

 **TRIVI**

CAKE



**CAKE 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

Seven different products, all based on one system concept, adjusted to meet various requirements.
When you say the detail makes the difference





We make your life sweeter

Cake line system

Our cake line is specifically designed for moulded bakery products such as muffins and plum cakes. We can make a wide range of baking-tray cakes, with or without a paper cup, mixing and matching various dough types, shapes, decorations, fillings and toppings, and dough inclusions. Our machines can mould products with different colours by feeding various dough types in order to obtain two-flavour or marbled products

Upon request, each cake line can be completed by adding:

- Automated operations for fast changeover
- Automatic tray change system
- Easy piston cleaning by means of an innovative pumping system
- Jacketed hopper for constant product temperature



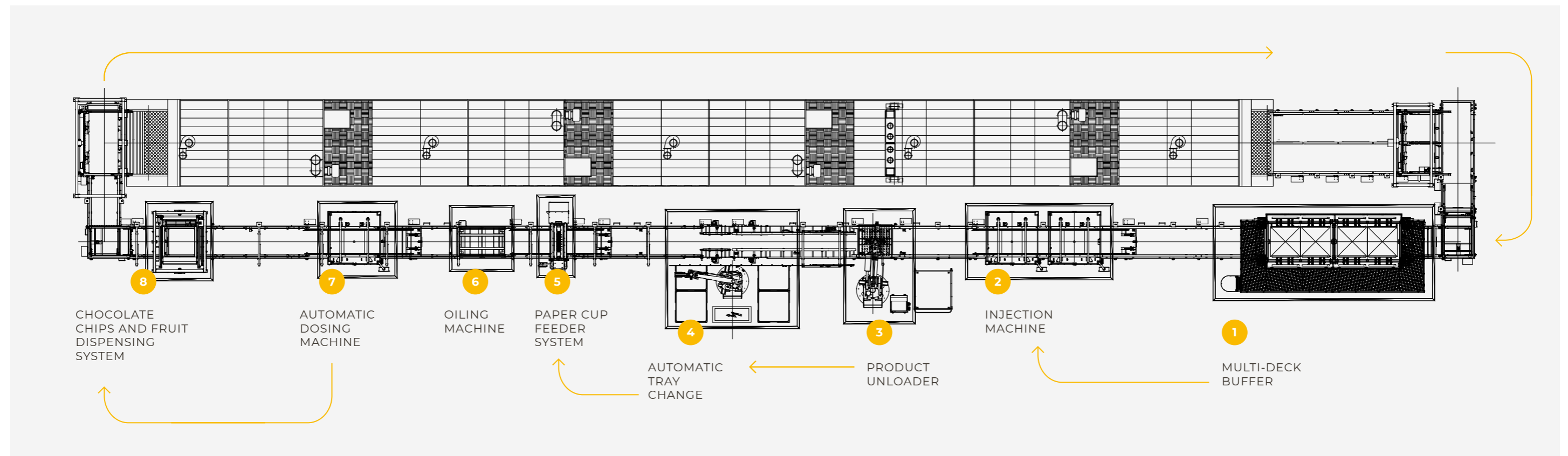
Paper cup products

Dosed in paper cups – placed in trays, cupcakes and muffins are very popular products



Products made with no baking cup

Traditionally-shaped, dosed into teflon or silicon coated trays, to simplify the production process





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Marbled products

By mixing two different dough types we can process a product with a unique taste which is a perfect blend of both

Different doughs

Products with two types of batter. This method allows to develop sophisticated flavours with elaborate aesthetics, to obtain a single product with different tastes



Dough dosing with DSG machine





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Different fillings

Cakes can be filled with any kind of cream or jam, to give the product a richer flavour. Furthermore, up to 2 different fillings can be injected into each product, thus obtaining a wider product range



Different toppings

Finished products can be topped with decorations, creams and any other topping to make them more delicious and appealing to consumers



Product cooling tunnel



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Different shapes and microdosing

Shaped trays are used to process special-shaped products to which aesthetic details can be added by micro-dosing a second dough in predefined points of the mould



Detail of FLG model injection machine





**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

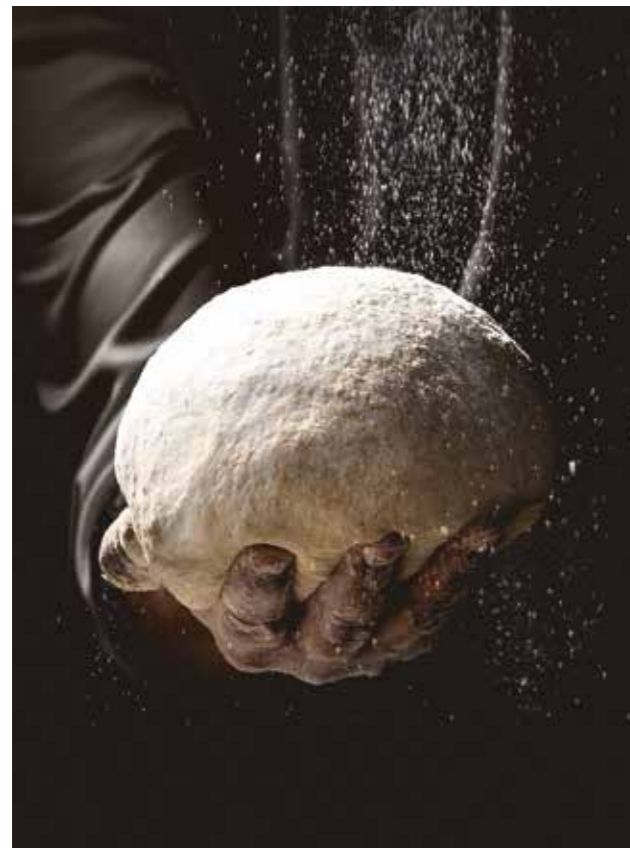
From design to 3D prototyping, from assembly to outfitting and testing, each system is only released from our factory premises after accurate controls ready for installation

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

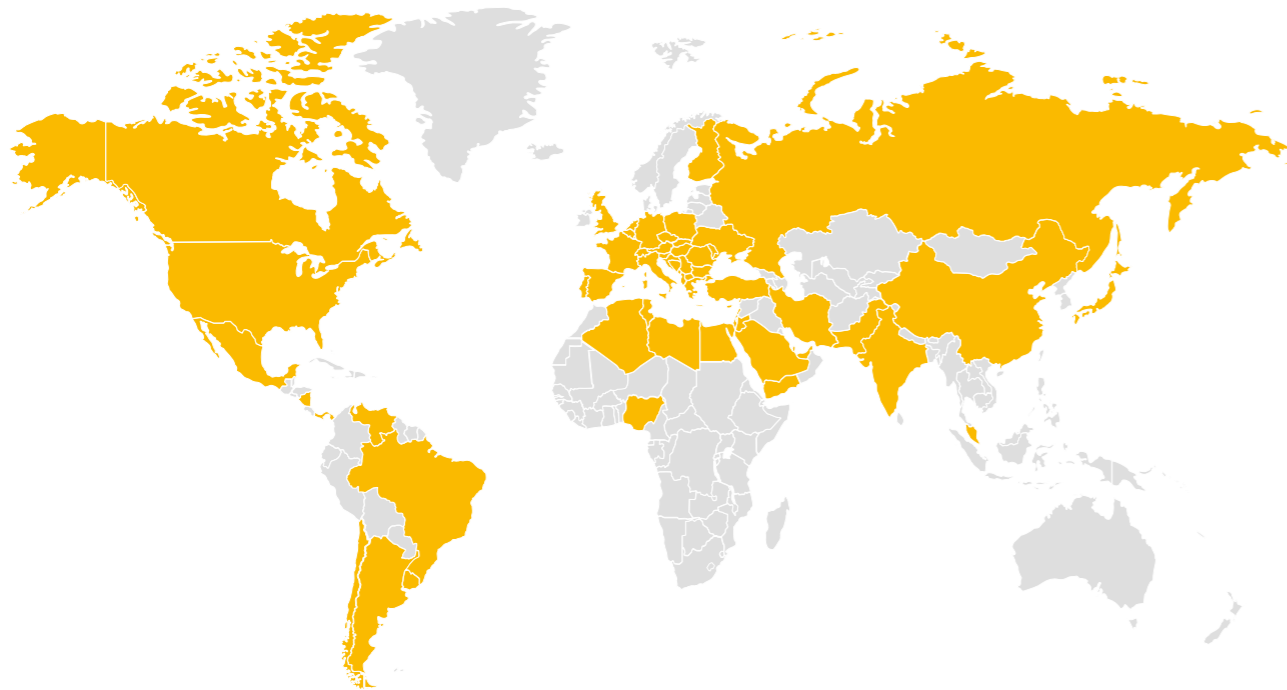
Modularity

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:





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www.trivi.it