Tromp Extrusion (EX) Sheeting Line

Offering maximum product flexibility with unmatched accuracy across a wide range of pizzas, flatbreads, pita, naan, and more. Suitable for green doughs and straight doughs up to 55% water absorption.
AMF’s stress-free Tromp Sheeting Lines are designed to support the natural processes that are key in top quality bread production. Designed for midsize to large industrial bakeries, the flexible AMF Tromp Extrusion Sheeting Lines offer 55% water absorption by means of a 3-roll dough extruder to produce a finer dough structure for green or straight doughs. Capacities range from 3,000 kilo/hour (6614 lbs) to 6,000 kilo/hour (13228 lbs) for consistent, reliable production.

**FLEXIBILITY**
Offering up to 55% water content for green or straight dough production, the AMF Tromp EX Sheeting Line creates a finer dough structure than other sheeting methods.

**ACCURACY**
AMF Tromp lines ensure accurate dough sheet thickness with repeatable performance and controlled baking parameters through recipe-driven control systems.

**RELIABILITY**
Best-in-class engineering solutions designed with our master baker mindset guarantees simple, low maintenance operation with unparalleled service and support for the life of your bakery.

**SANITATION**
Open frame, hygienic wash-down design and toolless parts removal allows for easy sanitation and maintenance.

**From Mixer To Marketplace**
SHEETING PROCESS

- Multiroller reduction station gently reduces the raw dough sheet without damaging dough structure to the required thickness, adjustable between 1-30 mm.
- Easy to remove scrapers on each individual roller with a roll diameter of 200 mm.
- Cross Roller with large roller offers gentle dough processing.
- Two roll gauging station with rollers of 200 mm ensures a bigger diameter to reduce stress on the dough.
- Central cable trunking angled at 45° to reduce flour and dirt build-up for easy sanitation.
- Hygienic frame design with no usage of releasing oil for less pollution and simple sanitation. Each belt has its own quick-release for easy access. Full washdown with hot water 55°C at 35 psi.
MAKE-UP PROCESS

- Removable flour brush
- Topping units for seeds, spices, and other inclusions offer maximum product flexibility for any shape or product size.
- Gentle make-up systems shape the dough for pizzas, small rectangular, triangular, or hexagonal buns to prevent damage to the dough.

Flour Removal
Side Trimming
Cutting Shapes

Water Spraying
In-Line Moulding
Cutting Pizza Crusts

Topping and Decorating