

MINIPAN[®]

A close-up photograph of a bread extruder. The machine's rollers are visible, and a continuous stream of golden-brown, ridged bread snacks is being extruded. The background is a dark, textured surface.

SYR
EXTRUDER
FOR
BREAD SNACKS
AND
SWEETS

FROM ITALY ...

The SIRINGATRICE became a consistent part of the MINIPAN range in the early '70, supporting bakers in the production of Italian's breakfast favourites long shaped biscuits and cookies. To mimic the talented, skilled and educated gesture of the master bakers, MINIPAN designed the most gentle, efficient and robust 3 cylinders extruding head and combined it with a guillotine to control the length of the product while depositing on the tray.

It did not take long before the SYR became a market standard in the production of Sicilian "Pasta di mandorle" (almond paste) or the Neapolitan "Mostacciolo", or the Tuscan "Cantuccini" and many other specialties from all around the world.

...TO THE WORLD!

The SYR had such a great impact on the market that today MINIPAN can count more than 1000 units running around the world.

As a result, this machine has evolved into a uniquely versatile and reliable future proof technology, while respecting the most demanding sanitary design standards.

The 2 or 3 removable cylinders head able to extrude any kind of dough is the heart of SYR. Around the head we created a world of possibilities to widen the production range. The line counts now a several type of machines, each one has its own peculiarity and serves a dedicated market: SYR MATIC, SYR ROTO and the INDUSTRIAL SYR.





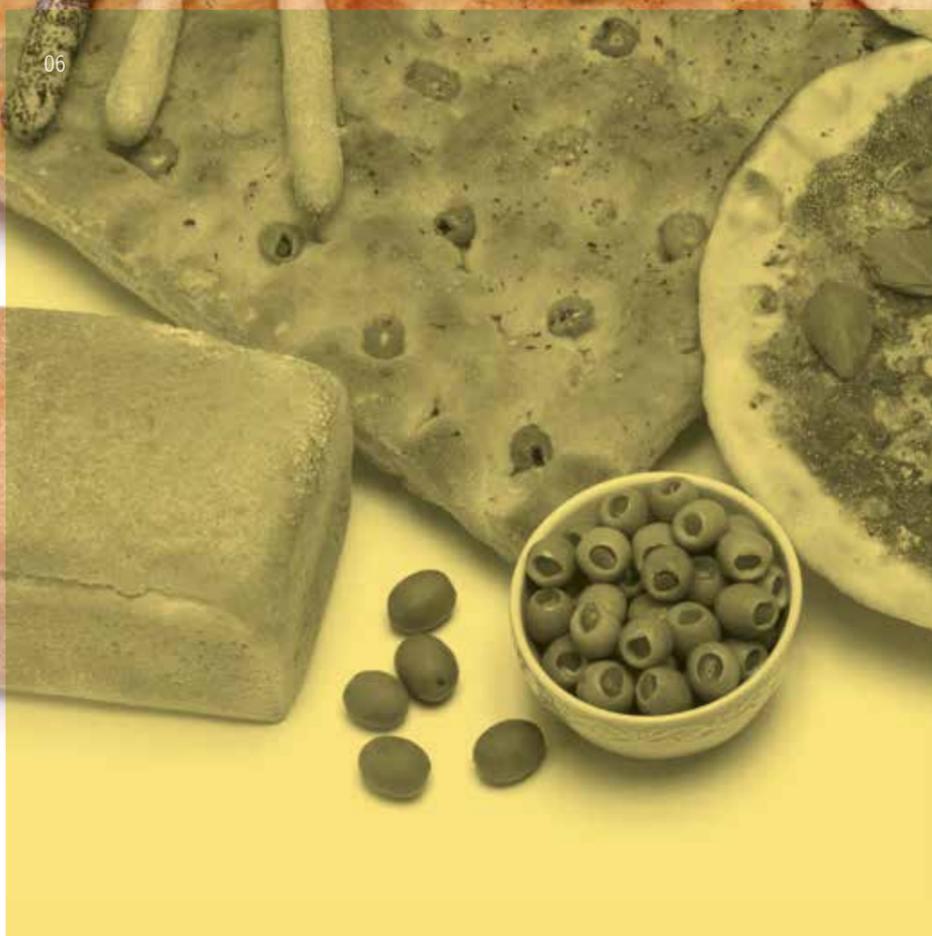
SYR

MINIPAN presents the latest generation of SYR, a robust extruder for a variety of biscuits featuring automatic placement on baking pans.

Our heavy-duty construction driven by the most recent electronics contributes to make SYR a modern and reliable machine, ideally suited for organic and gluten-free products.

SYR features a stainless-steel depositing head composed of 3 cylinders, unique to the industry, which guarantees the most homogeneous, accurate and even extrusion for a wide range of recipes.





SYR ROTO



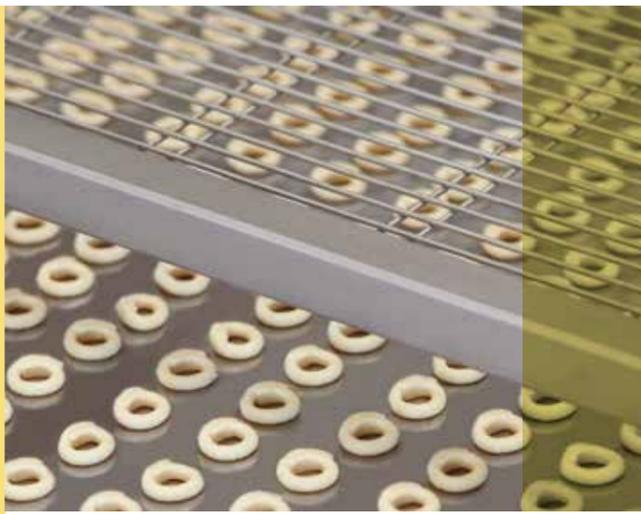
SYR ROTO

Specifically designed for gluten-free products, SYR ROTO testifies how far we have gone in developing solutions for this kind of dough. Versatile and reliable, SYR ROTO can shape a full world of references with a simple format change size: different size pizza bases, baguettes, breadsticks, focaccia, pita bread and biscuits.

The 3 stainless steel rollers extruding head is the heart of this machine, able to process very easily different types of dough, even if they are super sticky.

SYR ROTO respects all the highest standards in terms of sanitary design and, despite it has been originally developed for gluten-free products, provides great performances even with organic products.





SYR MATIC

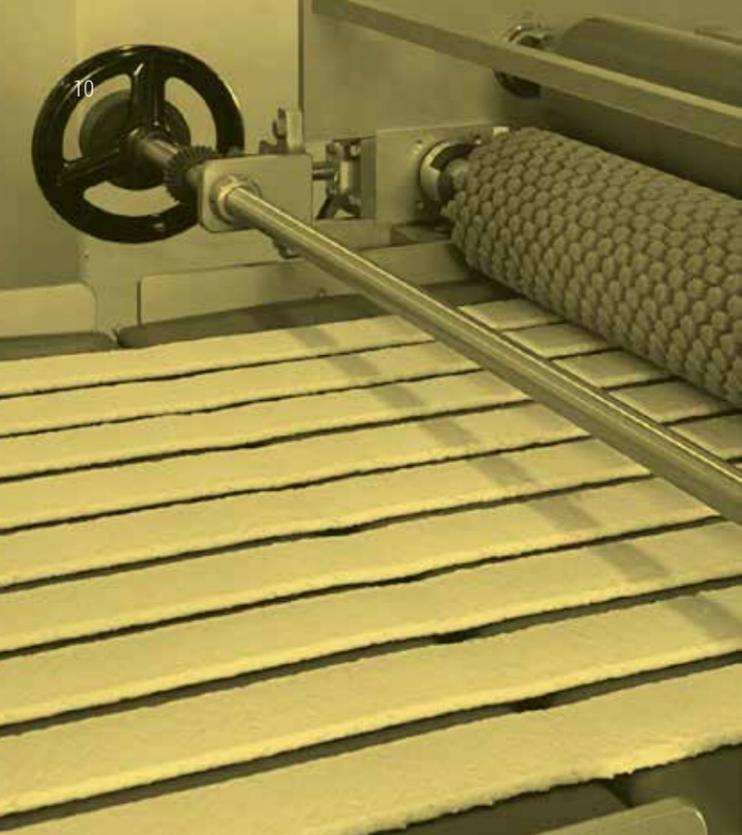
One more choice among MINIPAN's range: SYR MATIC mounts a special extruding head, realized on purpose for extruded taralli, which smoothly processes the dough and deposits it on a conveyor belt. Then a forming unit takes the correct amount of dough, forms the toroid shape and automatically deposits it on tray.

The latest generation of SYR MATIC features interchangeable extruding heads to guarantee top versatility and the highest sanitation standard. Quick and easily removable, the head can be high pressure washed offline while electric parts remain safe on board. Not only round shape snacks, SYR MATIC makes as well breadstick, flatbread and every snack the customer is willing to create, even gluten-free.



SYR MATIC





SYR TOP

The top level when we talk about SYR lines. SYR TOP is an incredibly versatile machine that shapes an entire universe of products: from cookies to bread snacks, both gluten-free and traditional.

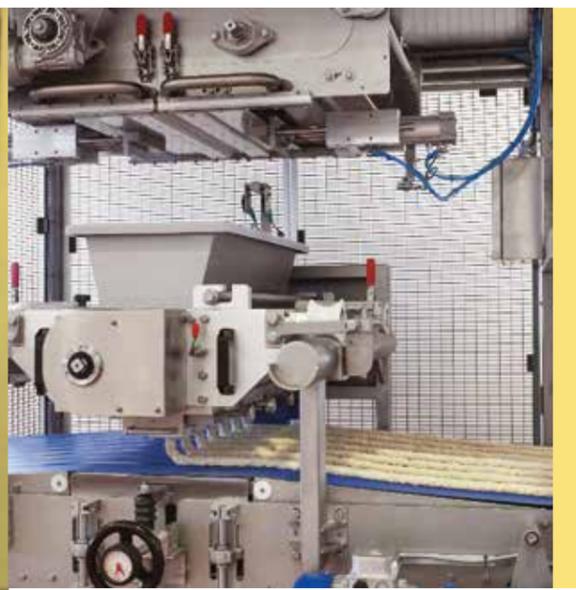
The heart of SYR TOP is its 3 rollers extruding head that guarantees both strength and highest hygiene standards as it can be removed from the machine and completely washed.

Furthermore, SYR TOP can be equipped with an unlimited variety of replaceable toppers and sprinklers on wheeled cantilever frames to decorate the products with any kind of topping: sugar, salt, seeds, seasoning and even cheese.



SYR TOP





SYR INDUSTRIAL LINES

The SYR LINES have been developed to completely automate the production.

Thanks to a wide variety of interchangeable extruding heads (2, 3, 4 or even 5 cylinders heads), this line provides unique flexibility, while respecting the culture of the traditional recipes.

Fully customizable, SYR LINE can be interfaced to tunnel ovens or made to deposit the product on automated baking trays and racks handling systems.



SPECIAL SERIES SYR LINE FOR CO-EXTRUDED PRODUCT

An example of a special series of custom-made solutions, the SYR LINE FOR CO-EXTRUDED PRODUCTS is designed to shape filled snacks on industrial scale. Thanks to the versatile extruding head, combined with a special format and a conveyor pump for jam, fruit paste, and cream, this SYR can co-extrude any filled snack, with every kind of filling. The interchangeable extruding heads combine extreme versatility with quick and easy sanitation, while the fast and simple format change size overcomes any limit of shape and size.



SPECIAL SERIES SYR WIRE-CUT LINE

Another solution from the special series, the SYR WIRE-CUT LINE features an interchangeable extruding heads system powered with wire-cut. The SYR WIRE-CUT LINE puts together the versatility of the extruding head with the extreme accuracy of the wire-cut system to guarantee the best performances both with traditional and gluten-free dough.



SYR INDUSTRIAL PLANTS

In the effort to help our clients establish themselves and grow bigger, we can automate every step of the process, with nothing but respect for original recipes and traditional baking methods.

The SYR INDUSTRIAL PLANTS 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. The SYR INDUSTRIAL PLANTS family features a wide variety of interchangeable extruding heads, designed to provide unique flexibility with no compromises.

These plants testify how SYR is an authentic cross over, capable to shape various styles of biscuits, cookies, hybrid snacks and, above all, gluten-free pizza shells up to 6.000 pieces/hour. Completely customizable, SYR can be interfaced to tunnel ovens, or made to deposit the product on automated baking trays and racks handling systems.





OPTIONALS

To satisfy the topping needs of every client, SYR can be equipped with customizable units: interchangeable toppers and sprinklers on wheeled cantilever frames, wash-over devices and fruit paste conveyor pump for filled products. This range of solutions makes every kind of topping or decoration possible: from sugar and salt to seeds and seasonings passing through cheese.



Fruit paste extruder for filled products



Sugar, seed and spices sprinkler on wheeled cantilever frame



Flour duster



Bread snacks



Grissini



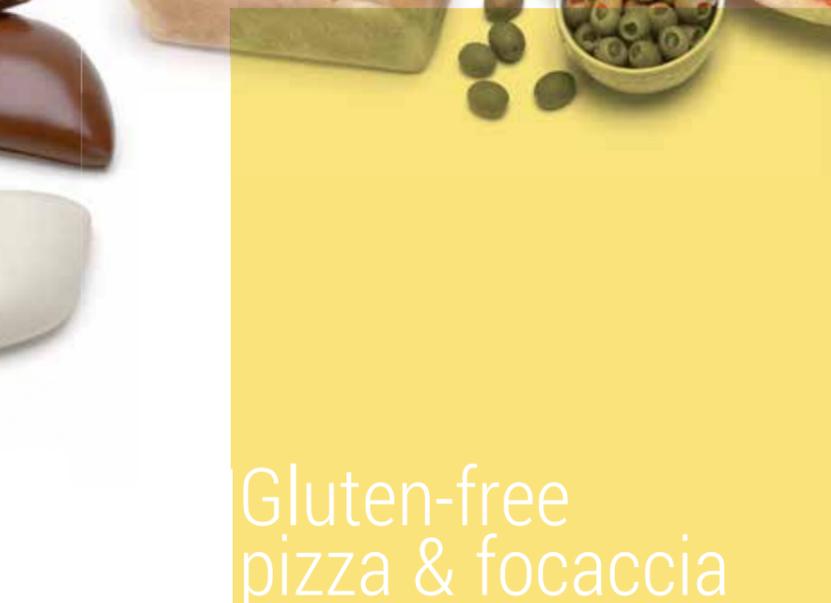
Long shape biscuits



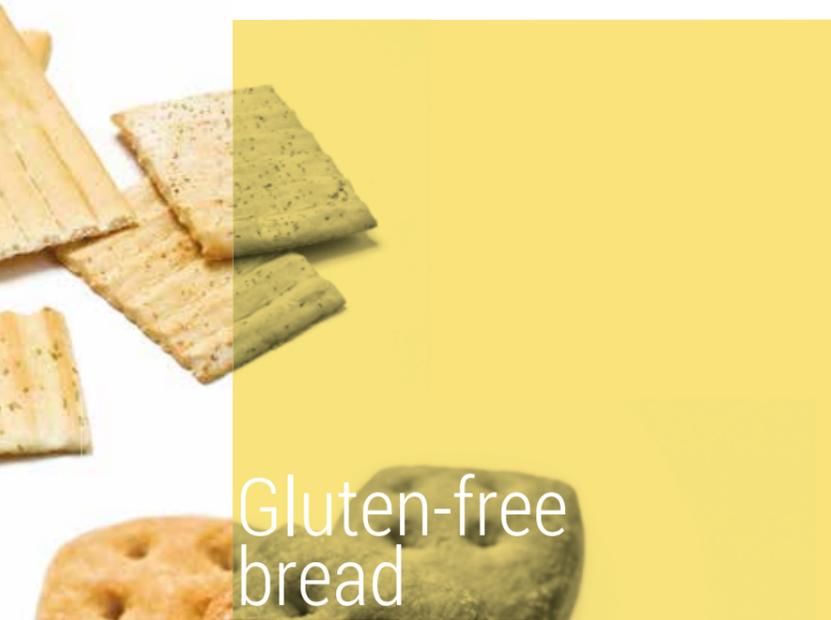
Mostaccioli



Flatbreads & thins



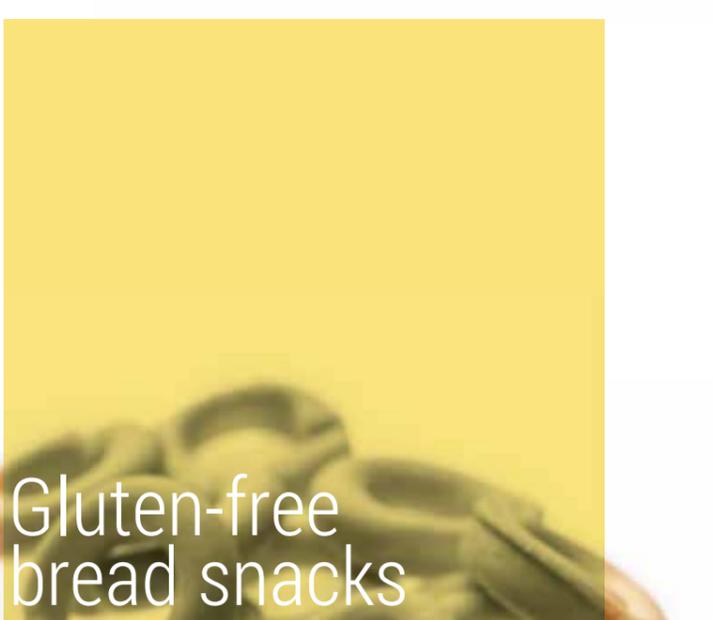
Gluten-free pizza & focaccia



Gluten-free bread



Gluten-free biscuits & cookies



Gluten-free bread snacks





MINIPAN®

THERE IS NOTHING MINI
ABOUT WHAT WE DO®

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