

# 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.**



# DESIGN INNOVATIONS

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

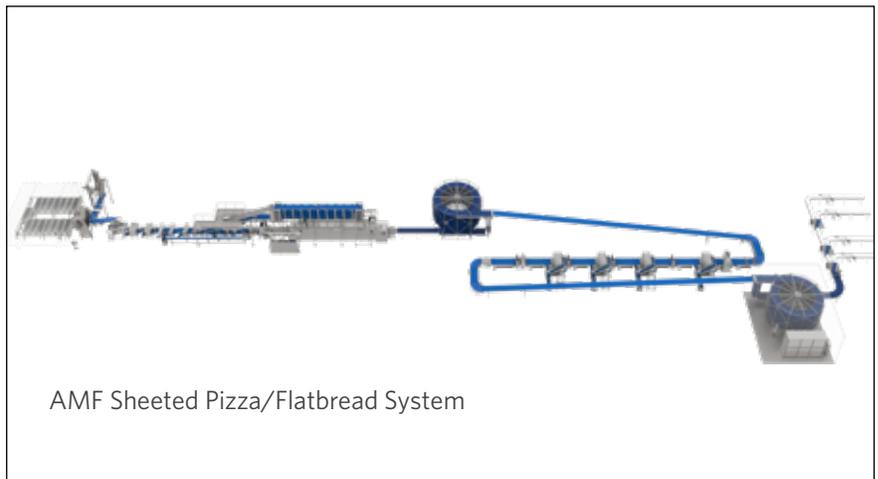
AMF Tromp lines ensure accurate dough sheet thickness with repeatable performance and controlled baking parameters through recipe-driven control systems.

## RELIABILITY

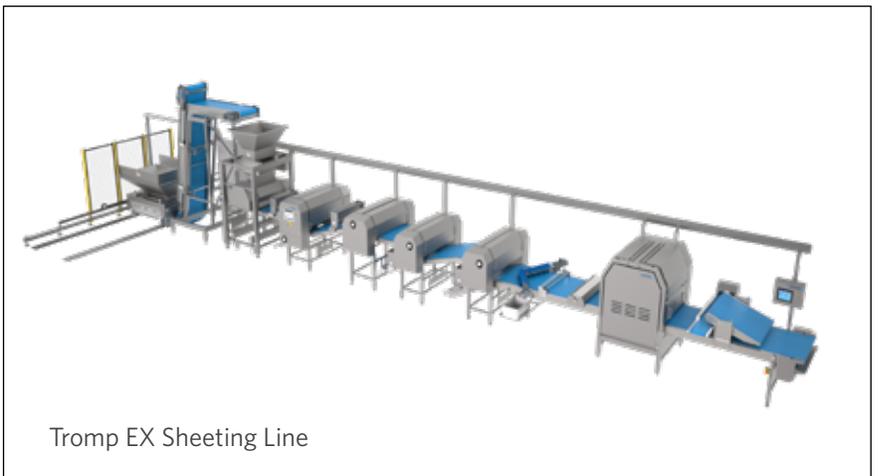
Best-in-class engineering solutions designed with our master baker mindset guarantees simple, low maintenance operation with unparalleled service and support for the life of your bakery.

## SANITATION

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



AMF Sheeted Pizza/Flatbread System

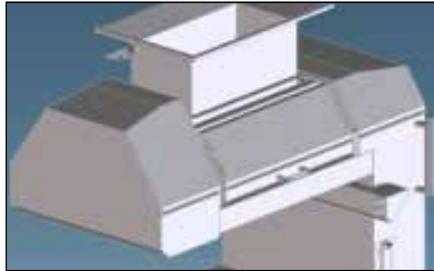


Tromp EX Sheeting Line

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.



Three Roll Extrusion Pre-Sheeter



Multi Roller Reduction Station



Cross Roller Eliminates Stress



Two Roll Sheeter



Central Cable Trunking



Hygienic Frame Design

# 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



Water Spraying



Side Trimming



In-Line Moulding



Cutting Shapes



Cutting Pizza Crusts



Topping and Decorating



**AMF IS A MARKEL FOOD GROUP COMPANY**

AMF's focus on continuous improvement may result in changes to machinery specifications without notice.

08.01.19