

 **TRIVI**

SWEET



**PASTRY AND CROISSANT MOULDING
AND PRODUCTION SYSTEMS**

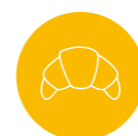




Masters of Industrial Bakery

For over 70 years we have developed custom solutions to meet your most demanding project requirements. Our system designs combine handcraft mastery and innovative industrial know-how, providing unparalleled cutting-edge machinery

Our systems for producing:



Sweet

BAKED AND FROZEN
CROISSANTS, PUFF PASTRY
PRODUCTS, ROUND AND
SQUARE ROLLED PUFF PASTRY
SHEETS ON PARCHMENT PAPER



Bread

BAGUETTES, CIABATTA,
TIN BREAD AND RUSK,
PIZZA, FOCACCIA, FLATBREAD,
BREADSTICKS, SNACKS



Cake

MOULDED BAKERY
PRODUCTS WITH BAKING
TRAYS AND BAKING CUPS

**We make any puff pastry product
which your imagination can create.
Whether rolled, twisted, filled,
decorated, baked or frozen –
above all perfect**



BAKED AND FROZEN CROISSANTS

Over 2 million croissants per hour produced by our customers' lines – all of them perfect

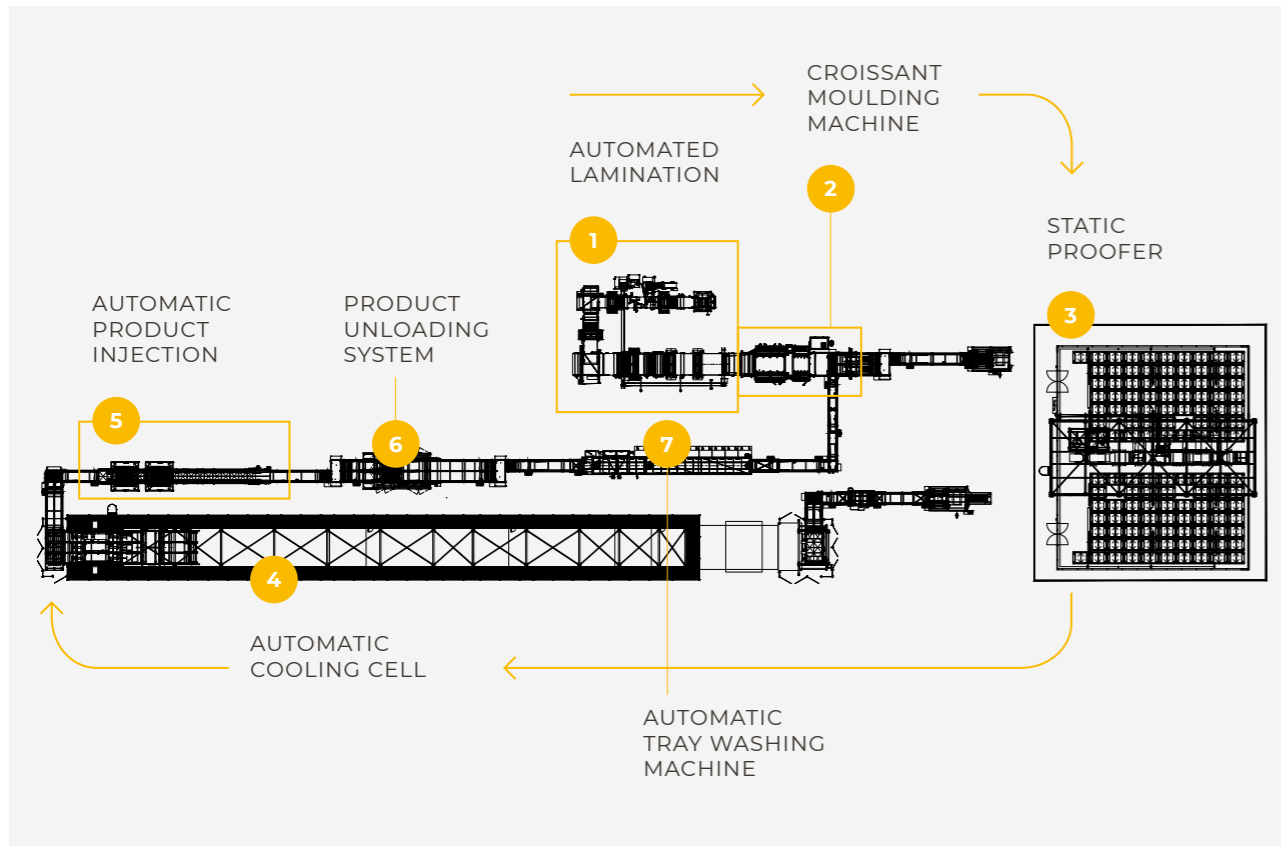


Long shelf-life puff pastry and croissant line

Our systems are ideal for the production of both baked and frozen croissants, offering great weight and production flexibility. Our leadership comes from the long collaboration with the most important worldwide producers

Features

- 8,000 to 45,000 pcs/h for 65g products
- Production capacity: 8 to 250g croissants
- Extremely fast changeover
- Croissants may be filled with two different filling types
- Fully adjustable production cycle to meet the most different baking time, proofing and cooling requirements, etc.





Tasting the fragrance as just-baked products at any time

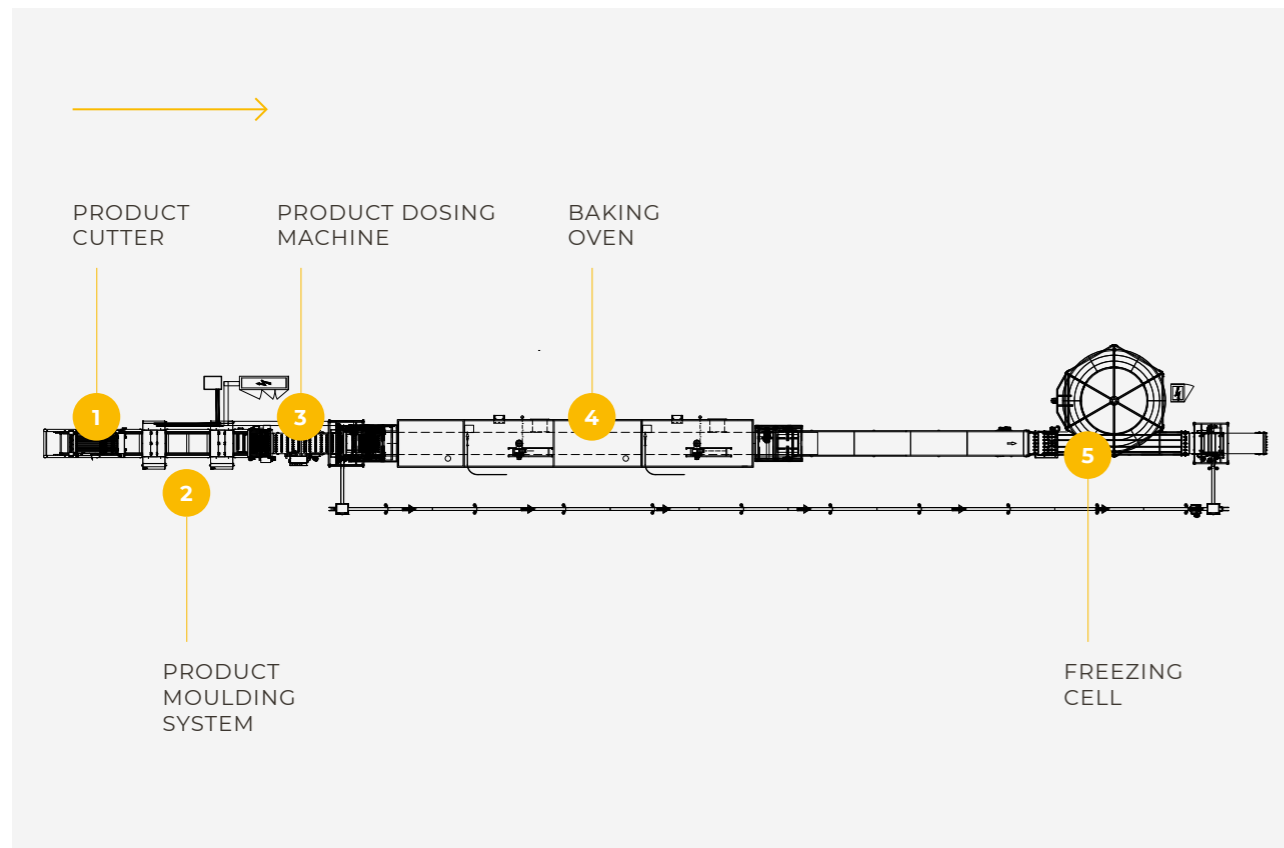


Tart line

This special line can process typical puff pastry and shortcut pastry tarts with different fillings including the Portuguese puff pastry tart "pastel de nata" featuring a puff pastry wrap and a cream filling

Features

- Production: up to 9,000 pcs/hr
- Extremely fast shape changeover
- Different filling types
- Aluminum paper cup feed





ROLLED DOUGH

**Not only puff pastry,
but also feuilletée,
brisée and sablée.**
**Cut and rolled without
any scraps**

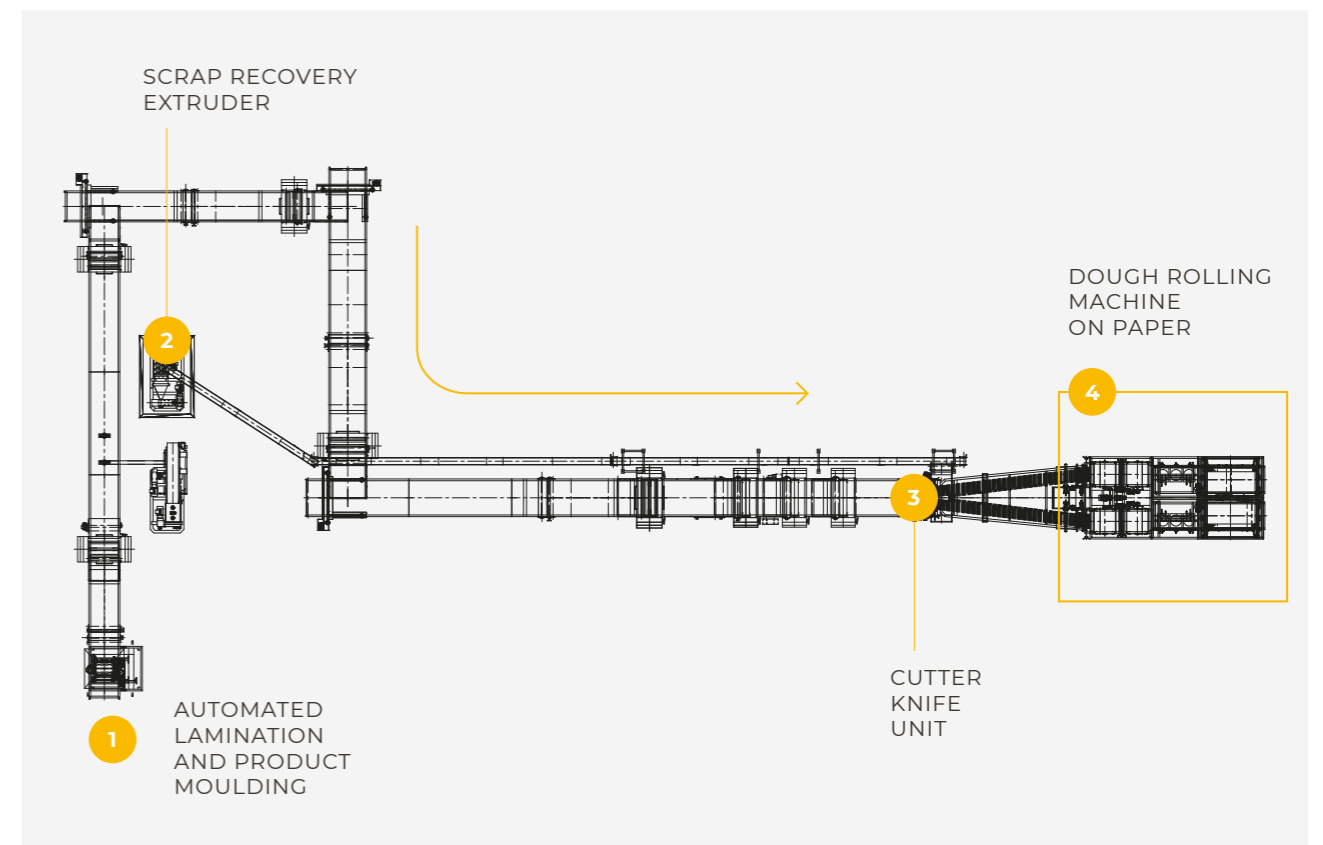


System for rolled dough sheet on paper

Our lines for rolled puff pastry rely on exclusive and innovative production systems, unrivalled for their high automation level and production capacity

Features

- Up to 9,000 pcs/h of finished products
- The line is ideal for production with different process technologies: feuilletée, brisée and sablée
- Dough disc cross-cutting for highest trimming scrap reduction
- Scrap recovery and reuse by means of a specially developed extruder





 PUFF PASTRY

Twisted, decorated, filled? Our puff pastry can be anything you like

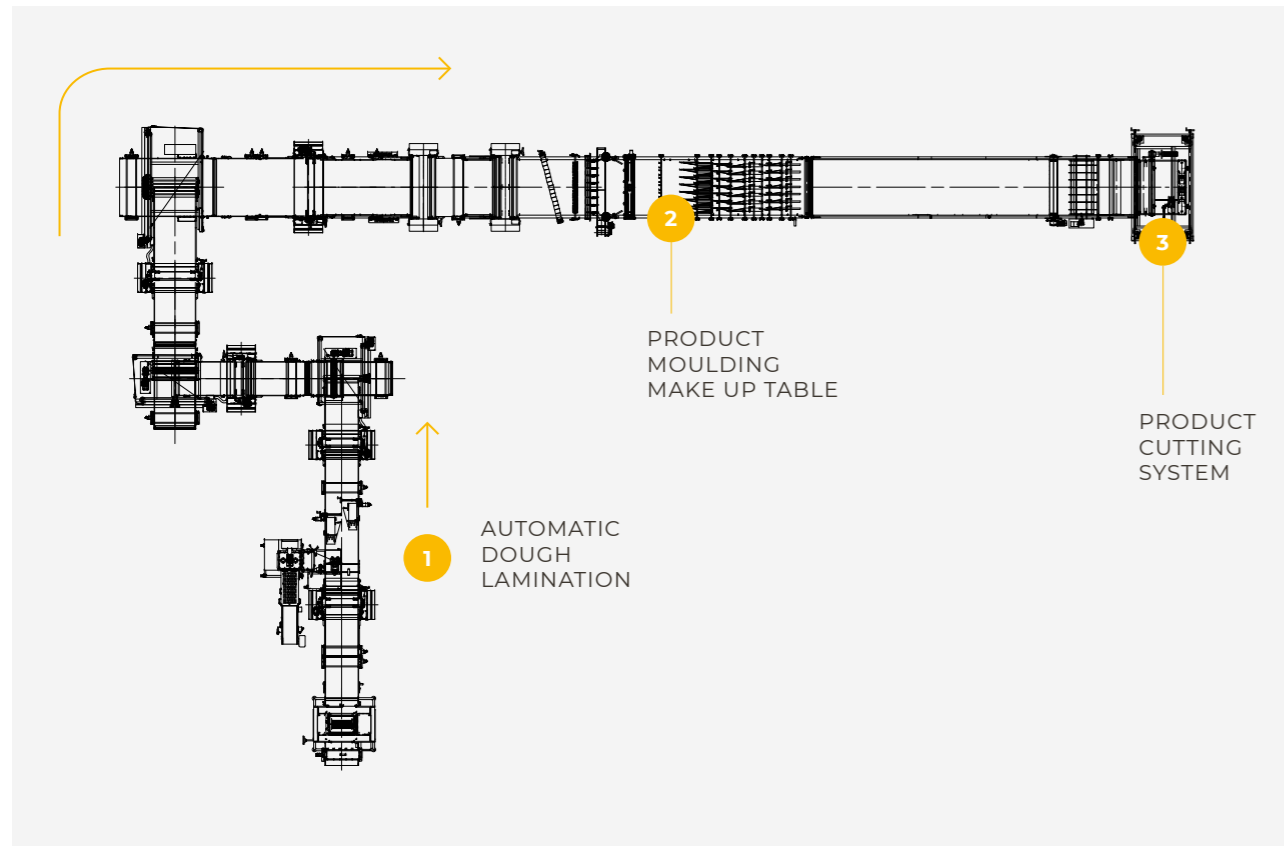


Puff pastry system

The excellent flexibility of our systems allows moulding of a wide product range on the same line. Our make up table can be equipped with various systems and dosing unit to mould rolled, folded, decorated, baked or frozen products

Features

- Production: up to 4,500 kg/h of finished products
- High-performance dosing machines for creams or solid ingredients fillings
- Product forming in trays or directly on the conveyor belt
- All moulding scraps can be reused





**Excellence, quality,
innovation, simplicity.**
**Each project is based on solid
pillars that make the difference**



Excellence

Made in Italy

For over 70 years we have been representing the Made in Italy of the processing lines, with the passion and know-how which make our customers' products special

R&D Laboratory

Our customers can rely on our highly qualified technology team and their support to develop and create customized products, both in our lab and in the customer's factory

Turnkey Project Specialists

We provide complete lines, designed to meet customer requirements, converting ideas into prime products, while closely following all process steps

Quality

Quality Control

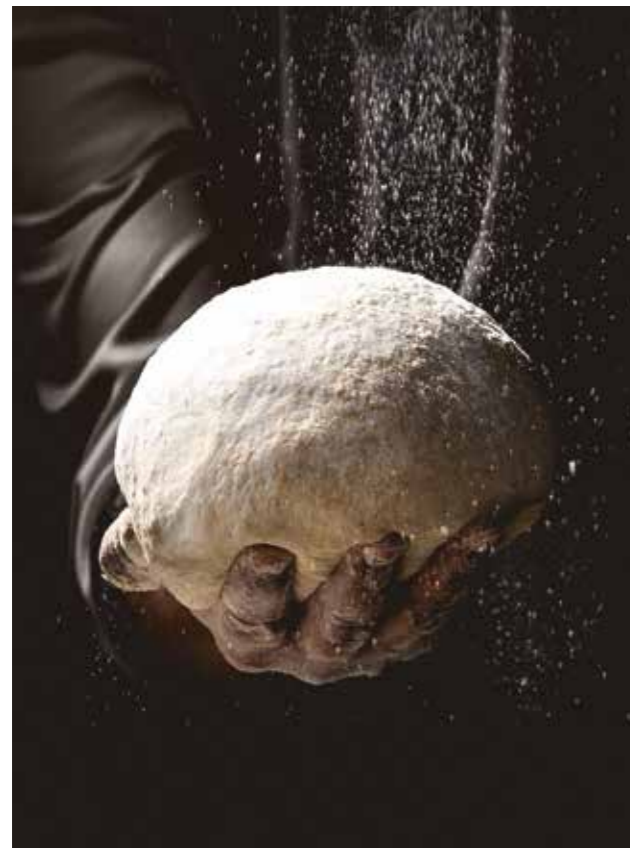
From design to 3D prototyping, from assembly to outfitting and testing, each system is only released from our factory premises after accurate controls ready for installation

Stress-free Technology

We shape dough and adjust its thickness with stress-free processing to meet ingredient features and enhance them in the final product

Product repeatability

Our systems combine handcraft know-how and the constant quality ensured by industrial production



Innovation

Robotics

Flexibility, reduced lead time and optimal space utilization – our systems rely on robotic units to deal with key manufacturing steps

- Vision systems for solid topping
- Pick-and-place unit for delicate-product inpanning
- Multiaxial manipulators for tray handling

Seamless control software

We integrate the main industrial electronic platforms and provide each system with a single intuitive control system governing all line components

IoT / Industry 4.0

Sensorization, data collection and storage on Cloud: the performance of our systems is constantly real-time remotely controlled

Simplicity

Format changeover

Our changeover sets feature a tool-less design to simplify product switchover, ensuring reduced machine downtime and high OEE

Hygienic Design

To comply with the most advanced hygiene standards required in the food industry, our lines are based on hygienic design principles in order for each component to ensure excellent performance and easy cleaning operations

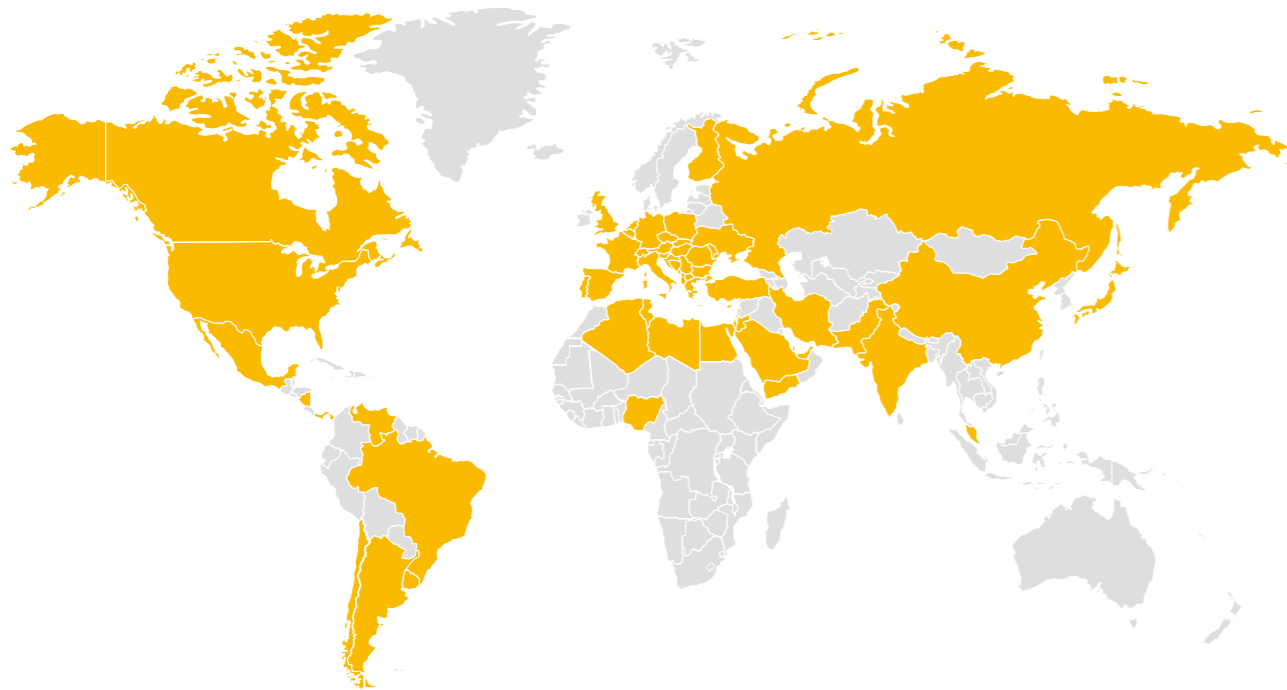
Modularity

Our lines are modular and can be expanded at any time, to accommodate product growth, thus facilitating the addition of new components



One line connects us to major companies worldwide

We are close to our clients,
even thousand miles away



SOME OF OUR CLIENTS:





TRIVI srl
Galliate (NO) - Italia
www.trivi.it