

# Tromp Uni-Line T600

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Universal make-up line for high volume production of products like sausage rolls, apple turnovers, D-shape, Chelsea buns, Pain au Choco, and much more.



# FEATURES



- Modular Design Allows For Simple Upgrades For Future Growth
- Pneumatic Piston Depositor For Depositing Various Fillings
- Mechanical Operating Guillotine For Precisely Cut Products
- Rolling Pin Manually Places Dough On The Line; Products Are Removed By Hand Manually At End Of Line
- Working Width: 600 mm
- Belt Speed: 1, 2-6m/ min
- Strokes of Guillotine with Straight Blade: 100 cuts/minute
- Strokes of Guillotine with Cutting Tool: 30 cuts/minute



- Hygienic Design
- Direct-Drive Operation
- Pastry Reel Holders
- Collapsible Cutters With Trimming Removal Strips
- Water Spraying Device
- Interchangeable Product Sets Without Use of Tools
- Individual Belt Relaxers For Easy Access Sanitation
- Hot Water Sanitation (55°C, 35 PSI)



## OPTIONS

- Extra Two-Roll Guaging Station
- Set for Single Folded Products
- Set for Double Folded Products
- Set for Various Shapes
- Set for Rolled Products (Swirl)
- Retracking Belt
- Egg Spraying Unit
- 3-Roll Extruder



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