



BREAD SNACK SOLUTIONS

# GRISS<sup>®</sup>



**MINIPAN<sup>®</sup>**  
industrial lines & machines

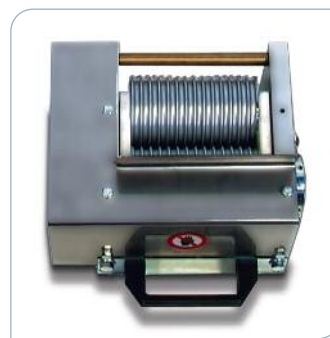


MINIGRISS®

MINIGRISS® is an automatic forming machine for grissini featuring the electronic length cutting control. The particular “stop in phase” function consent to interrupt the forming phase, to let the operator remove the grissini from the unloading conveyor and restart ready for an accurate cut. The independent motorization for both drawing unit and guillotine, witnesses a unique reliability. The drawing unit, customizable and interchangeable, composed by two stainless steel rollers with bronze scrapers, is the heart of MINIGRISS® and guarantees the same forming performances of the bigger lines. That’s why the machine is particularly indicated as a R&D tool, or for artisan productions.



Automatic forming and cutting



Drawing unit



GRISS 600®

Versatility to serve creativity. GRX® 600 is a flexible grissini machine with tray up system, recommended for medium size production demand. Thanks to a complete choice of customizable optionals, grissini shapes and dimensions are not a limit anymore.

GRX® guarantees great performances with a low labour demand. Suitable for baking pans from 400 to 600 mm of useful width, GRX® is the essence of Minipan’s spirit: automation open to improvements.



Drawing unit

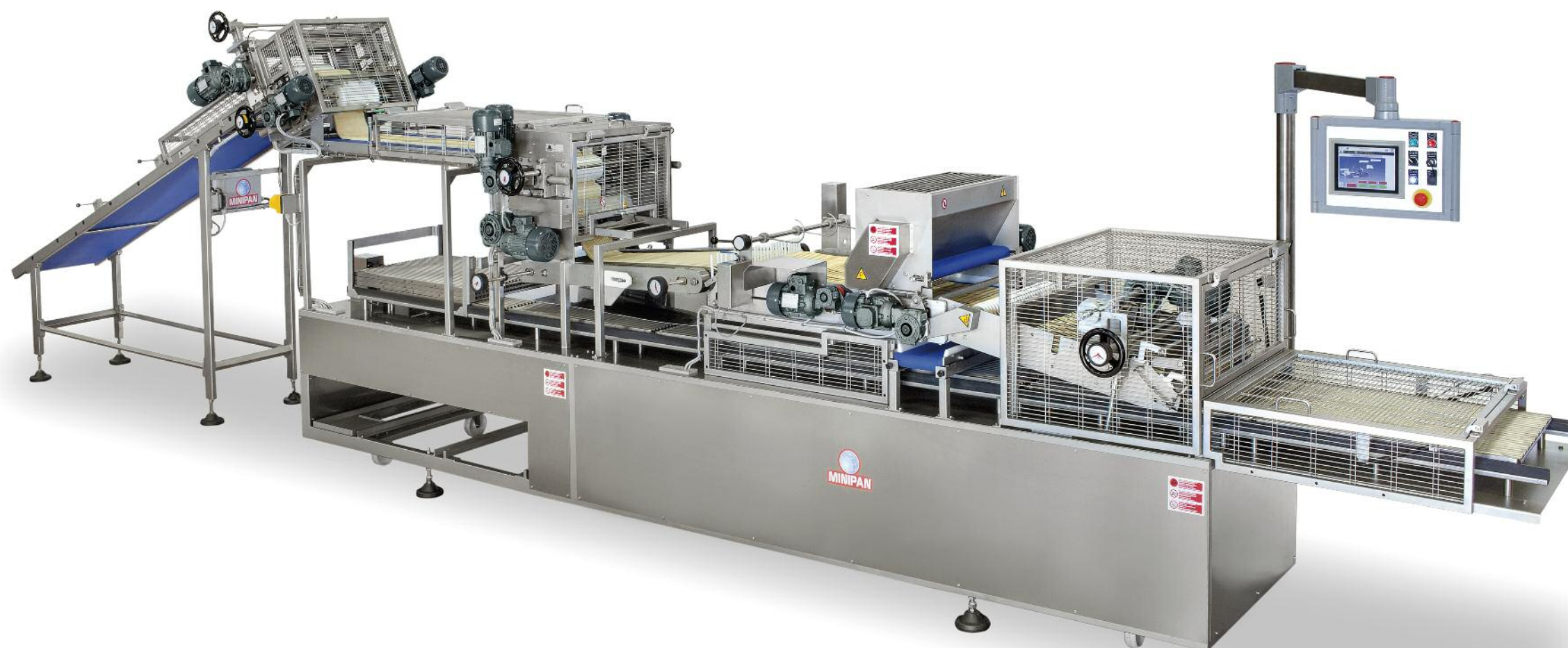






## GRESEX® BAT 660

The essence of flexibility. An amazing range of shapes producible: grissini of every shape and diameters, bread loafs, but also flat breads of thickness below 1mm. And everything completed by an integrated topping device for sesame or poppy seeds, with automatic recovery of the excess. GRESEX® is a complete, reliable and modern solution, to guarantee a long lasting investment: many machines in one, to afford the always more moody market. GRESEX®. So flexible that will never pass fashionable.



Spring conveyor and water bath

Integrated topping device

Guillotine cut and grissini tray-up

Flat breads forming and tray-up







## GRESEX® 660 LINE

The flexibility of GRESEX® is now powered by an automatic sheeting line featuring the SCRAP FREE® system. Thanks to flanged guaging rollers, the GRESEX® LINE is capable to deliver to the forming machine a sheet of dough accurately controlled in thickness and length, which consent to avoid the nasty re-cut of the sheet edges. The SCRAP FREE® system is a great development, to reduce toward zero any kind of scrap on the raw product, to obtain a perfect shape, enhancing the production efficiency. With an immediate result: great flexibility with low labour costs.

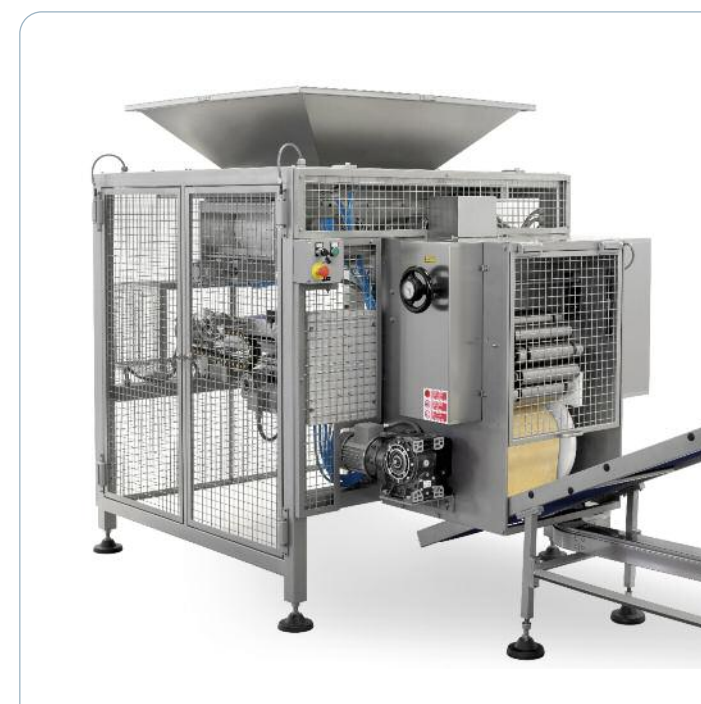


SCRAP FREE® gauging unit



Dough chuncker with integrated retractable belt and multiroll satellite

Automatic seeds recycling device







## GRESEX® 1000 LINE

The GRESEX 1000 is the new automatic production line for breadsticks and flat bread. This standard line includes all of the innovative features of the GRESEX 660 with a useful width of 1000 mm. As with all the other Minipan industrial lines, GRESEX 1000 is suitable for automatic panning or direct loading on tunnel ovens. With respect to the artisan recipes, we industrialize production without any compromise, and give taste to the shape of tradition.



Guillotine cut

Drawing unit and spring conveyor

Side tray loader







## GRISS® INDUSTRIAL LINES

In the effort to help our clients establishing themselves and grow bigger, we have developed a new range of industrial machines, which have met with huge success worldwide, setting a new benchmark in the bakery industry. The latest INDUSTRIAL GRISS® range have been developed in cooperation with market leaders, ingredient suppliers and high-end food technologists, stressing Minipan's customer oriented attitude to deliver the best technology for the highest productivity and efficiency. GRISS® INDUSTRIAL LINES are designed to provide a unique flexibility, while respecting the culture of the traditional recipes. Originally developed for Italian "grissini", GRISS® LINES are now capable to shape various styles of bread snacks, including thin flat breads down to 0,8mm thickness in extremely high capacity: a flexible and future-proof investment.



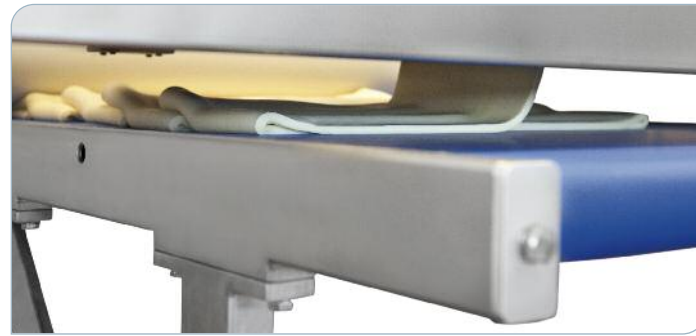




## FLAT BREAD LINE®

Worldwide consumption of baked flat breads is increasing, as is the request for highly automated and versatile machines for flat bread make-up.

Minipan, always a step ahead in the bread snacks market, presents a flat bread line which joins high productivity and quick size change to make any desired shapes with any topping.



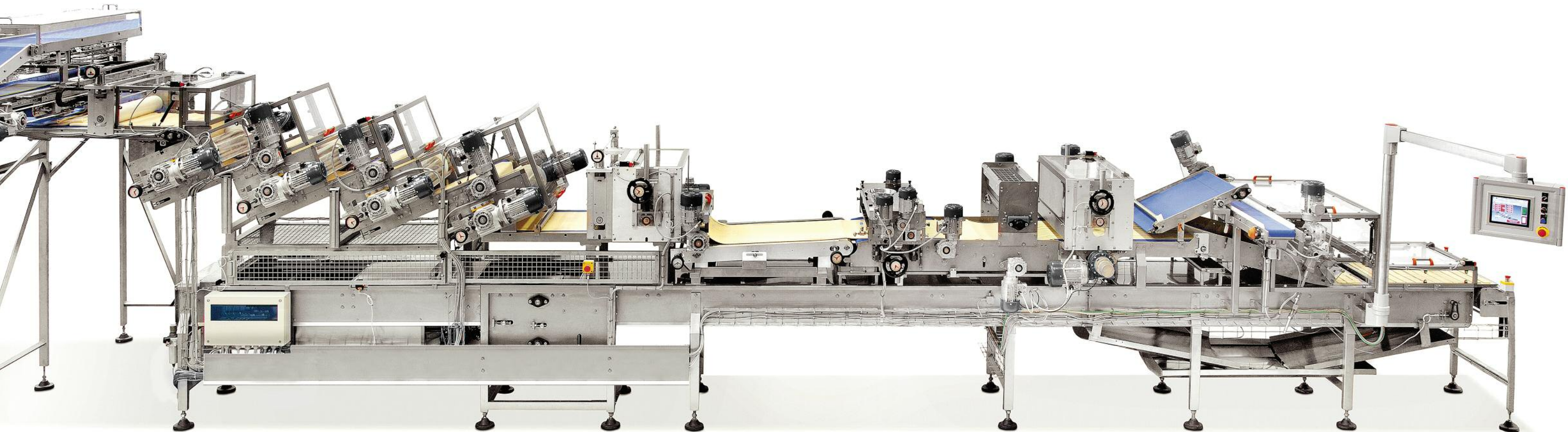
Folding unit



Longitudinal cut



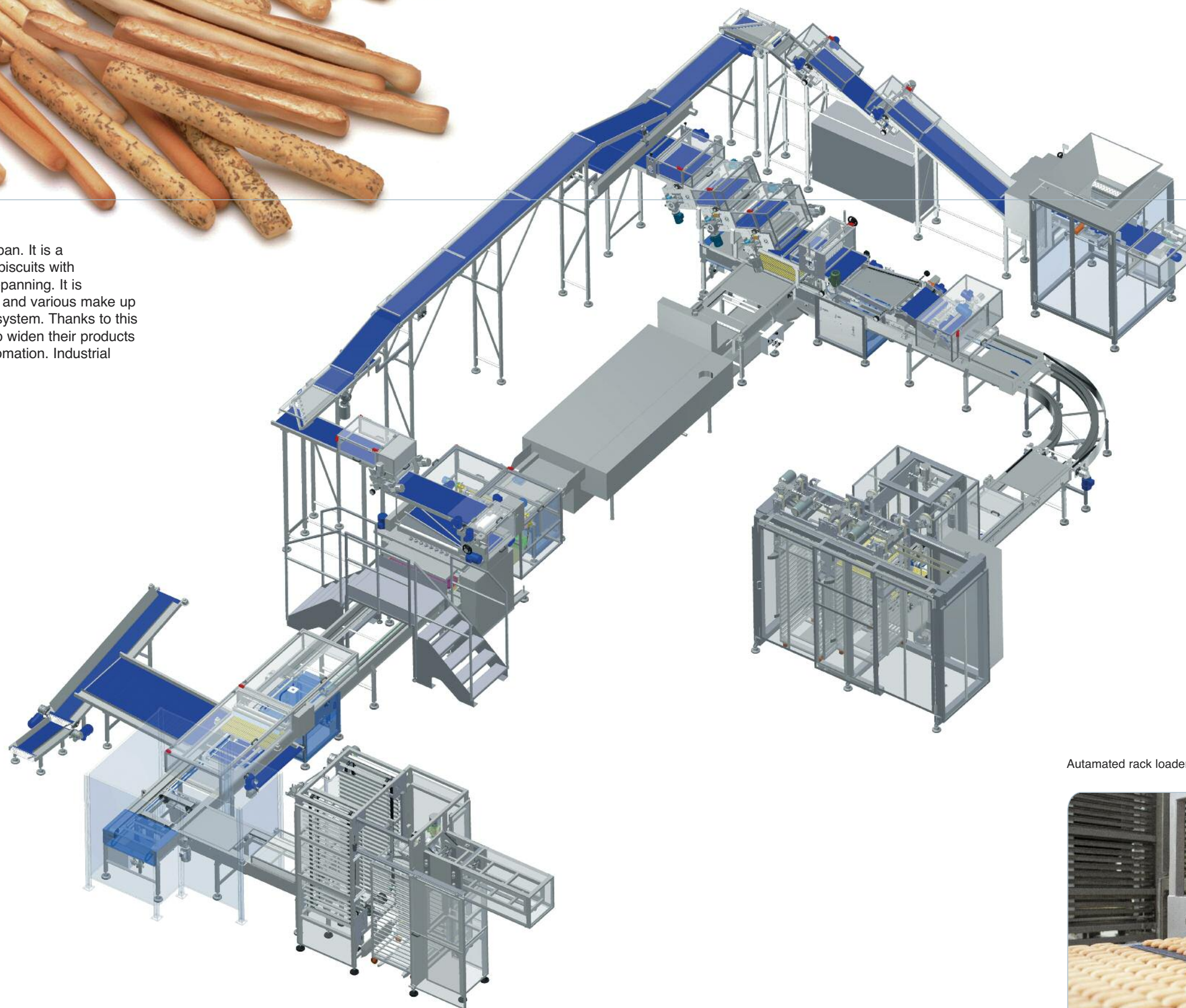
Rotary die cutting device with scrap return





## MULTIPAN

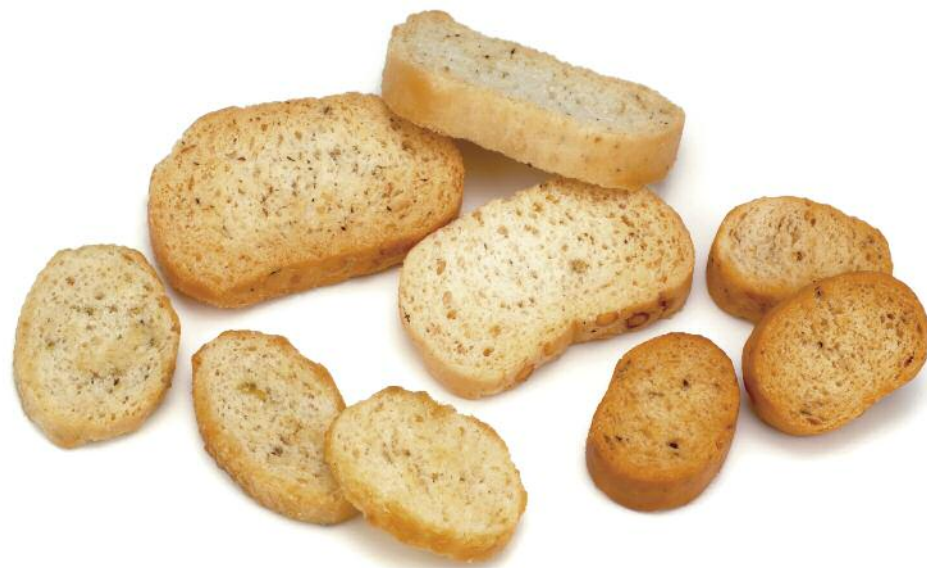
MULTIPAN is a winning solution of Minipan. It is a multipurpose line for bread snacks and biscuits with automated tray handling and product depanning. It is equipped with rack loader and unloader and various make up machines on a single traying conveyor system. Thanks to this solution Minipan allows his customers to widen their products portfolio, maintaining versatility and automation. Industrial productivity meets artisan flexibility.



Automated rack loaders/unloaders







## CROSTINI TRAY UP LINE

MINIPAN's crostini rephasing and tray up line is connectable to automatic bread slicers and is PLC controlled. The rephasing system is able to provide a unique performance in reordering the rough disks of bread coming from the bread slicing machine. The vibrating conveyors flatten the sliced disks and the rephasing device is helpful to fill the useful width of the conveyor belt that drives the product to the baking pans. A set of sensors controls that the belt is completely filled on the width and the length desired in order to forward the product with a consistent distribution. The baking pans are then forwarded to the toasting stage.



## TOPPING SOLUTIONS

Solutions to the various challenges of applying toppings are available to effectively distribute salt, sugar, spices and seeds (sesame, poppy or fennel), as well as oil sprinklers and washover devices. MINIPAN offers custom solutions for existing lines or complete topping systems.



Washover device

Oil sprayer

Water bath with seed topping unit







GRX® 600 FLEX PICKER

To meet the creativity of our most innovative clients, we overcame the limits of possible automation, exploiting the best available technology to consent the top flexibility in product shape and topping opportunities. Using a flex picker robot (available for each GRISS® version), today it is possible to deposit individual nuts (or similar particles) onto the individual product with extreme precision. Thanks to a scanner, the device can spot the nut randomly placed on a synchronized conveyor and pick it up through a suction cap, to finally place it on top of the bread snack, exploiting GRISS® incredible tray-up accuracy capabilities.



Almonds topping with Flex Picker robot



BREAD SNACK SOLUTIONS

GRISS®



MINIGRISS®	30-80 Kg/h	—	—	50-150 Kg/h
GRISS 600®	70-200 Kg/h	—	—	120-400 Kg/h
GRESEX 600®	70-200 Kg/h	70-200 Kg/h	—	120-400 Kg/h
GRX 660®	100-400 Kg/h	—	—	150-600 Kg/h
GRX 660 BAT®	100-400 Kg/h	—	70-180 Kg/h	150-600 Kg/h
GRESEX 660®	100-400 Kg/h	100-400 Kg/h	—	150-600 Kg/h
GRESEX 660 BAT®	100-400 Kg/h	100-400 Kg/h	70-180 Kg/h	150-600 Kg/h
GRESEX 1000	150-1200 Kg/h	10-1200 Kg/h	100-1000 Kg/h	120-2000 Kg/h
GRESEX 1200	250-1500 Kg/h	50-1500 Kg/h	200-1200 Kg/h	150-2500 Kg/h

Minipan S.r.l. reserves to itself the right to modify or improve the technical features in any moment and without advice. Issue date 20/04/2014.



## MINIPAN. TASTE SHAPERS.®



biscuits



bread



bread snacks



gluten free



automation



# MINIPAN®

industrial lines & machines

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