

Tromp Stress-Free (SF) Sheeting Line

Offering **high-speed, stress-free** production of consistently moulded products with up to **65% water absorption** achieving light, open grain structures for pizzas, flatbreads, pita, naan, swirl breads, and more.



DESIGN INNOVATIONS

AMF's Stress-Free Tromp Sheeting Lines combine the high-speed accurate sheeting of dough with higher water absorption for a light, open grain structure desired for italian and thick crust pizzas, sandwich thins, pita, naan, and more. Designed for midsize to large industrial bakeries, the flexible AMF Tromp Lines are custom-configured to meet your exact product requirements. Capacities range from 3,000 kilo/hour (6614 lbs) to 6,000 kilo/hour (13228 lbs) for consistent, reliable production.

FLEXIBILITY

Offering up to 65% water content and pre-fermented dough for unique, irregular internal crumb which would otherwise be damaged by dividers.

ACCURACY

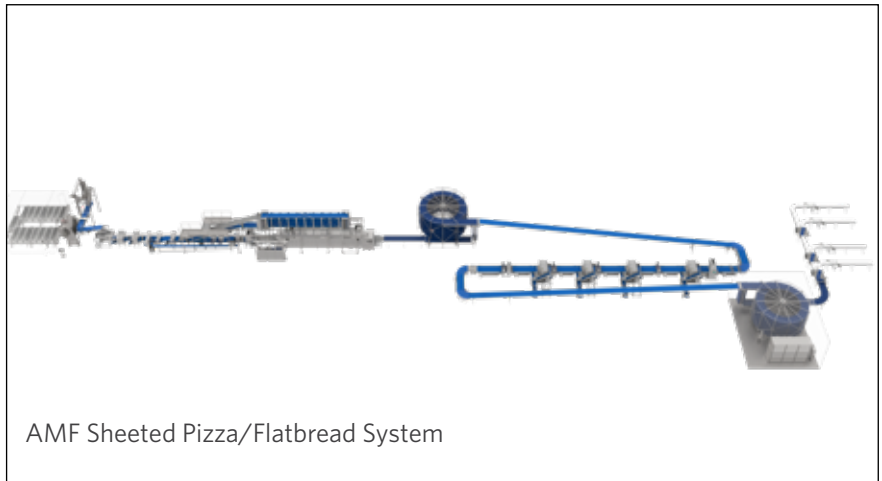
AMF Tromp lines ensure accurate dough sheet thickness with repeatable performance and controlled baking parameters through recipe-driven control systems.

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

Low-Stress Sheeting Solution

SHEETING PROCESS

- ▼ Tromp Low-Stress System with side flanges offers versatile handling for products ranging from low to high water content.
- ▼ 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.



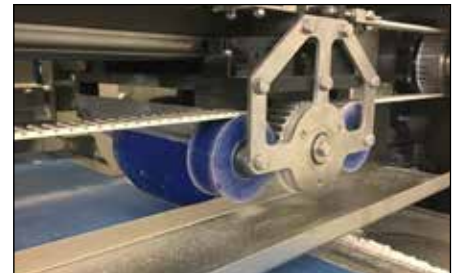
Chunker, Conveyor, 4-Roll Pre-Sheeter



Low Stress Sheetting System



Multiroller Reduction Unit



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, or small rectangular, triangular, or hexagonal buns to prevent damage to the dough.



Flour Removal



Water Spraying



Side Trimming



In-Line Moulding



Cutting



Cutting Pizza Crusts



Sauce Spreading



Topping and Decorating



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

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