



**MASTERS  
OF INDUSTRIAL BAKERY**

**COMPANY PROFILE**



# 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

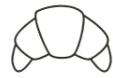
BAGUETTES, CIABATTA,  
TIN BREAD AND RUSK,  
PIZZA, FOCACCIA, FLATBREAD,  
BREADSTICKS, SNACKS



### Cake

MOULDED BAKERY  
PRODUCTS WITH BAKING  
TRAYS AND BAKING CUPS

## Your products:



### Sweet



### Bread



### Cake



#### Croissants

Relying on over 150 lines worldwide, we can produce any kind of croissant, either frozen or ready for baking



#### Bread

Our lamination lines rely on innovative stress-free technology To process dough easily and efficiently



#### Cake

Cutting-edge solutions for a wide range of dosed products with various dough types, shapes, dosing and fillings



#### Tart

A typical Portuguese delicacy, this tart is processed by our machines applying the typically high Made-in-Italy quality standards



#### Pizza and focaccia

Our systems can produce these in constant evolution products in different sizes and shapes, and with a wide range of toppings



#### Dough rolls

Round or square, puff pastry, feuilletée, brisée or sablée, our systems ensure high production capacity with any kind of dough



#### Flatbread

Our flexible solutions make the production of this oriental product possible



#### Puff pastry

We offer the ideal solution to meet any customer requirements for your puff pastry products, mixing and matching various fillings, decorations and shapes



#### Breadsticks and snacks

Our installations produce different sizes of breadsticks and snacks with flavours and spices

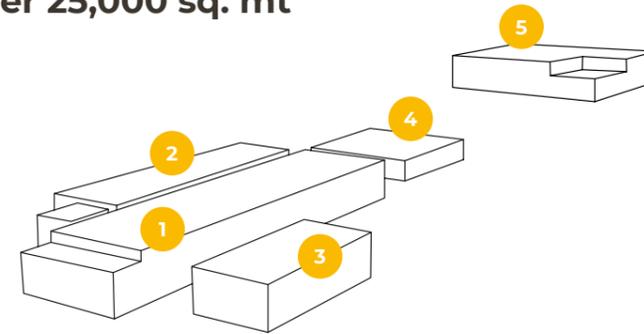


**We can  
realize any  
kind of project**



**Each product creation is based  
on all of this... and much more**

**5 production facilities  
over 25,000 sq. mt**



1. OFFICES AND LINES ASSEMBLY
2. MACHINERY ASSEMBLY AND SPARE PARTS WAREHOUSE
3. MACHINERY ASSEMBLY
4. R&D LABORATORY
5. MANUFACTURING OF FRAMES AND MAIN UNITS

**R&D  
Laboratory  
1,000 sq. mt**

**Production capacity  
500 to 3,500 kg/h**

Ranging from semiautomatic lines to large-sized integrated installations, designed and manufactured with the same DNA

**Croissants:  
facts and figures  
+2 million pcs/h**

Croissants produced by our customers hourly, ready for baking or freezing

**Partnership  
Project Management**

A dedicated team constantly supporting customers in managing complex design projects

**Fast Prototyping  
3D printing**

3D printing for real time testing the new solutions to be applied on moulding systems

**Complete projects  
Customer-Oriented**

A highly qualified team of technologists, software experts, mechanical and electronic engineers supporting our customers throughout the life cycle of our installations



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

A history  
of **excellence**



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



Details which make  
the difference:  
this is **quality** to us



### 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



What we mean  
by **innovation**:  
artificial and human  
intelligence  
working together



**Innovation**

### Robotics

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

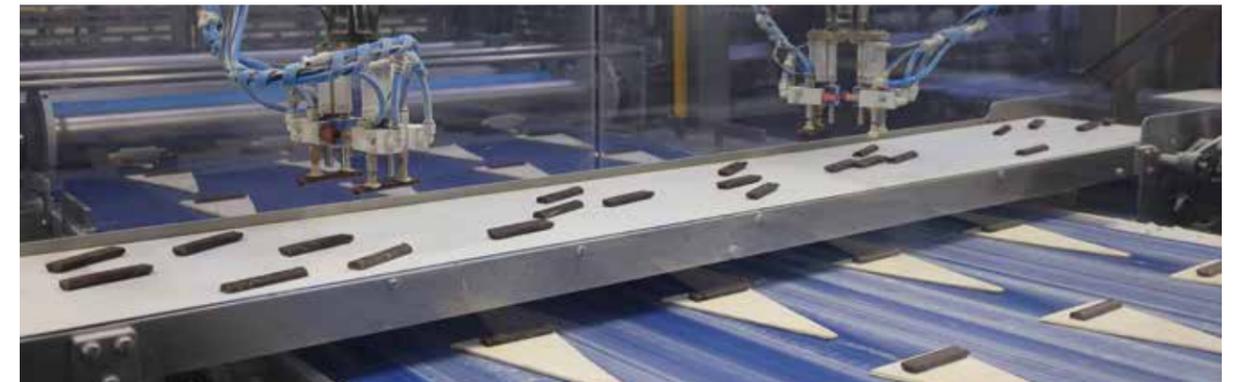
- Vision systems for solid topping
- Pick-and-place unit for delicate-product inpanning
- Multiaxial manipulators for tray handling

### 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



To us, **simplicity** means solving complex issues



### 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

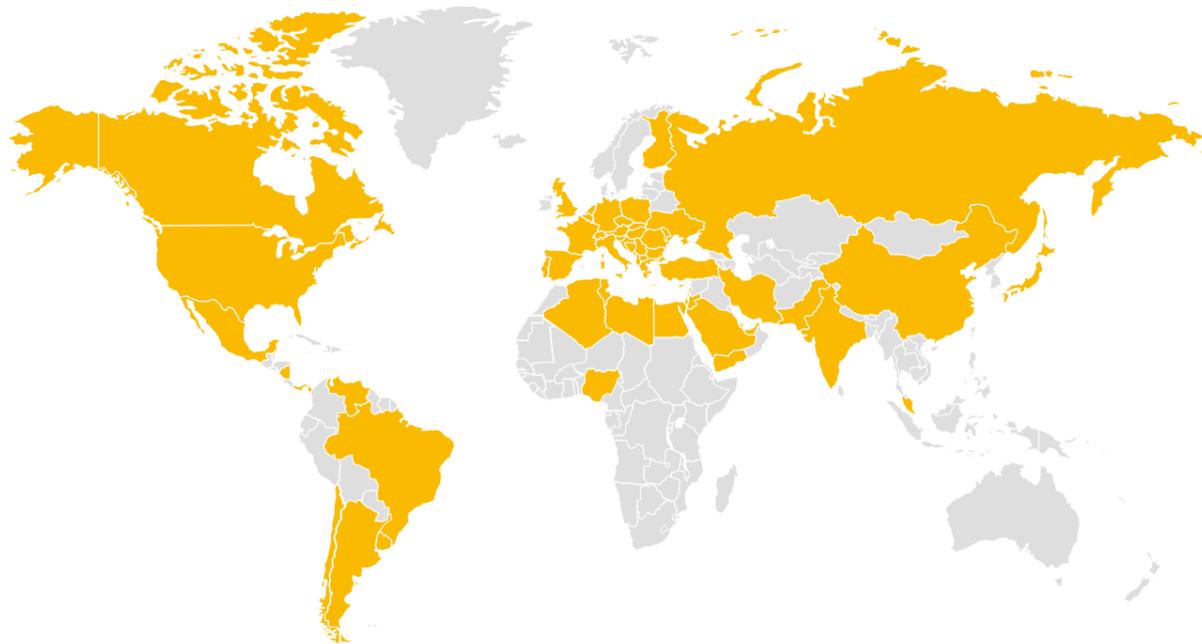
### Modularity

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](http://www.trivi.it)