



Rise Together.



SHEETED BREADLINES





**Multifunctional
bread lines for
your local and
international
breads**



[https://amfbakery.com/
equipment/tromp/](https://amfbakery.com/equipment/tromp/)

AMF
BAKERY SYSTEMS

TROMP

ABOUT ARTISAN-STYLE BREAD

Growing category -
bread popularity grows
worldwide

From baguettes to petit pain,
from robust artisan boules to
dinner rolls. Any bread is
possible

We create 95% of the
world's bread types on
AMF systems

Craftmanship, tradition and
artisan work translated into an
industrial production line

Trends translated to
automation technology:

- High hydration doughs
- Clean label &
sourdough
- Vegan & vegetable
inclusions
- Gluten-free

Global & local presence; we learn
from your process and support
improvements



Making the hard work easier, low stress bread production!

PRODUCING YOUR PRODUCTS

FLEXIBLE & VERSATILE LINES

Variety is endless on sheeting lines, and your local products can be created from a continuous dough sheet.

Both Cut, Rounded and Moulded products come from sheeting lines worldwide, and are positioned on trays, pans, peelboards or at the (stone) heart of the production ovens.

Cut breads



VEGAN



BIO



GLUTEN FREE

Rounded breads



Moulded / Rolled breads (also Tin/Loaf breads)



VEGAN



BIO



GLUTEN FREE

ABOUT SHEETED BREADLINES

Sheeting dough is about gently and low stress reduction of dough chunks into a continuous sheet. From these dough sheets the make-up of an endless range of products can be done.

Being able to run high hydrated doughs, natural & clean label products and be flexible to do changeovers and various products, is all possible on AMF Tromp sheeted breadlines.

High hydration doughs

More water is used in traditional doughs and Artisan style breads these days. This requires gentle and stress free handling of the dough sheet. Like the artisan baker would do with his hands massaging the dough to its final shape.

Tromp lines gently reduce the sheet and keep dough properties and processes intact. Resulting in beautiful products in every production run, like if the artisan baker made them by hand.

Natural products & basic doughs

Trends show consumers desire more healthy and clean label bread. Using traditional grains and little additives possible. A healthy life style and diet is asking for bread products that are nutritious and covered with seeds, pits and bran.

In the sheeted bread production this means long processing and long fermentation, that is why Sourdough is increasing in popularity. Additional benefit is an increased shelf life due to this process and clean label products are limited or have no additives.

Of course other recipes and yeast based doughs run fluently on these Tromp sheeted breadlines.



Flexibility of sheeting lines

To be able to produce a large variety of products in one day, or on one line, a sheeting line is worth the investment.

Benefits of sheeting:

- variety of products on one line
- many shapes possible
- different sizes and weights possible
- recipe controlled production
- Long proofing or no proofing possible
- Sheeting of high or less hydrated doughs

Our leading sheeting technology is integrated in this breadline to offer you the best of the best.

Productivity, throughput, flawless re-work integration, less waste and easy to operate is what makes sheeting a solution for bakery managers and operators.



OUR SHEETED BREADLINE SYSTEMS

The most complete, multi-functional and sustainable sheeted breadline.

1

Chunker

- Controlled amount above the chunker blades
- Discharge not above the blades

2

Pre sheeting

- No oil
- Gently creating a continuous sheet out of dough chunks
- Control over flour top and bottom

3

Multi roller

- Large drum with 10 rollers for gentle reduction of the dough
- No falling heights
- Automatic thickness control

4

Cross roller

- Large roller for gentle reduction of the dough
- Controlling the width of the dough sheet

1

2

3

4

5

5

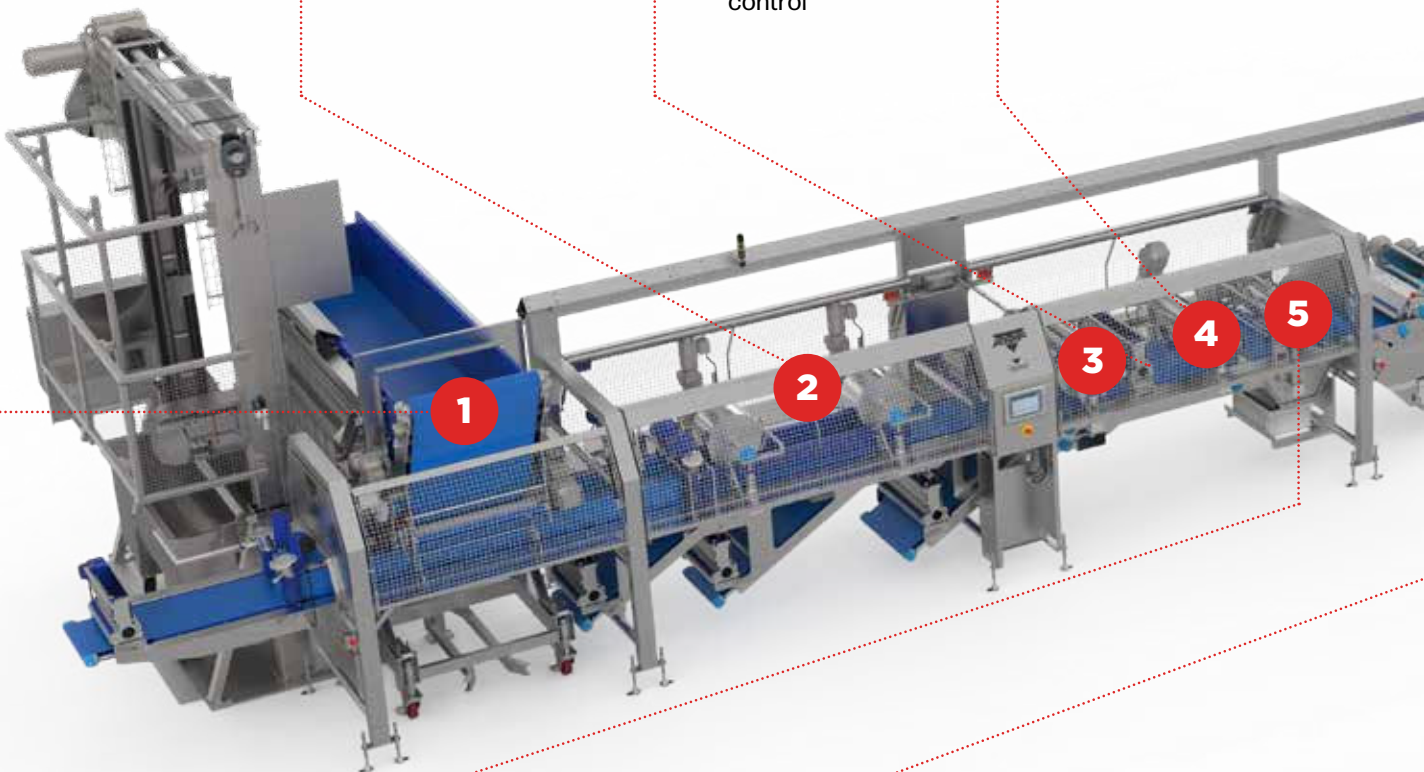
Two roll gauging station

- For the final reduction of the dough sheet
- Large roller \varnothing 200mm for gentle reduction of the dough

6

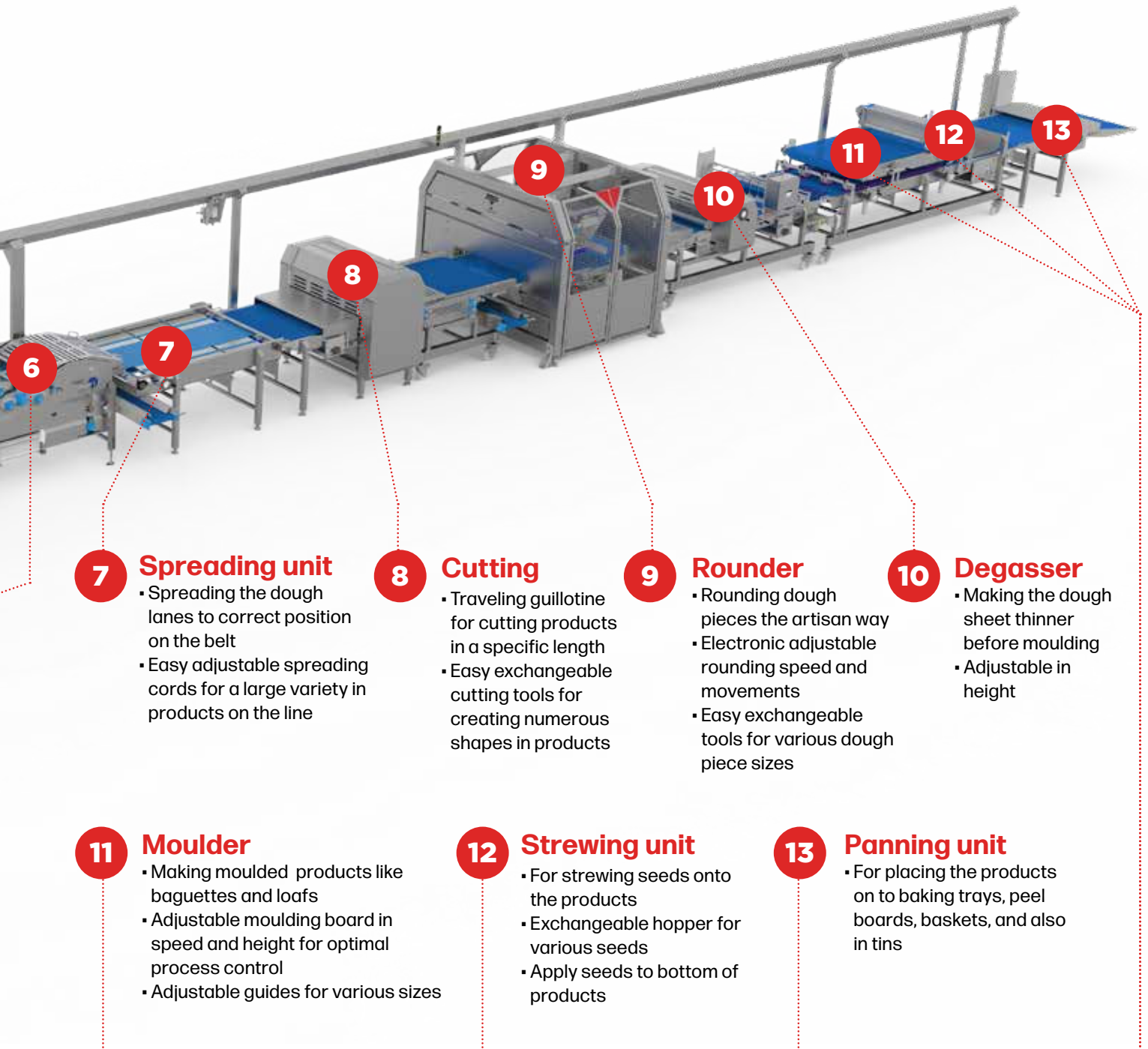
Flour removal with length cutting

- Double flour brush for the removal of the excess flour from the top and the bottom of dough sheet
- Centre control to automatically control the centre of the dough sheet to ensure minimal trim
- Drive easy exchangeable cutting/seal knives for cutting the sheet into lanes



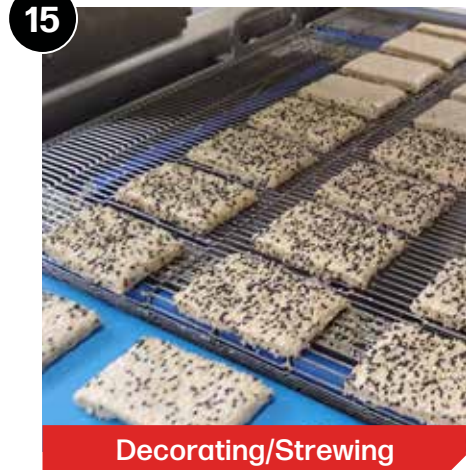
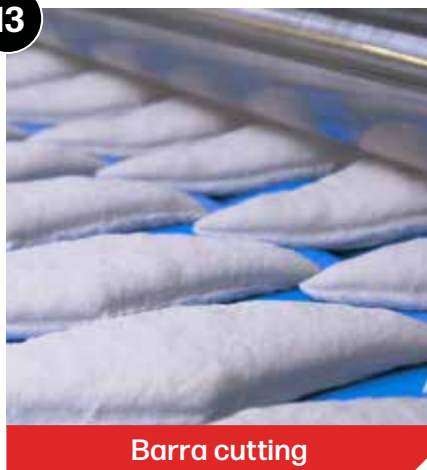
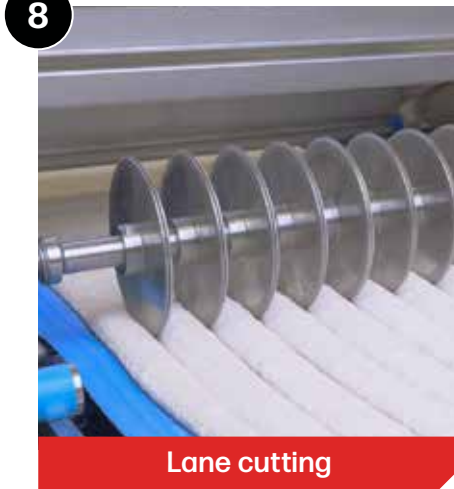
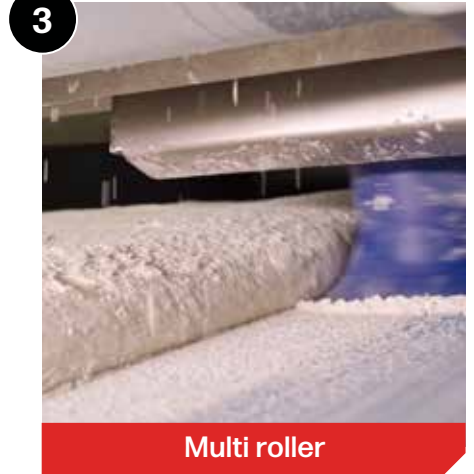
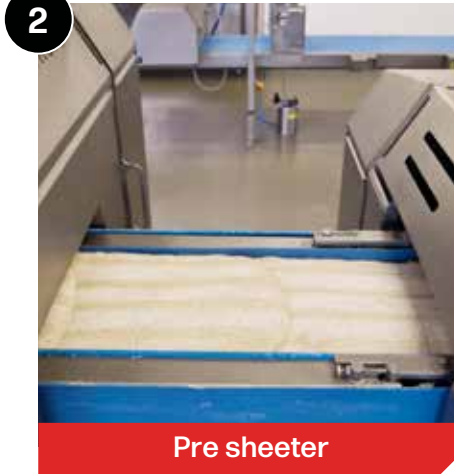
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TROMP



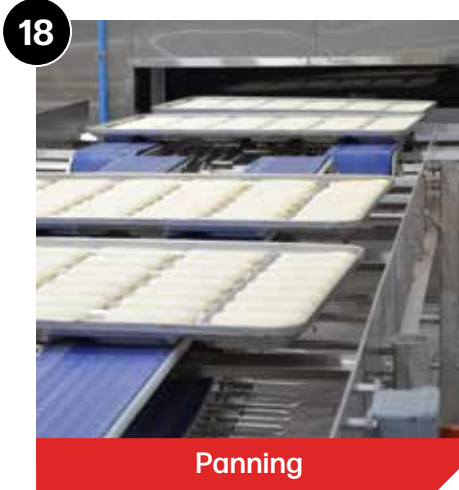
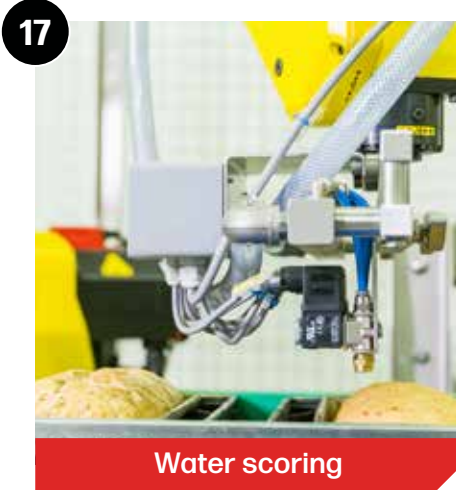
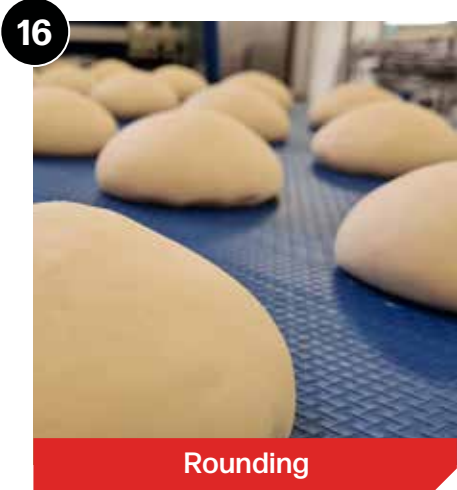
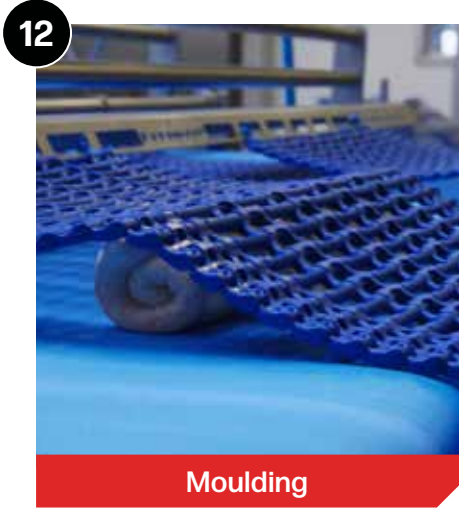
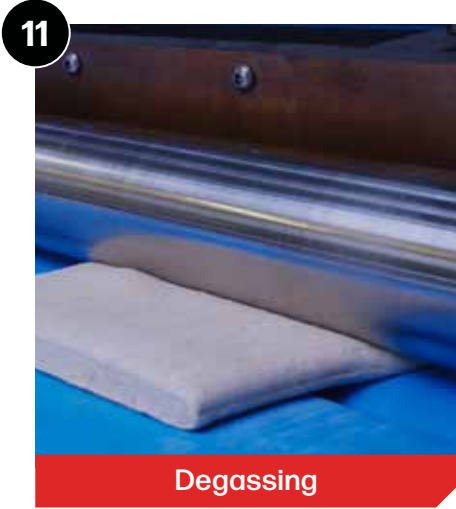
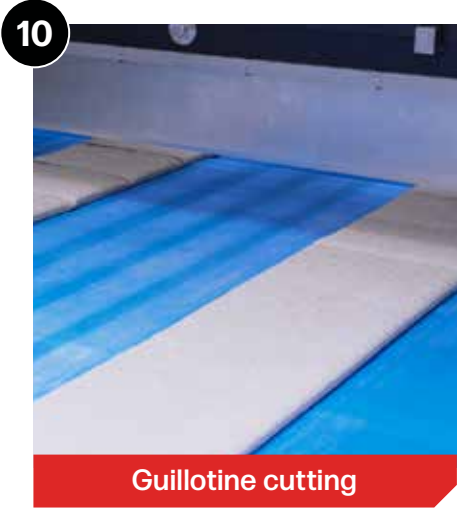
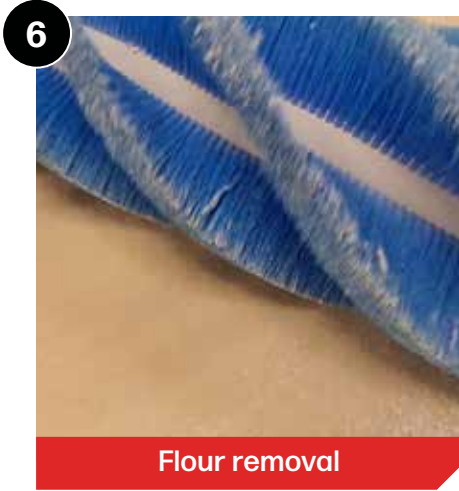
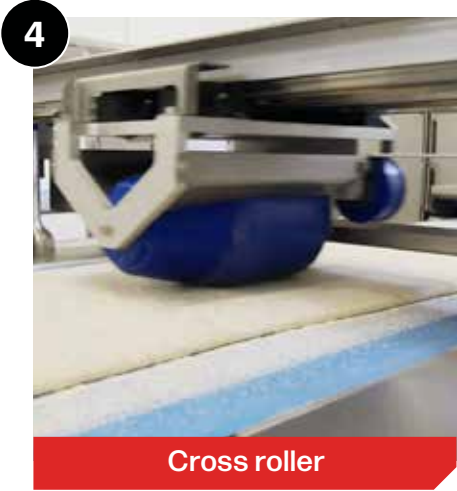
SHEETING & DOUGH MAKE-UP PROCESS

Control every step of your production process and rely on the world's leading sheeting technology.



Hans Besems - Executive Product Manager Tromp:

- We value engineer our breadlines to bring value to bakeries
- Hygiene is more important than ever, every baker will love to work with this line
- Sustainability innovations use less air, water and energy and we handle any dough!



SPECIAL FEATURES & UNIQUE ABOUT AMF TROMP SYSTEMS

1. Process control
2. Sustainability
3. Hygienic design & cleaning
4. Flexibility
5. Dough recycling



1 Process control

Dough sheet control, eliminating falling height, so dough stays consistent

- Flour duster with extreme fine strewing for better distribution and avoid sticking
- Controlled amount of dough on chunker blades to ensure constant size of chunks
- Loop controls to ensure constant control over the line, less operator monitoring required
- Centering control of the dough sheet to minimize trim (and thus rework)



2 Sustainability

- Flour duster stations use 30% less flour, because of better coverage on the product
- Open design, easy accessible to use less water when cleaning
- Open design, uses much less raw material like steel, product life cycle savings on CO2 -emission



3 Hygienic design & cleaning

- Following the latest guidelines, like EHEDG, for cleaning of industrial lines
- Open frames easy access to all parts
- Fully wet cleanable
- Scrapes and brushes easy removable without the use of tools
- No tools needed for cleaning, belt relaxers give immediate access underneath



4 Flexibility of Tromp sheeting

- Modular built lines for flexibility is the process
- Functional units can be wheeled-in and out easily
- Change-over times are short, for multiple product runs per day/shift



5 Dough recycling (scrap /trim rework)

- Center control of the dough sheet minimizes the amount of trim
- Rework collected can be used and conveyed back to the mixer
- Rework can be re-used at the beginning of the line / process

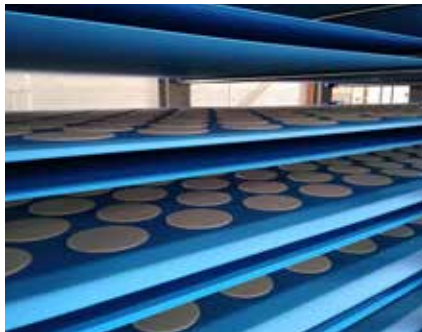
PROOFING | BAKING | HANDLING

Proofing systems



Step cabinet

- Climate controlled
- Optimal use of space



Belt proofer

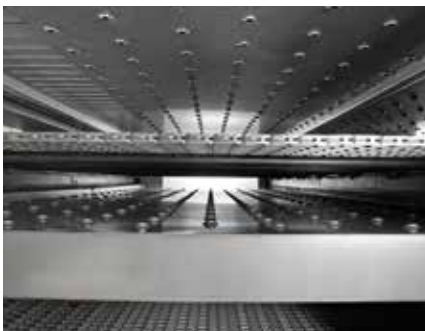
- Multi-deck product proofing
- Flexible in varying proofing times



Continuous proofers

- High speed system
- High capacity & production volumes

Baking systems | Multibake tunnel ovens



Multibake tunnel ovens

- Impingement technology
- Indirect heating & baking



Multibake-R tunnel oven

- Cyclotherm & radiant tubes
- Indirect heating & baking



Multibake-D and HT tunnel oven

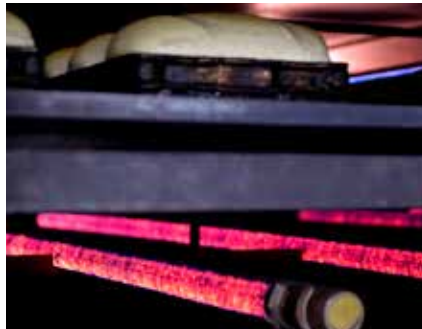
- High temperature & Pre-bake
- Direct fired ovens

Sustainable Multibake production ovens



Multibake-VITA tunnel oven

- Hydrogen & direct fired oven
- Zero CO₂/emission - sustainable



Hybrid / Dual-fuel tunnel ovens

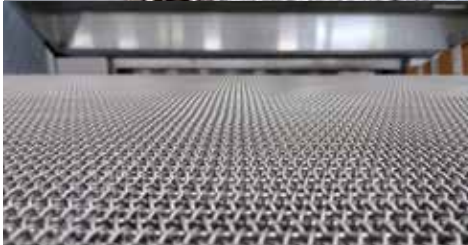
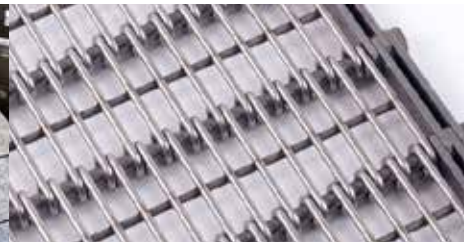
- Combination of heating principles F.i. Gas/propane and Hydrogen or Electric



Multibake-E tunnel oven

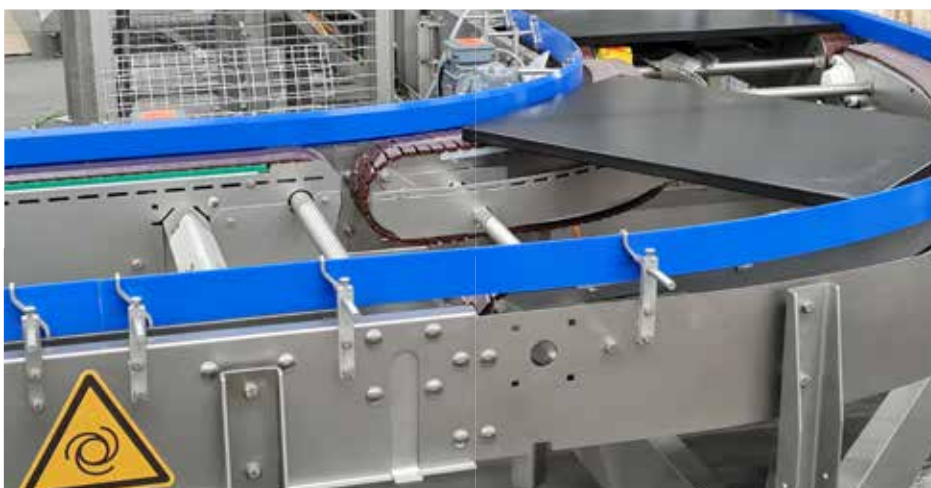
- Electric heating & baking
- Sustainable solution, no CO₂
- Green energy use

Various Belt options for tunnel & production ovens



- Stone floor - sole
- Mesh - wire
- OGGL
- Grid
- Steel belt

Handling systems - the process in a bakery - automated



- Infeed, outfeed, loading
- De-panning
- Wing-loading (inschieter)
- Robots for pan - handling, de-panning, stacking

MIXING FOR BREAD PRODUCTION LINES



Horizontal mixing

AMF's horizontal mixers are engineered with the most reliable, sanitary designs. Triple roller bar and sigma arm agitators suit a wide range of product applications and batch sizes.

It offers maximum flexibility and unmatched reliability for mixing breads, rolls, buns and more. Innovative direct drive bowl tilt system eliminates the need for hydraulic chains or belt tilt components.



Continuous mixing (RBS)

Batch processing can be inefficient and lead to variations in dough, which can impact consistency in bun and rolls. Continuous Mixing solves these problems by providing a consistent, uniform dough stream to your production line at the same rate that it is being used. The thorough mixing action of our systems quickly develops strong bonds in gluten strands. Peak development and consistent delivery.



Dough handling

Custom-configured to your specific production requirements, AMF's dough distribution systems are fully automated with user-friendly, integrated controls for easy operation and smooth dough transfer.

Sanitary design and solutions for all parts of your process: dough chunkers, pumps, feeders, transfer and incline conveyors.

COOLING | FREEZING



Spiral Cooler

Optimal cooling conditions in a continuous flow. Upstream and downstream cooling, ambient or climate controlled. Race-track design, pan-straps, peel boards, baking trays can be cooled with AMF cooling systems. Sanitary design for quick and easy cleaning, built with high quality components for long lifetimes.



Spiral Freezer

Custom-configured blast freezing systems for quick and even product freezing. With automatic defrost sequence for continuous operation.

Achieves the perfect freezing conditions with exceptional continuous air displacement, creating a cold, smooth and uniform flow of air around each product



Step Cooler

The step cabinet is the solution to concentrate a great number of baking trays withing a small footprint and hold them for a period of time in a controlled environment. The step cabinet can function as a cooler, proofer or Freezer.

- Dis-continuous step-style design
- Minimize footprint
- Buildings with height and limited floorspace
- Open grid carriers by the depanner
- Pater-noster style movement



INNOVATION CENTRE



The AMF Innovation Centre offers a climatized and production scale environment for professional bakers and food producers.

Multiple full-scale production lines, unit equipment and testing equipment ready to act on your needs and projects.

- Sheeting lines
- Laminating lines
- Tunnel ovens
- Robots
- Mixing
- Depositing, decorating, injecting and much more...

Location: Gorinchem - The Netherlands

Book your innovation session today, joined by our team of Master Bakers and Food Technologists.

We are open for testing, validating, demonstrations, training, consult and much more.

Contact us: IC@amfbakery.com or scan the QR code and book a session online.



AMF FAMILY OF BRANDS - FOR YOUR LOCAL AND GLOBAL




- ▼
FUSION
- ▼
FLEX
- ▼
TROMP
- ▼
DEN BOER
- ▼
BAKETECH
- ▼
VESTA
- ▼
CONVAY
- ▼
PACKTECH
- ▼
WORKHORSE
- ▼
APEX

EMEA-AP offices

HQ Global

China-AP offices



SCAN ME

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For service, inspections, spare parts:
Support@amfbakery.com

SHEETED BREAD SYSTEMS

