



Focus on
product quality
and efficiency





Total bakery solutions

We design and manufacture equipment for a variety of product groups.

Design and manufacture is based on product capacity related to recipes and product shapes.

→ *Bread production lines and bread-decoration equipment*



→ *Pizza base and topping lines*



→ *Laminating and make-up lines*



→ *Pie lines*



→ *Cake and biscuit lines*



BREAD PRODUCTION LINES

PIZZA LINES

LAMINATING AND MAKE-UP LINES

PIE LINES

CAKE AND BISCUIT LINES

Bread production lines and bread-decoration equipment



Bread decoration equipment



Multi flexible production line with quick change-over time



Various decorations can be made in combination with our strewing systems, egg-yolk sprayers and tiger paste depositor.

Controlled reduction of the dough sheet.



Bread or baguette moulding system.



Fruit paste.



Finished water split product



Ultra hygienic egg-yolk sprayer, for fully covering of products. Optional double head and/or cooling.



Decoration with seeds. With easy changeable hopper system. Optional automatic feeding system.



Pizza base and topping lines

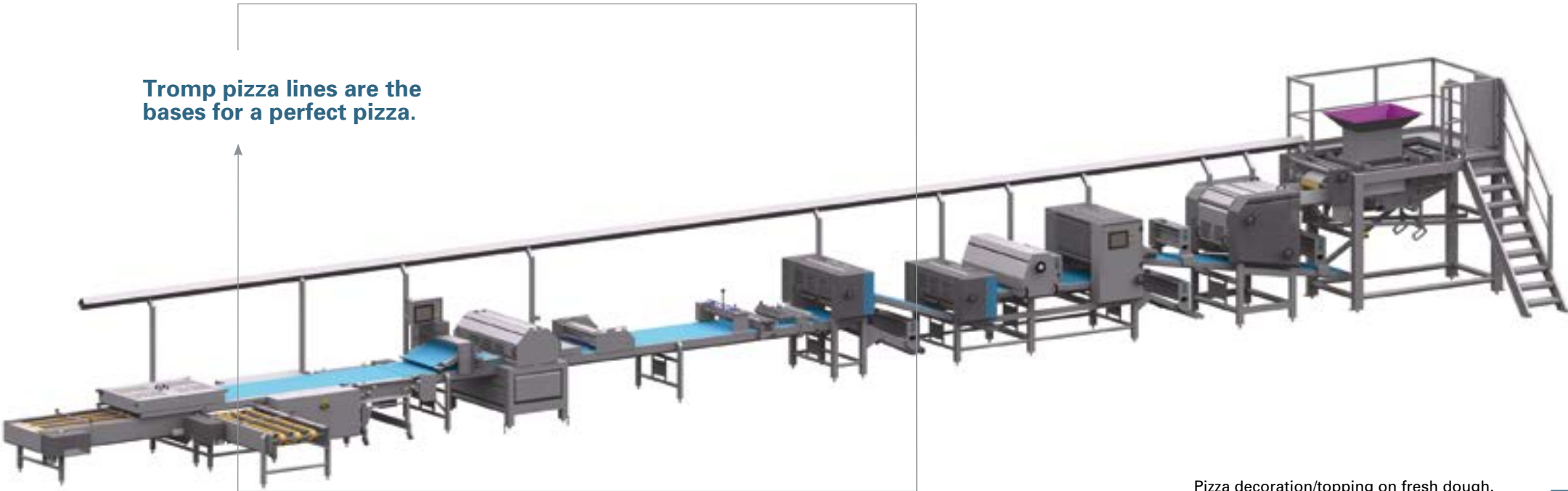


Individually controlled high-speed depositor for edge-free depositing of pizza sauce.
Up to 300 strokes a minute per row for small pizzas.

Most sophisticated depositor for your pizza production



Tromp pizza lines are the bases for a perfect pizza.



Target decoration system



Pizza decoration/topping on fresh dough.



Waterfall topping system

Waterfall cheese applicator.



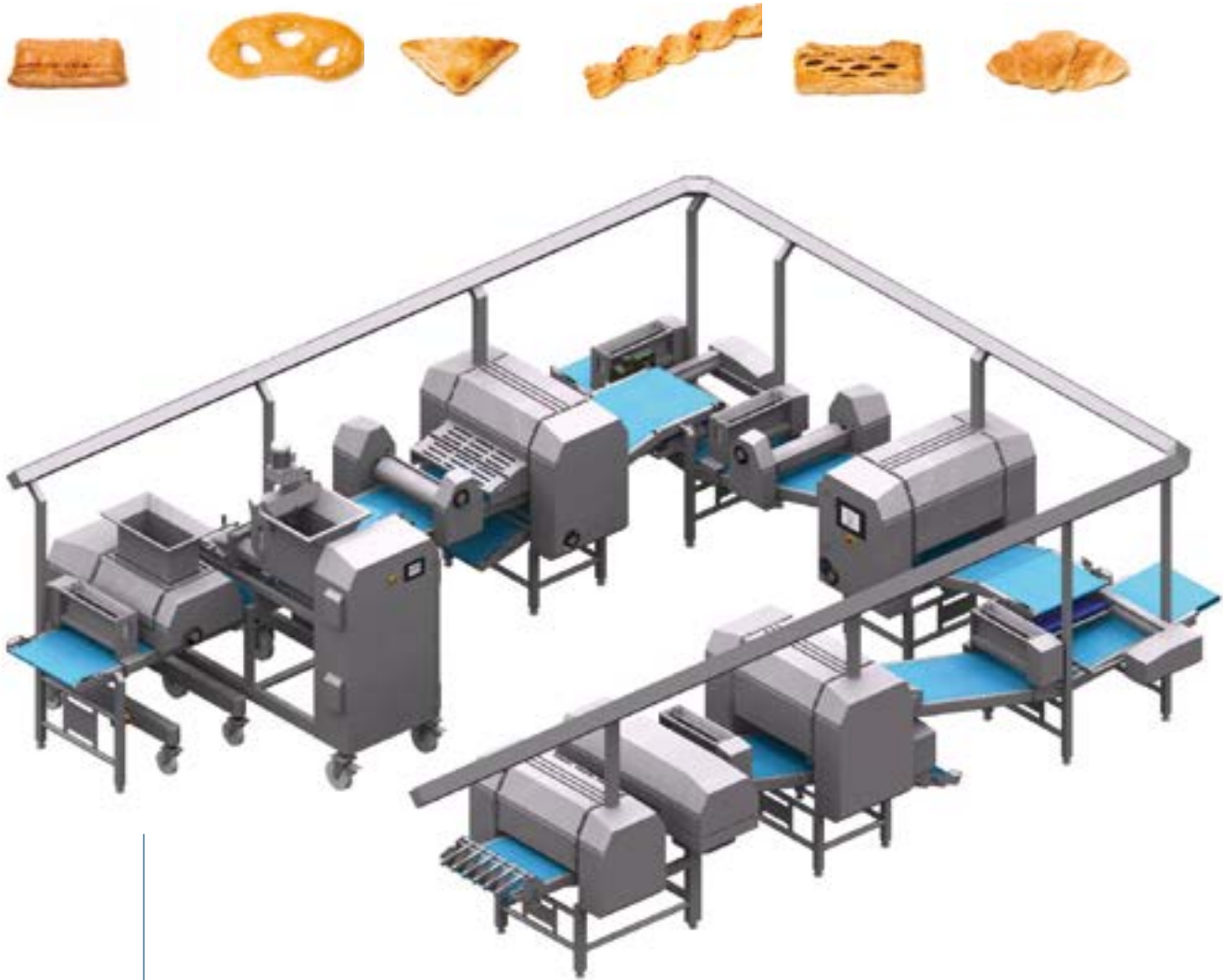
Pizza sauce equalizer on unbaked pizza bases.



In-line proofer.

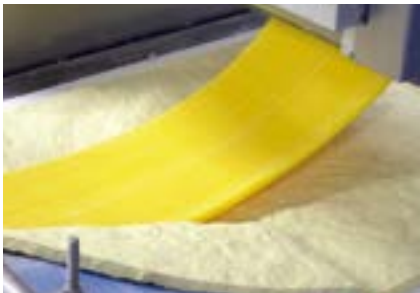


Laminating and make-up lines



Tromp laminators and make-up lines have a high level of flexibility and possibilities.

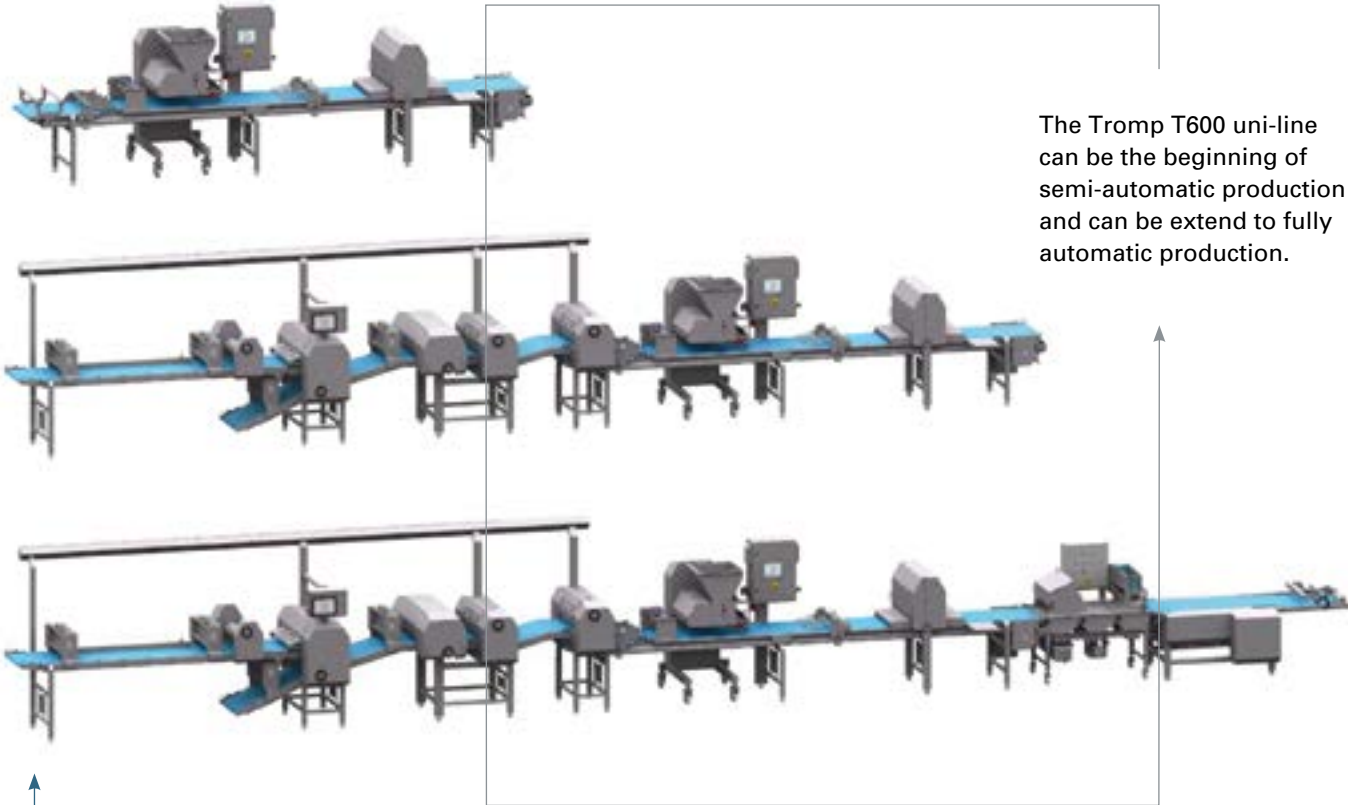
Butter extruder for "French" method, laminated pastry.



Gentle laminating by folding or cutting/retracting.



Thickness controlled by touch screen, dough reduced with multi rollers and gauging rollers.



The Tromp T600 uni-line can be the beginning of semi-automatic production and can be extend to fully automatic production.

Collapsable circular cutters.



Water spray device, set of nozzles for a fine spray on the dough sheet.



Double conical roller for tight curling the dough sheet.



Cutting tools are made to required product size. Change over of the cutting tool can be done easily.



Spot depositor can be fully dismantled for easy cleaning without using any tools.



Baking tray holder at the end of the line.



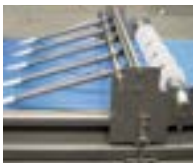
Spreading plate is height adjustable for spreading out the filling.



Removable scraper for cleaning the inner side of the belt.



All tools are provided with a quick release system. They can be placed in different positions on the make-up line.



Catch tray at the end of make-up line.



Pie lines



Our heavy-duty designed Pie line provides constant and reliable production.

Various kind of pies can be produced without scraping pans or in foils.
At Tromp Bakery Equipment we can offer you a perfect solution.



Special construction for easy change over for another set of plattens and blocking unit.

Dough blocking system, with heating and air release makes an optimum product.



A special depositor handles large ingredients in the filling.



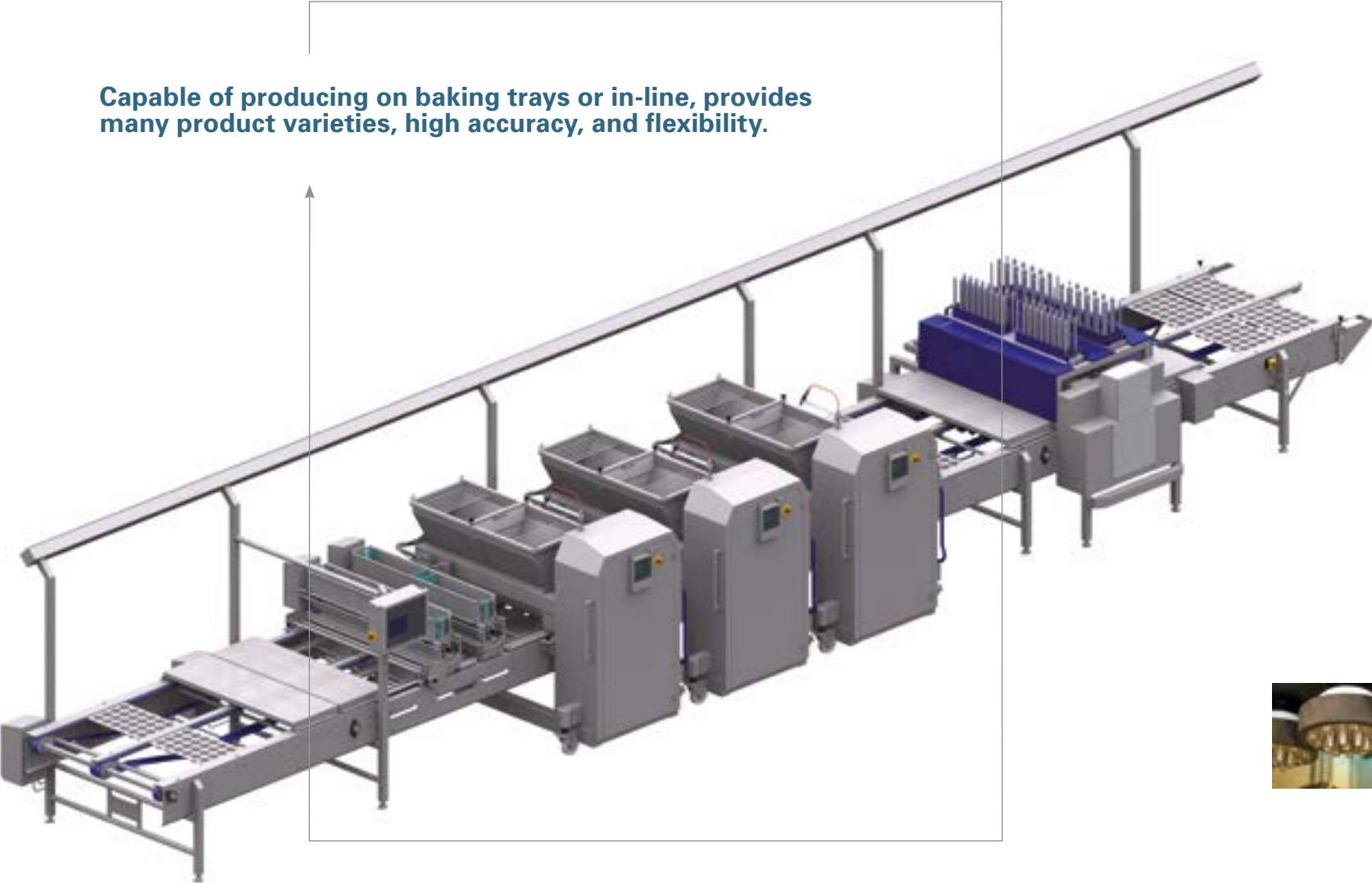
Foil dispenser.



Cake and biscuit lines



Capable of producing on baking trays or in-line, provides many product varieties, high accuracy, and flexibility.



Tromp Unimac is the most flexible depositor of its kind and is capable of depositing a wide range of cookies, batters, choux paste and many more. Working width up to 800 mm.



Tromp Unimac XL with its travelling and up-and-down movement and divided rollers provide high accuracy. Working width up to 800 mm.



Special rotating shut-off valve to avoid dripping.



Filling depositor.



Special 'shower' heads.



Tromp Unimac XXL is designed for wider production lines and high capacity. Working width from 800 up to 2.000 mm.

Direct on an oven belt or integrated in a production line, the Tromp Unimac XXL is highly flexible for different fillings or batters. This machine can also be used for injecting.



Custom made solutions

Besides the 5 product groups Tromp Bakery Equipment has a lot of experience in many disciplines of bakery processing equipment. With an enthusiastic team, we can develop equipment to your specifications.



Ultra sonic cutting station.



Dough chunker with double inclining conveyor.

Sponge cake lines



Batter feeding pump provides gentle handling of your fillings.



Rack loading and unloading system.

Transfer system, on trays, oven belt, proofer or freezer



Baklava Production.

