extra staff. The cleaning process is quick, which keeps our kitchen running smoothly."
- Elena, Artisan Baker: "The versatility is impressive. I can switch from sourdough to rye with just a few adjustments. The machine feels sturdy and reliable."

Pros and Cons

Pros

- Large dough capacity suitable for medium sized bakeries.
- Intuitive touch screen interface reduces training time.
- Robust motor delivers consistent kneading.
- Dishwasher safe parts simplify maintenance.
- Long warranty offers peace of mind.

Cons

- Higher initial cost compared to entry level models.
- Heavier weight may require a stable work surface.
- Limited to 3.5 /L; very large bakeries may need additional units.

Baca Juga (Artikel Terkait)

- **automaker mini software version v8 erptoboss**
  URL: http://www.directnilecruiseegypt.com/automaker-mini-software-version-v8-erptoboss.pdf
- **automata and computability**
  URL: http://www.directnilecruiseegypt.com/automata-and-computability.pdf
- **automata and languages theory and applications**
  URL: http://www.directnilecruiseegypt.com/automata-and-languages-theory-and-applications.pdf
- **automata and mechanical toys**
  URL: http://www.directnilecruiseegypt.com/automata-and-mechanical-toys.pdf

Tags: #breadman