

- **Intermediate conveyor**
  - 700 mm wide intermediate conveyor with a length of approximately 2400 mm. To supply the dough or pastry sheet to the next reduction/sheeting station. Provided with an endlessly welded belt. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive food grade materials. The belt is cleaned by means of a scraper with an easy cleanable collecting hopper.
- **Cross Roller**
  - 700 mm cross roller, to widen the extruded dough sheet to final working width. The cross roller is freely adjustable in height up to 30 mm. by means of a handwheel with readout. The cross roller is provided with a roller with a diameter of 150 mm. and has a width of 225 mm. Provided with a fixed speed drive. The cover can be opened from the side for easy cleaning. Made of stainless steel and non-corrosive materials.
- **Two Roll sheeting Station 200**
  - 700 mm two-roll sheeting station to reduce the dough sheet down in thickness. Each roller with a diameter of 200 mm. The roller width is 700 mm. The rollers are made of stainless steel with a perfect smooth surface. The thickness is freely adjustable from 1-30 mm. by means of a handwheel with readout. The scraper blades are easily removable for cleaning. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive materials.
- **Incline supply conveyor**
  - Inclining supply conveyor with a length of approximately 3.4 meters. Working width: 1000 mm; belt width: 1100 mm; conveyor width: 1200 mm. Provided with an endlessly welded belt. Including quick release for easy cleaning of the belt. Provided with its own adjustable drive. Made of stainless steel and non-corrosive food grade materials.
- **Flour dispenser with removable hopper 1000**
  - Flour dispenser to provide the conveyor belt or pastry sheet with a thin layer of flour. The dispensing width is adjustable by means of adjustable inserts. This flour dispenser is provided with a hopper and a special roller, what will push the flour through a stainless-steel screen. This will give a perfect equal layer of flour. The speed and amount of flour are also easily adjusted. Made of stainless steel and non-corrosive materials. Including quick release of flour for easy cleaning.
- **Multi roller 12**
  - Multi roller with a working width of 1000 mm. Consisting of a bottom roller in stainless steel execution and a diameter of 200 mm. Top roller provided with 12 “free” spinning rollers, each with a diameter of 90 mm. Total circumference 600 mm. The rollers are special polished. The top and bottom rollers each with its own adjustable speed drive. The total unit is built onto a frame. Depending on the type and/or characteristics of the dough a reduction of maximum 10:1 can be achieved. The bottom roller is cleaned by means of a scraper, which is easily removable for cleaning. The thickness between the rollers is freely adjustable from 7 – 30 mm. by means of a handwheel with readout. Made of stainless steel and non-corrosive materials.
- **Intermediate Conveyor**
  - Intermediate conveyor with a length of approximately 2600 mm. To supply the dough or pastry sheet to the next reduction/sheeting station. Provided with an endlessly welded

belt. Provided with its own speed drive inclusive quick release. Made of stainless steel and non-corrosive materials. The belt is cleaned by means of a scraper with an easy cleanable collecting hopper.

- **Two roll sheeting station 200**

- Two roll sheeting station to reduce the dough sheet down in thickness. Each roller with a diameter of 200 mm. The roller width is 1100 mm. The rollers are made of stainless steel with a perfect smooth surface. The thickness is freely adjustable from 1-30 mm. by means of a handwheel with readout. The scraper blades are easily removable for cleaning. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive materials.

- **45 degrees cord conveyor**

- 45 degrees cord conveyor, to change the direction of the dough sheet 90 degrees. The conveyor is provided with cords. With its own adjustable speed drive and made of stainless steel and other non-corrosive materials.

- **Intermediate conveyor**

- Intermediate conveyor with a length of approximately 3200 mm. To supply the dough or pastry sheet to the next reduction/sheeting station. Provided with an endlessly welded belt. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive food grade materials. The belt is cleaned by means of a scraper with an easy cleanable collecting hopper.

- **Flour dispenser with removable hopper 1000**

- Flour dispenser to provide the conveyor belt or pastry sheet with a thin layer of flour. The dispensing width is adjustable by means of adjustable inserts. This flour dispenser is provided with a hopper and a special roller, what will push the flour through a stainless-steel screen. This will give a perfect equal layer of flour. The speed and amount of flour are also easily adjusted. Made of stainless steel and non-corrosive materials. Including quick release of flour for easy cleaning.

- **Flour dispenser with removable hopper 1000**

- Flour dispenser to provide the conveyor belt or pastry sheet with a thin layer of flour. The dispensing width is adjustable by means of adjustable inserts. This flour dispenser is provided with a hopper and a special roller, what will push the flour through a stainless-steel screen. This will give a perfect equal layer of flour. The speed and amount of flour are also easily adjusted. Made of stainless steel and non-corrosive materials. Including quick release of flour for easy cleaning.

- **Two roll sheeting station 200**

- Two roll sheeting station to reduce the dough sheet down in thickness. Each roller with a diameter of 200 mm. The roller width is 1100 mm. The rollers are made of stainless steel with a perfect smooth surface. The thickness is freely adjustable from 1-30 mm. by means of a handwheel with readout. The scraper blades are easily removable for cleaning. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive materials.

- **Intermediate conveyor**

- Intermediate conveyor with a length of approximately 2700 mm. To supply the dough or pastry sheet to the next reduction/sheeting station. Provided with an endlessly welded

belt. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive food grade materials. The belt is cleaned by means of a scraper with an easy cleanable collecting hopper.

- **Two roll sheeting station 200**

- Two roll sheeting station to reduce the dough sheet down in thickness. Each roller with a diameter of 200 mm. The roller width is 1100 mm. The rollers are made of stainless steel with a perfect smooth surface. The thickness is freely adjustable from 1-30 mm. by means of a handwheel with readout. The scraper blades are easily removable for cleaning. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive materials.

- **Main Conveyor**

- Main conveyor belt with a working width of 1000 mm. Provided with an endlessly welded food grade synthetic belt. Belt width: 1100 mm. Overall width of the conveyor 1200 mm. Length of the conveyor belt approximately 30.0 meter. The belt is continuously cleaned by means of scrapers. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive materials. All necessary units can be permanently mounted or simply wheeled over this conveyor belt for maximum flexibility. The main conveyor is provided with a central air-pipe including connections and automatic condensation valve. Speed adjustable in a ratio of 1:5.

- **Special belt tension system**

- Because of the length of the main conveyor we need a special belt tension system. The system works with a handwheel and a gear rake on both sides. By turning the handwheel you can tension and release the belt.

- **Mobile Scrap removal to the side**

- Scrap removal conveyor to remove the scrap straight back and then to the side into a catch bin (not supplied). The conveyor is provided with an endlessly welded belt with a working width of 1000 mm. Belt width: 1100 mm. Conveyor width 1200 mm. Made of stainless steel and non-corrosive food grade materials.

- **Free space for depositor and sprayer 70 feet**

- Including wire way connection and mechanical provisions so the depositors fit correctly. (example: cable trunk height and leg positions on the main conveyor)

- **Carousel for cutters**

- Carousel which hold 6 cutters for easy change over. The cutters will stay in the unit which will protect the cutters from potential damage.

- **Cross Roller**

- 900 mm cross roller, to widen the extruded dough sheet to final working width. The cross roller is freely adjustable in height up to 30 mm. by means of a handwheel with readout. The cross roller is provided with a roller with a diameter of 150 mm. and has a width of 225 mm. Provided with a fixed speed drive. The cover can be opened from the side for easy cleaning. Made of stainless steel and non-corrosive materials

- **45 degrees cord conveyor**

- 45 degrees cord conveyor, to change the direction of the dough sheet 90 degrees. The conveyor is provided with cords. With its own adjustable speed drive and made of stainless steel and other non-corrosive materials.

- **Two roll sheeting station 200**
  - Two roll sheeting station to reduce the dough sheet down in thickness. Each roller with a diameter of 200 mm. The roller width is 1100 mm. The rollers are made of stainless steel with a perfect smooth surface. The thickness is freely adjustable from 1-30 mm. by means of a handwheel with readout. The scraper blades are easily removable for cleaning. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive materials.
- **45 degrees cord conveyor**
  - 45 degrees cord conveyor, to change the direction of the dough sheet 90 degrees. The conveyor is provided with cords. With its own adjustable speed drive and made of stainless steel and other non-corrosive materials.
- **Horizontal conveyor**
  - Horizontal conveyor with a length of approximately 2000 mm. To supply the dough or pastry sheet to the next reduction/sheeting station. Provided with an endlessly welded belt. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive food grade materials. The belt is cleaned by means of a scraper with an easy cleanable collecting hopper.
- **Twin multi cross roller 1000**
  - Twin multi cross roller, to widen the dough sheet to final working width. A chain with a number of “free” spinning rollers forms one set that reduces the dough to one side. In total two sets of these rollers are mounted inside the twin cross roller. Each set of rollers is provided with its own separate speed drive. The rollers are indirectly driven by the dough. This cross roller widens the dough sheet from the middle towards the sides. Each individual roller has a diameter of 100 mm. The height of the two sets of rollers are adjustable by means of a handwheel with read out. The unit is protected by a stainless-steel cover. Made of stainless steel and non-corrosive materials
- **Two roll sheeting station 200**
  - Two roll sheeting station to reduce the dough sheet down in thickness. Each roller with a diameter of 200 mm. The roller width is 1100 mm. The rollers are made of stainless steel with a perfect smooth surface. The thickness is freely adjustable from 1-30 mm. by means of a handwheel with readout. The scraper blades are easily removable for cleaning. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive materials.
- **3x Operating touch screen AB Versa view 1500**
  - The total line is operated from 3 Allen Bradley Versa View 1500 a touch screen. This touch screen provides the operator with an overview of the line and let him with a single touch on the screen switch off and on the individual units and regulate them in speed. Another advantage of such a screen is that once the settings are correct, the settings may be saved with a unique code. This way you can store and recall new and previous settings for all sorts of products. You can see at the end of the day the production characteristics, meaning that with a simple touch on the screen a global overview is given of production time and down time. Including the regular down time. This in combination with the error list you can find out the real production time. The error list provides you with all the vital information regarding the errors or stops that

occurred. It has all information over the last 500 failure reports. It also provides you with general information over setting up the machine and how the synchronization is working and how it can be readjusted. The touch screen operating panel holds many more functions, all to your benefit for simple and easy operating of your Tromp machine.

- **Main electric switch board**
  - Main electric switch board will be abounded from the line not further than 5 meters and will be made of stainless steel; optional in stainless steel. All electrical devices, switches and counters if applicable are mounted inside. The PLC and servo controller have been removed from the control panel
- **All conveyor are executed with open frame for easy cleaning**
- **All sheeters will have hinge-able doors for easy access**
- **Additional Items**
  - **Aseptic motors SEW**
  - **Storage frame for hopper of the above strewers**
    - Storage frame for 1 hopper 800 mm wide. The frame is adjustable in height by a handwheel. This will give the possibility to level out the height of the frame to the duster frame. Made of stainless steel and non-corrosive materials.
  - **Storage frame for hopper of the above strewers**
    - Storage frame for 3 hoppers 1000 mm wide. The frame is adjustable in height by a handwheel. This will give the possibility to level out the height of the frame to the duster frame. Made of stainless steel and non-corrosive materials.
  - **Spreading conveyor at the end of the line to spread out the lanes**
    - 1850 mm long with a belt width of 1300 mm wide. This is an incline conveyor with an infeed height of 900 mm and a discharge height of 1100 mm. Provided with its own adjustable speed drive. Made of stainless steel and non-corrosive materials.