

Tromp Stress-Free Artisan (SFA) Bread Sheeting Line

Offering **high-speed, stress-free** production of consistently moulded products with up to **70% water absorption** to maintain authentic artisan-style, open grain bread structure for premium baguettes, petite pan, ciabatta, tin bread, and more.



DESIGN INNOVATIONS

AMF's Tromp SFA Sheeting Lines offer gentle, stress-free dough processing with high water absorption to maintain the authentic artisan-style, open grain bread structure desired for premium baguettes, petite pan, ciabatta, and more. Designed for midsize to large industrial bakeries, the flexible AMF Tromp Lines are custom-configured to meet your exact product requirements for a wide variety of artisanal and flat bread products. Capacities range from 3,000 kilo/hour (6614 lbs) to 6,000 kilo/hour (13228 lbs). for consistent, reliable production.

GENTLE

Offering up to 70% water content and pre-fermented dough for unique, irregular crumb structure which would otherwise be damaged by dividers removing the natural, artisan characteristics.

FLEXIBILITY

AMF Tromp lines offer flexible solutions for cut or moulded product types with or without toppings or inclusions. Modular design elements with conveniently stored parts offer efficient, toolless product changeover for maximum profitability.

ACCURACY

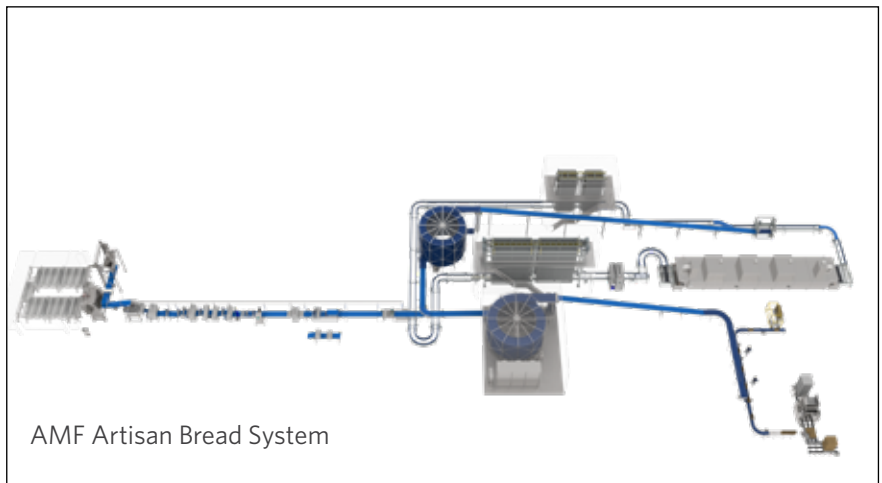
AMF Tromp lines ensure accurate dough sheet thickness with repeatable performance and controlled baking parameters through recipe-driven control systems.

RELIABILITY

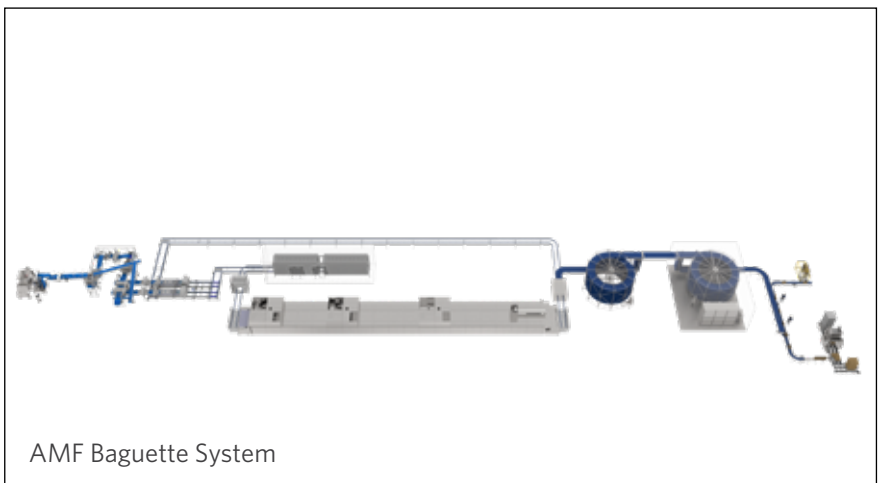
Best-in-class engineering solutions designed with our master baker mindset guarantees simple, low maintenance operation with unparalleled service and support for the life of your bakery.

SANITATION

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



AMF Artisan Bread System



AMF Baguette System

From Mixer To Marketplace

SHEETING PROCESS

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



- ▼ Cross Roller with large roller eliminates falling heights throughout the dough process for the most gentle handling.



Low Stress Sheeting System with Chunker, Conveyor, 4-Roll Pre-Sheeter

- ▼ Multi Roller SFA reduction station with 12 roller drums and 90 mm individual roller diameter gently reduces the raw dough sheet to the required thickness.



Cross Roller Eliminates Stress



Multi Roller SFA Reduction Station

- ▼ Two Roll SFA Sheeter gauging station with rollers of 200 mm ensures more relaxed dough.



Two Roll SFA Sheeter

- ▼ Central cable trunking angled at 45° to reduce flour and dirt build-up for easy sanitation.



Hygienic Frame Design

- ▼ 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.



Central Cable Trunking

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 baguettes, ciabatta, or small rectangular, triangular, or hexagonal buns to prevent damage to the dough.
- ▼ Moulding table to produce loaf breads, baguettes, and other types of rolled or crusty breads.



Flour Removal



Water Spraying



Side Trimming



In-Line Moulding



Cutting



Moulding and Cutting



AMF IS A MARKEL FOOD GROUP COMPANY

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

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