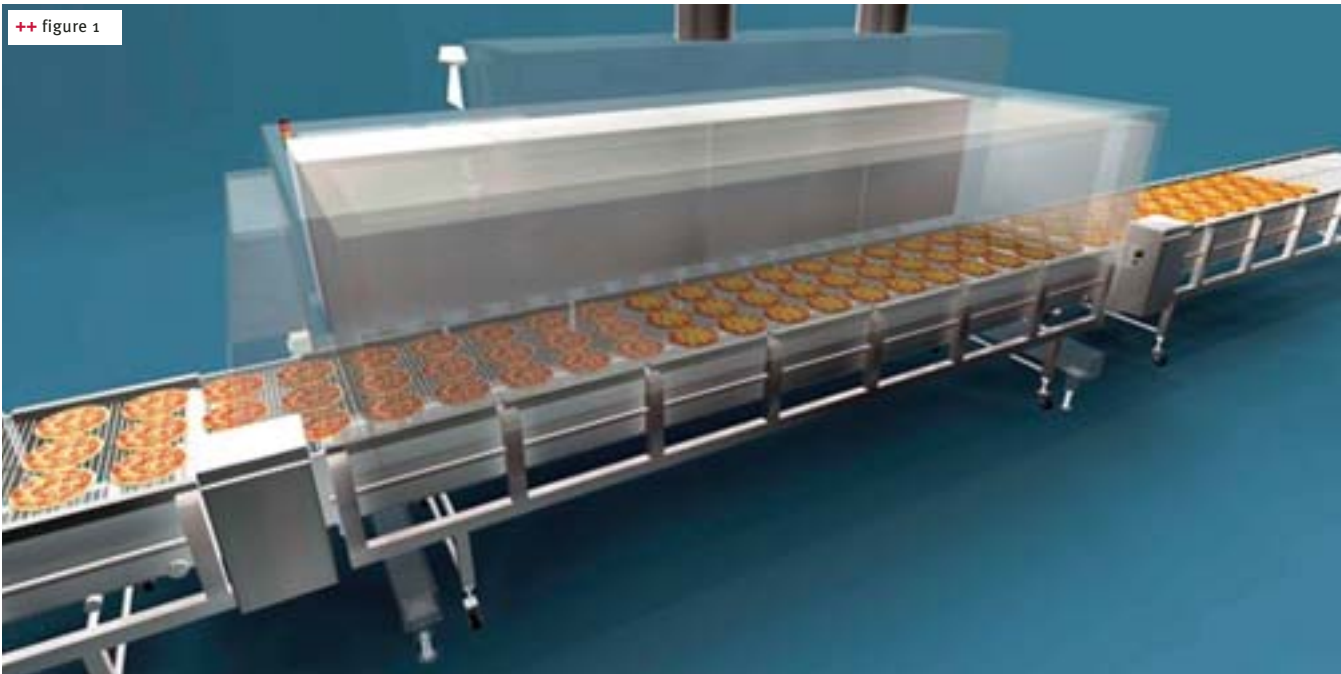


Benefits in detail

THE DUTCH COMPANY, TROMP BAKERY EQUIPMENT, A SUPPLIER OF INDUSTRIAL PIZZA LINES, INTRODUCED THREE NEW SOLUTIONS AT INTERPACK WITH CONVINCING RESULTS



++ figure 1

+ The Dutch group of companies around Tromp, Gorinchem, is expanding its product range. Next to its activities in the bread make-up and laminating fields, Tromp offers a broad range of machines and equipment for the pizza industry. Added to that, Van Der Pol is also providing a large product range for wafer manufacturers. Recently, the oven manufacturer Den Boer, a specialist for bread baking ovens was acquired and joined the group.

The results of this cooperation are increasingly yielding fruit. At interpack in Düsseldorf,

Tromp introduced an oven developed jointly with Den Boer. Actually, the oven is a gigantic tunnel toaster used in the pizza industry for melting the cheese topping. However, it can also be used as a toaster. In this case, only half of the oven width is used to toast slices of bread on one side. At the end of the tunnel oven, the bread slices are turned and they run back on a second belt while the second side is browned. The heating beams radiating from above are individually wired allowing single beams or even entire groups to be turned off in order to control the temperature. After operation, the equipment can be partly dismantled; the ▶

++ figure 1
Tromp infrared oven

++ figure 2
Waterfall sauce depositor



++ figure 2



++ figure 3
Strewing system

++ figure 4
Powershot sauce depositor

++ figure 5
Pizza transfer

belt can be moved out separately and high pressure cleaned. The free space underneath the heating beams as well as the floor can also be cleaned. Depending on the specific requirements, the oven length is between 2 and 7 meters. Melting of cheese take normally between 10 and 12 seconds.

The second innovation Tromp introduced at interpack was a pizza bread line for frozen snacks. These snacks can be turned quickly into a ready meal in the household within 6 minutes. The bread, par-baked to 70%, is positioned on the belt either manually or by vacuum, depending on capacity and variety. Three waterfall devices are used to apply tomato sauce, vegetables, sausage or tuna, and cheese. Subsequently, the snacks pass through



some water nozzles. The light water film which is applied ensures a stable surface in the freezer and reduces the loss of topping material. The Tromp equipment is capable of producing up to 20,000 snacks per hour.

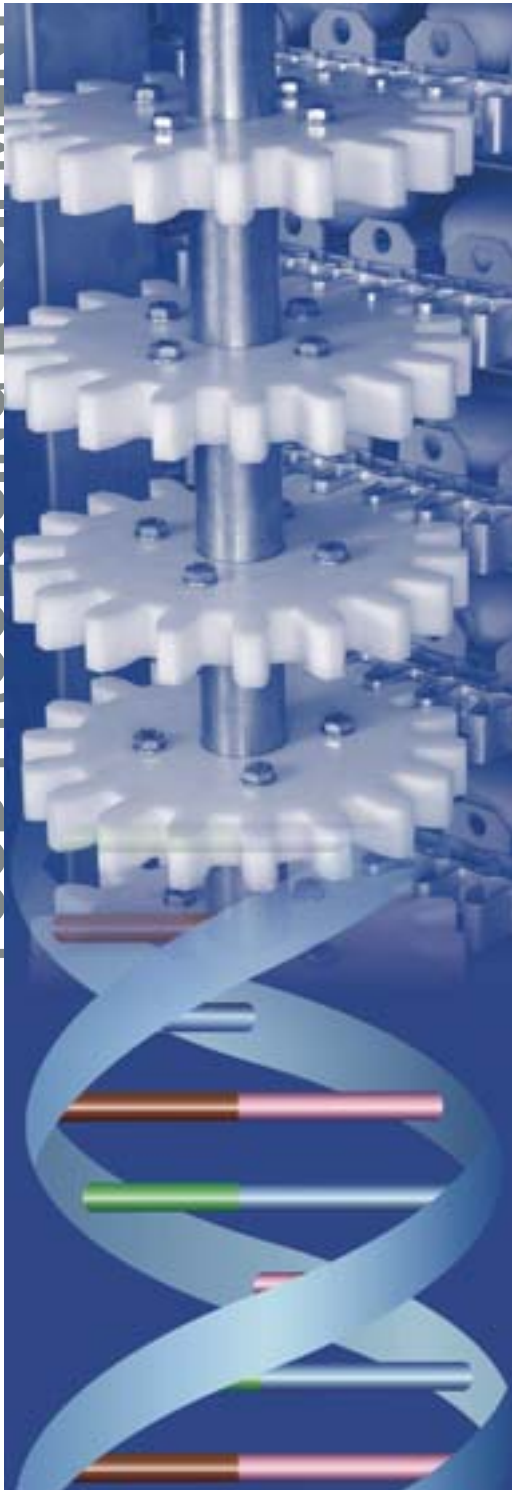
Another remarkable new development by Tromp is the Turbo Shot depositor. With an hourly performance of 120,000 pieces, the equipment can decorate mini pizzas with tomato sauce while leaving the edges free which is similar to a pizza from the Italian restaurant right around the corner. The equipment controls the dosing heads via photocell which scans the size and shape of the pizza base. With this information, the tomato sauce can be deposited right in the center of the pizza base. +++



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