

AMF TROMP FAT & BUTTER PUMP

Reliable fat pump for laminating dough,
folding the fat into the dough

The Universal Fat- and Butter pump is designed for laminating dough, to create the best pastry dough for croissants, and other (Danish) pastry products. A constant sheet of butter or margarine is folded into the dough, and the pump is a solid, constant quality product in your laminating line, both from AMF Tromp as others.



CONSTANT FAT SUPPLY FOR LAMINATING DOUGH

Your value of ownership:

- Inline and Mobile unit on every sheeting line
- Minimized pressure on butter to eliminate water separation
- Fat remains cold and becomes flexible
- No use of a mono pump, no pipes
- No re-crystallization of fat
- Direct feed without piping system
- Great variety of fat types ; butter, margarine, butter concentrate, shortening,
- low-trans or non-trans margarine
- Vegan 'butter' application, Plant based fats
- High uptime, low maintenance requirement
- Integration in any sheeting line, works seamless with AMF Tromp sheeting technology



FAT, Butter or Margarine is crucial for perfect pastry dough

In the dough laminating process, use of Fat or Butter is crucial and essential for the final structure of the baked products. A fat pump unit will constantly feed blocks of fat and create a constant and steady sheet of fat on to the dough sheet on your sheeting line. Directly positioned above the line, with a C-frame build unit, the distance is minimal, for the maximum result. Constant pressure, constant temperature fat, non-stop production unit, with short feeding system, will be reliable and better than many other solutions in the market.



What is unique about the Universal AMF Fat- and Butter Pump

- No rotor/ stator pump & No piping to the manifold
- Very short distance from block to sheet
- Very easy to clean and Wash down
- Low pressure on butter which avoid water breaking out
- Built on a c-frame and a mobile unit
- Constant Fat temperature due to design
- Very low maintenance and No damage by running dry
- PLC Touch screen controlled with recipe



CRISPY PASTRY WITH MANY LAYERS IN THE DOUGH

Taste and Crispness determined by layers of Fat

The fat pump plays an important role in the sheeting line and sheeting technology. The laminating process in many pastry production factories and bakeries is a craft that makes no concessions to get the best quality end products with a crispy taste and mouthfeel.

The type of fat determines in many cases the taste and also the layer structure of the product. A good quality and well processed pastry dough, can hold up to up to 500 layers.



A stress free dough, with a good layer of fat, butter or margarine, will create the best, Artisan like Croissants, Pain au Chocolat, Sausage roll or other crispy products. We also call it sandwich folding of dough sheet, because the fat layer is really folded into the dough sheet, pressed gently and cut to pieces, which are build up to layers again and making a multi-layer dough sheet.

Typical applications and products

Typical applications and products made with a fat layer in the dough are:

- Puff pastry - palmier - cookies and biscuits, apple pocket, d-shape products like Appelflap , kersenflap, empenada, sausage bread, sausage rolls, party snacks, twisted sticks, vol-au-vent
- Danish pastry products like: croissants, croissant au chocolat, cheese rolls, pain au chocolat, cinnamon rolls, cinnamon buns, schnecken, pain au raisin, raisin swirl, lattice products, pecan bread, spandauer, short dough





FEATURES & BENEFITS

- Modular concept on a mobile frame
- Fully wash-down execution
- Stable and constant feed
- Reliable and productivity guaranteed
- Operated by touch screen, plug & play unit
- Adjustable speed drives
- Sustainable design from Holland
- Leading sheeting technology,
> 50 years experience

WHY AMF BAKERY SYSTEMS?

We engineer customer driven solutions for bakers all around the world

We listen to our customers and design products that are:

- sanitary, wash-down designs
- low maintenance (direct drives and minimal parts)
- easy to operate by bakers and operators

Our products are reliable and robust, with over 100 years of industry experience

Standard and easy to implement solutions, as well as customer build

We deliver turnkey solutions ready to improve production capacity and profit

Our value stands for low risk investment

We offer localized support, globally

We love to know what we can do for you!



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

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