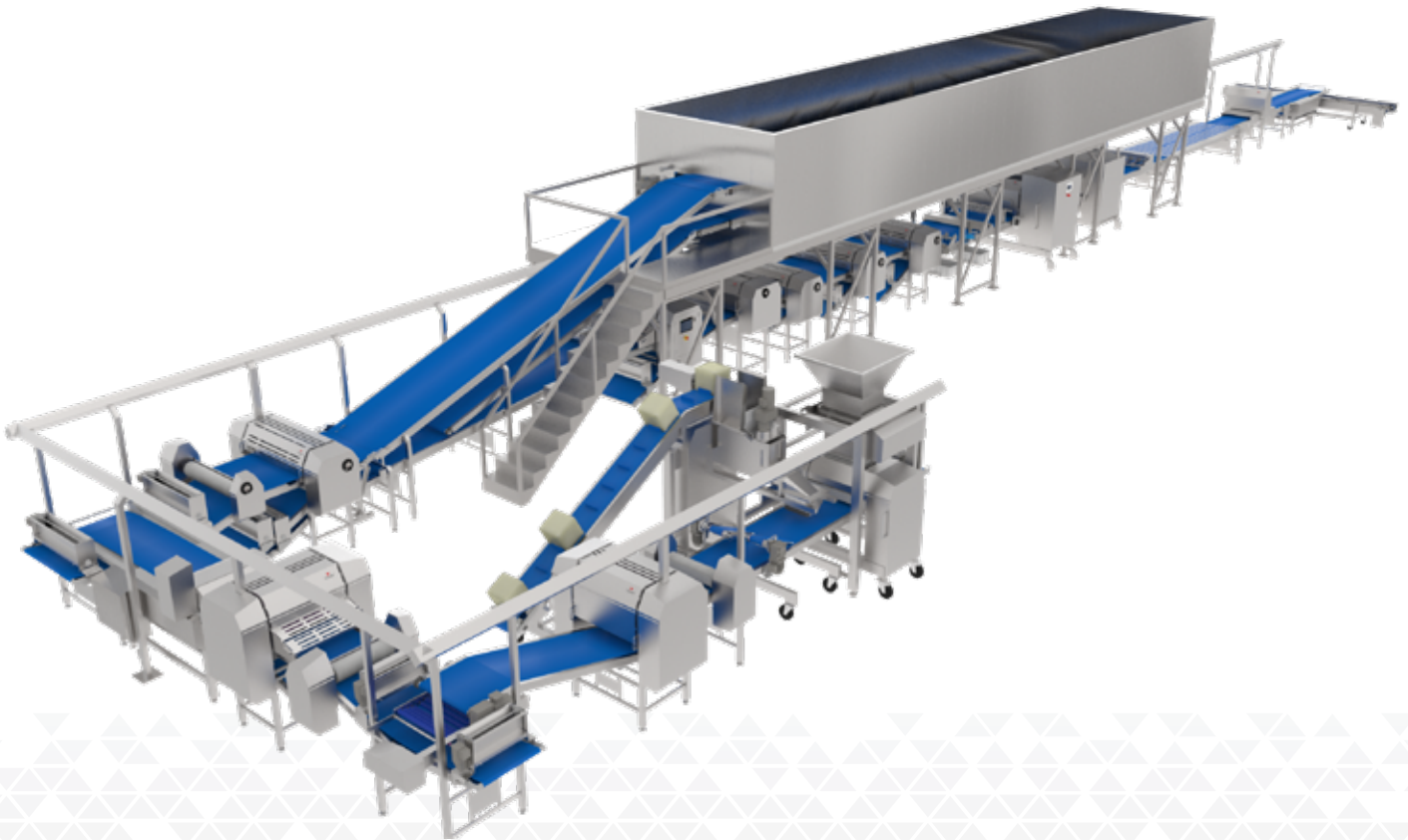


# Tromp Laminating Lines

Offering **high-speed, stress-free or extrusion laminating** for the production of croissants, pastries, danish, and puff pastry products.



# DESIGN INNOVATIONS

AMF's Tromp Laminating Lines are fully-integrated with either the Tromp EX Extrusion Sheeting Line or Tromp SF Stress-Free Sheeting Line. Designed for midsize to large industrial bakeries, the flexible AMF Tromp Laminating Lines are custom-configured to continuously layer, fold, cut, and/or stack dough creating multiple layers of dough for a finer cell structure to meet your exact product requirements for a wide variety of pastries, croissant, and danish or puff-pastry products.

## 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

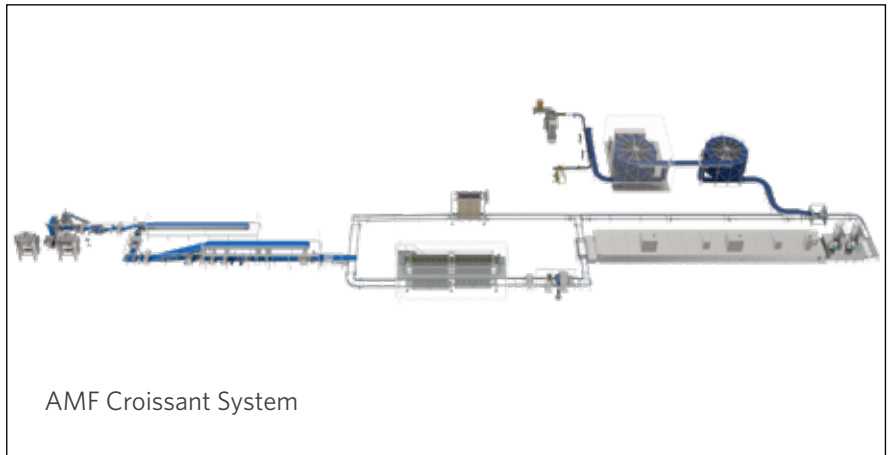
AMF Tromp lines ensure accurate dough sheet thickness with repeatable performance and controlled baking parameters through recipe-driven control systems.

## RELIABILITY

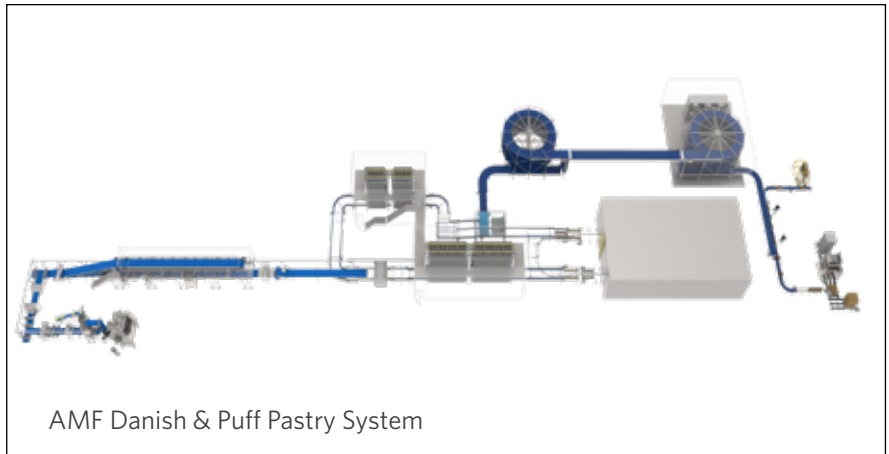
Best-in-class engineering solutions designed with our master baker mindset guarantees simple, low maintenance operation with unparalleled service and support for the life of your bakery.

## SANITATION

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



AMF Croissant System



AMF Danish & Puff Pastry System

## Flexible Dough Layering Solutions

# LAMINATING PROCESS

▼ Tromp Low-Stress or Extrusion Sheeting System offers versatile handling for products ranging from low to high water content.

▼ Working width up to 1200 mm (48") on final section

▼ Layering by continuously folding dough (4-6-8-10 layers per section)

▼ Layering by cut and stack method (3 to 10 layers per section)

▼ L-Shape Laminator and Processor makes blocks of puff and/or Danish Pastry dough after forming blocks to create a continuous dough sheet. Layered with fat/butter the dough is again folded between 4, 6, 8, and 10 layers. Final dough thickness is 4mm up to 2,000 kg/hour making blocks or 1,200 kg/hour sheets.

▼ U or Z-Shape laminator for making puff or danish pastry. The number of layers is adjustable between 24 and 100 layers. Capacity from 750 kg to 6.000 kg per hour.

▼ Hygienic frame design



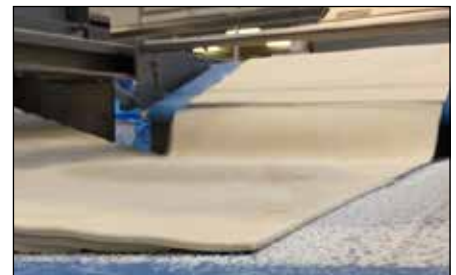
Chunker, Conveyor, 4-Roll Pre-Sheeter



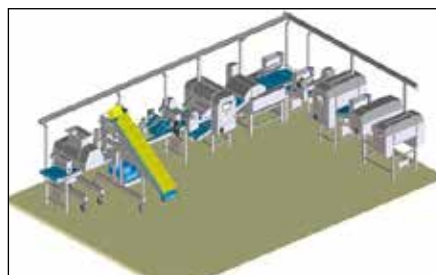
Low Stress or Extrusion Sheeting



Continuous Folding Method



Cut and Stack Method



L-Shape Laminator



Uniformity In Layers



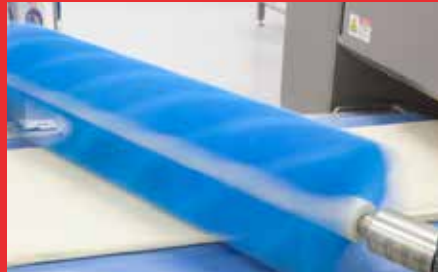
Optimal Butter or Fat Volume Control



Hygienic Frame Design

# MAKEUP PROCESS

- ▼ Removable flour brush
- ▼ Water Sprayer
- ▼ Multiple Cutting Options for Variety of Shapes & Sizes
- ▼ Folding Dough Over Fillings



Flour Removal



Water Spraying



Cutting



Folding



Cutting



**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