

 **TRIVI**

BREAD



**BREAD, PIZZA AND FOCACCIA
MOULDING 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

Ask us for a system producing salty bakery products and we will open up a world of possibilities. Bread, pizza, bread sticks, focaccia: focus on substance, not only shape





BAGUETTES AND CIABATTA

Excellence comes from stress-free processing

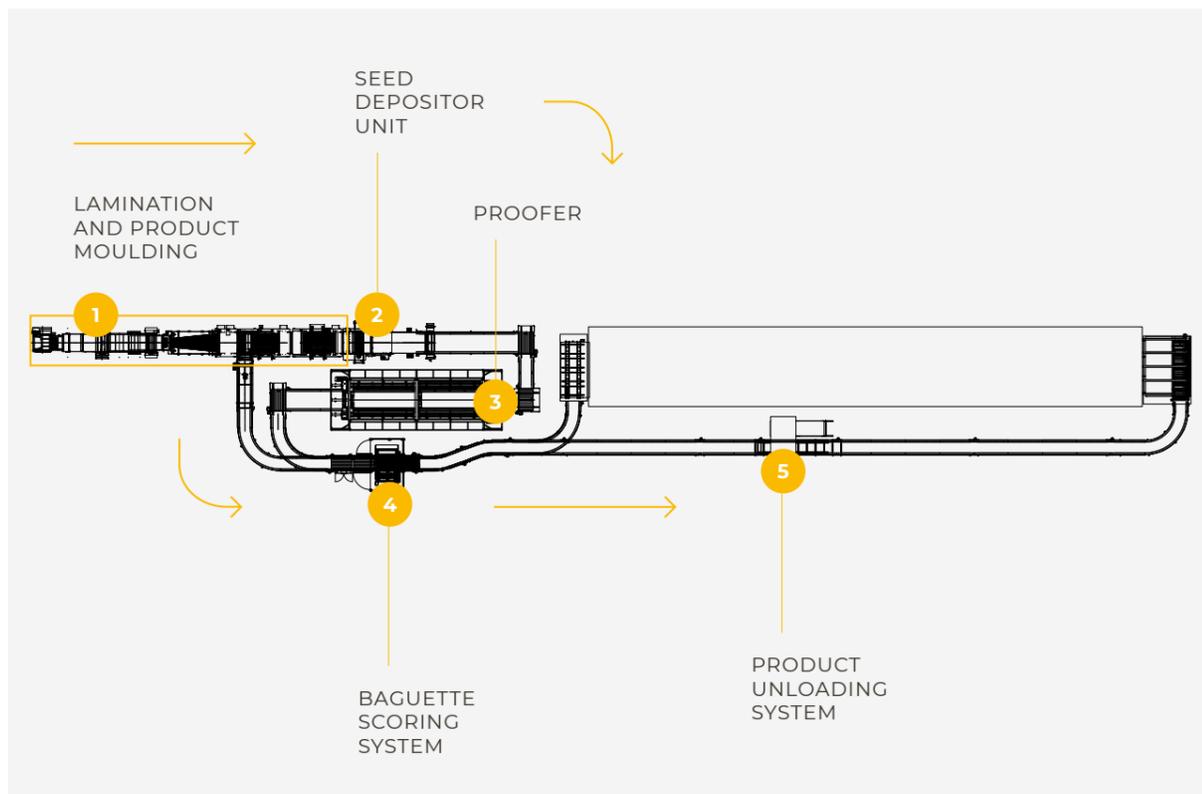


Baguette and ciabatta moulding system

We can rely on our systems to obtain top-quality products, as our dough sheeters provide stress-free processing and weight control devices ensure unparalleled quality and weight consistency

Features

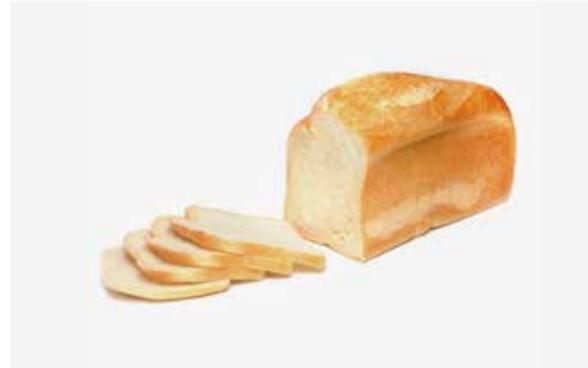
- Various dough recipes (cereal, wholegrain...)
- One machine can mould different product types
- Automated seed depositor unit
- High product capacity
- Special sheeter to process highly hydrated dough





TIN BREAD AND RUSK

Such perfect solutions as bread and rusk

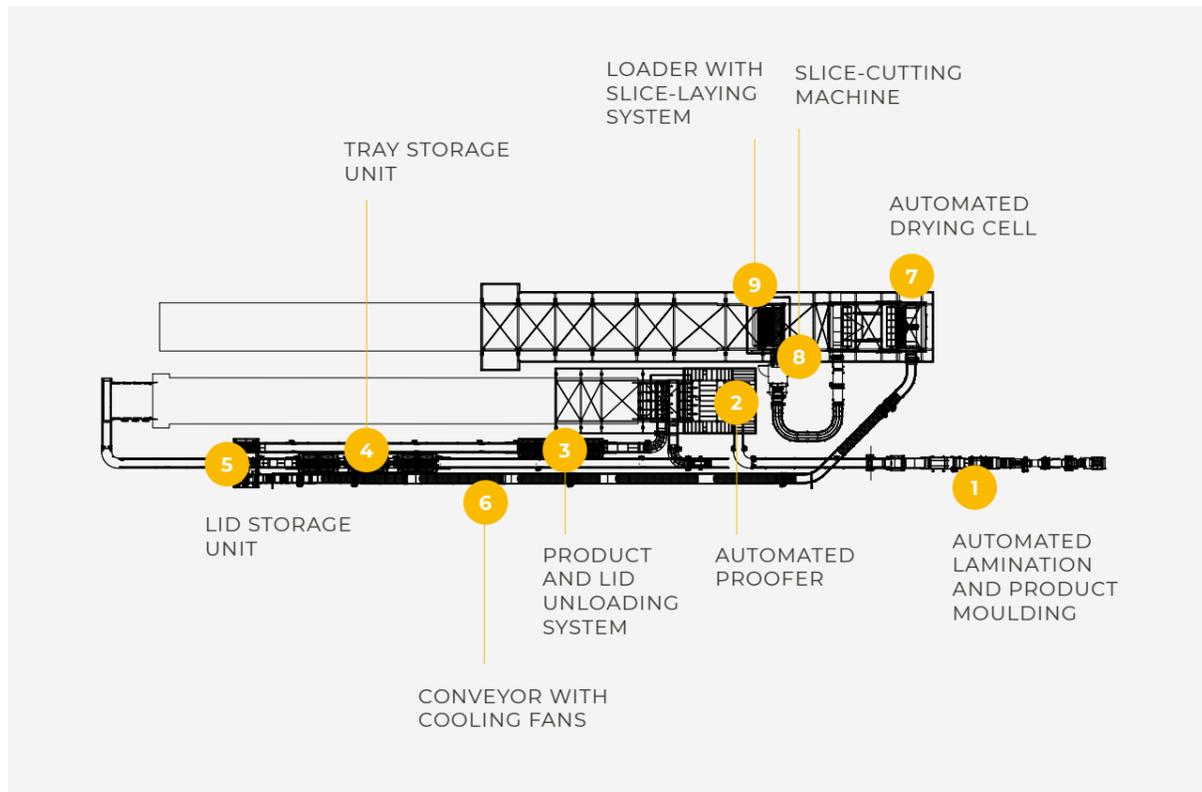


Tin bread and toast moulding system

Our lines are equipped with cutting-edge machinery which ensure very high production capacities. The final slice shape is given by the shape of the trays where bread is moulded with or without lid

Features

- Various dough recipes (cereal, wholegrain...)
- Round – or square – shaped products with or without a lid
- Seed depositor system
- Automated lid control



PIZZA AND FOCACCIA

Our worldwide unique solutions



Pizza and focaccia moulding system

Italian excellence and our product mastery combine to create the most typical Italian delicacy. Our highly versatile machines are also ideal for moulding deep-crust American-style pizza, focaccia and calzone

Features

- Production: 500 to 3,000 kg/h of product
- Round – or square – shaped edges
- Format changeover system
- Product diameter range: Ø80mm to Ø360mm
- Process options: with or without tray on wire mesh or stone ovens
- Special lamination machine to process highly hydrated dough





Solutions for innovative and traditional products alike

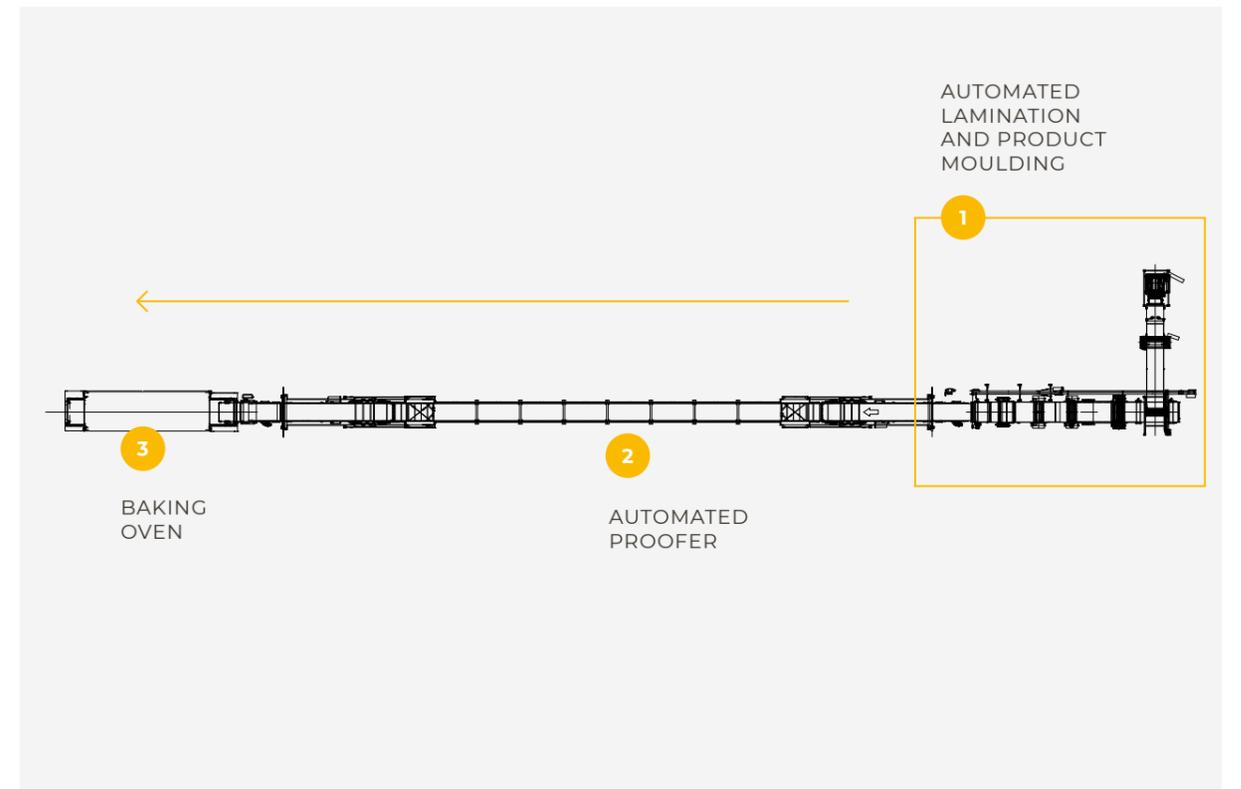


Flatbread moulding system

Our innovative systems apply stress-free technology to obtain very thin dough sheets to process such products as lavash or pita bread

Features

- 1.5mm dough sheet thickness
- Production of pita bread with or without pocket
- Fast format changeover
- Belt proofer for both cut products and continuous dough sheet
- Special Lamination system to process highly hydrated dough





BREADSTICKS AND SNACKS

Ideal solutions for any product shapes and sizes

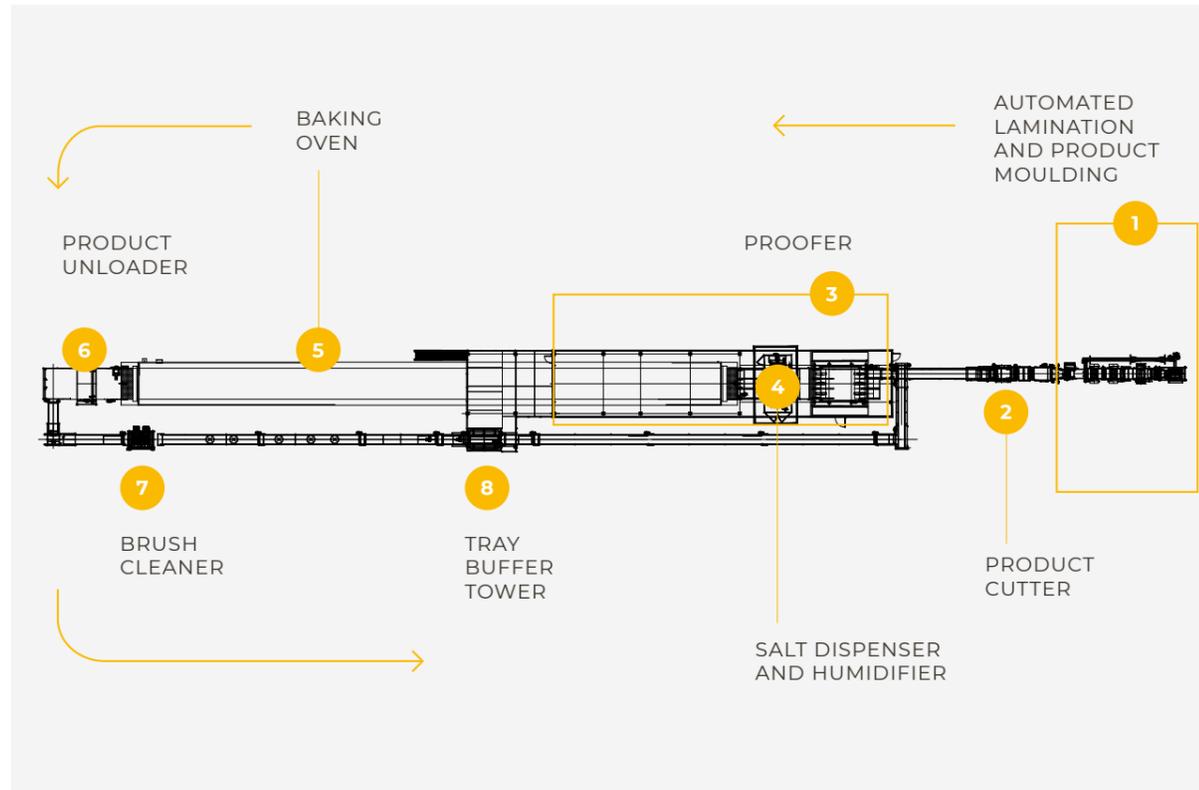


Breadstick and snack moulding system

Starting over 70 years ago, we have developed our advanced technology and constantly improved it over time, to produce breadsticks of all shapes, sizes and final aspect

Features

- Production: 100 to 800 kg/h of product
- 200 to 1000 mm dough sheets
- Fast format changeover
- Cheese, grain or salt depositor unit
- Electronic dough stretching control in the moulding cylinder infeed section
- Fully adjustable product length





**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

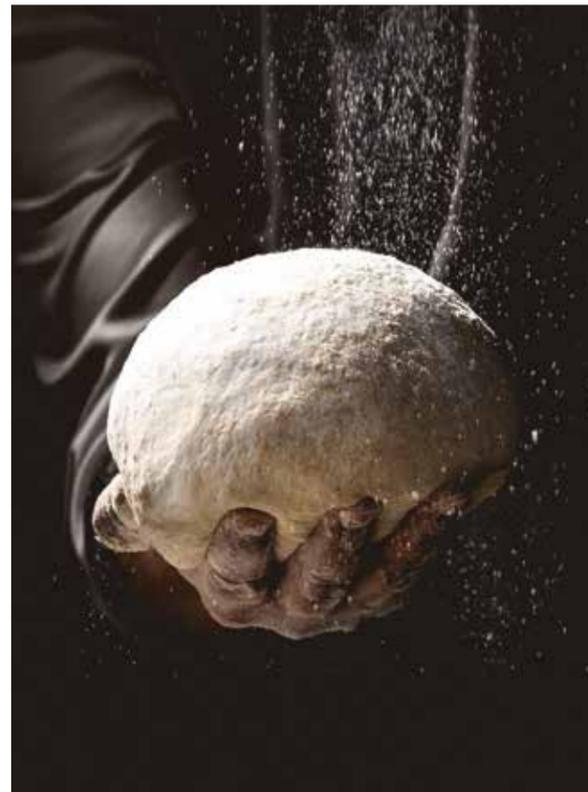
From design to 3D prototyping, from assembly to outfitting and testing, each system is only released from our factory premises after accurate controls ready for installation

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

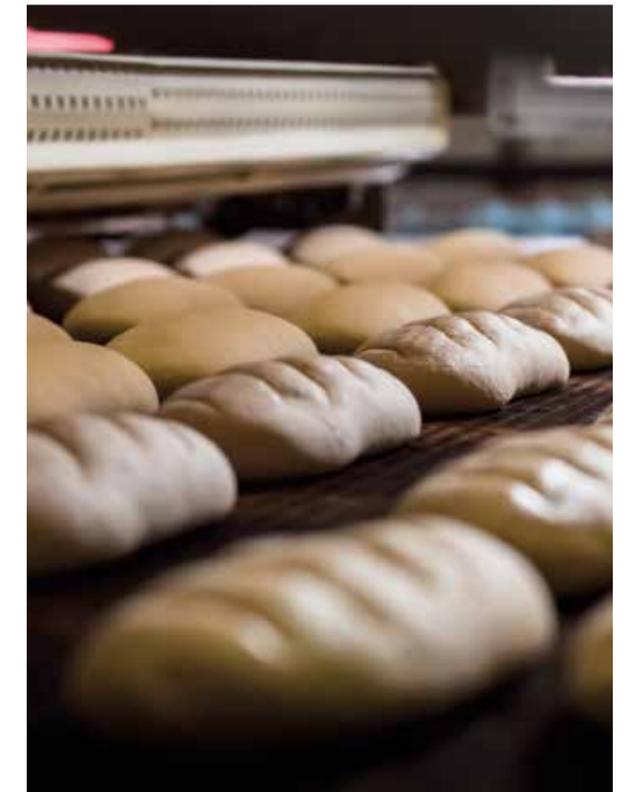
Our changeover sets feature a tool-less design to simplify product switchover, ensuring reduced machine downtime and high OEE

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

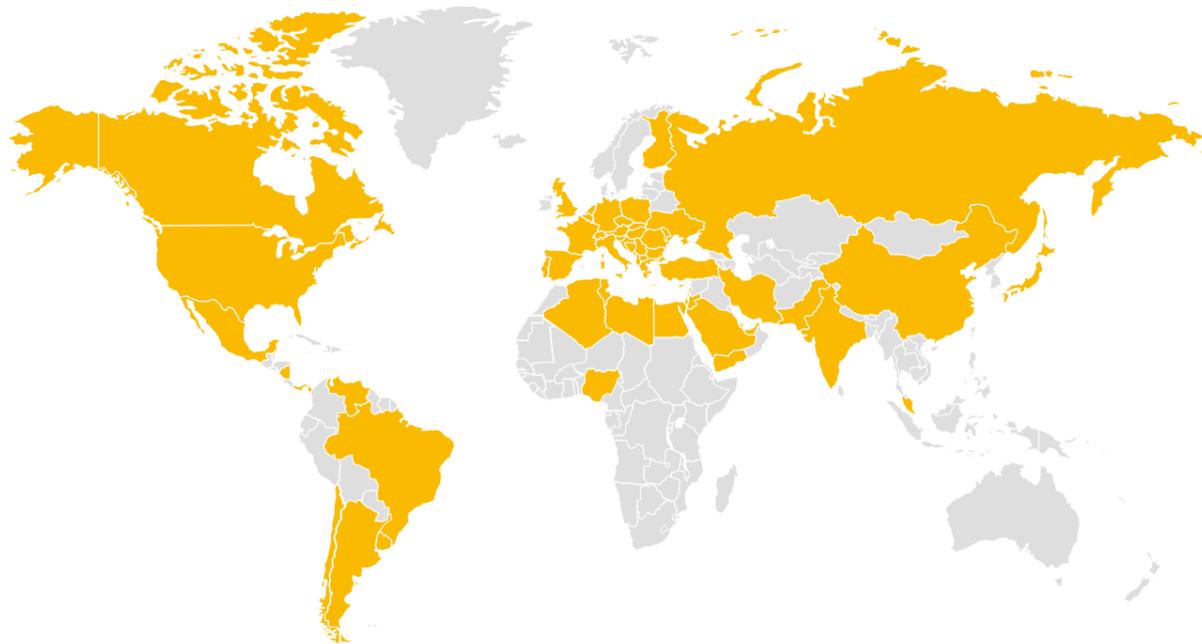
Modularity

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