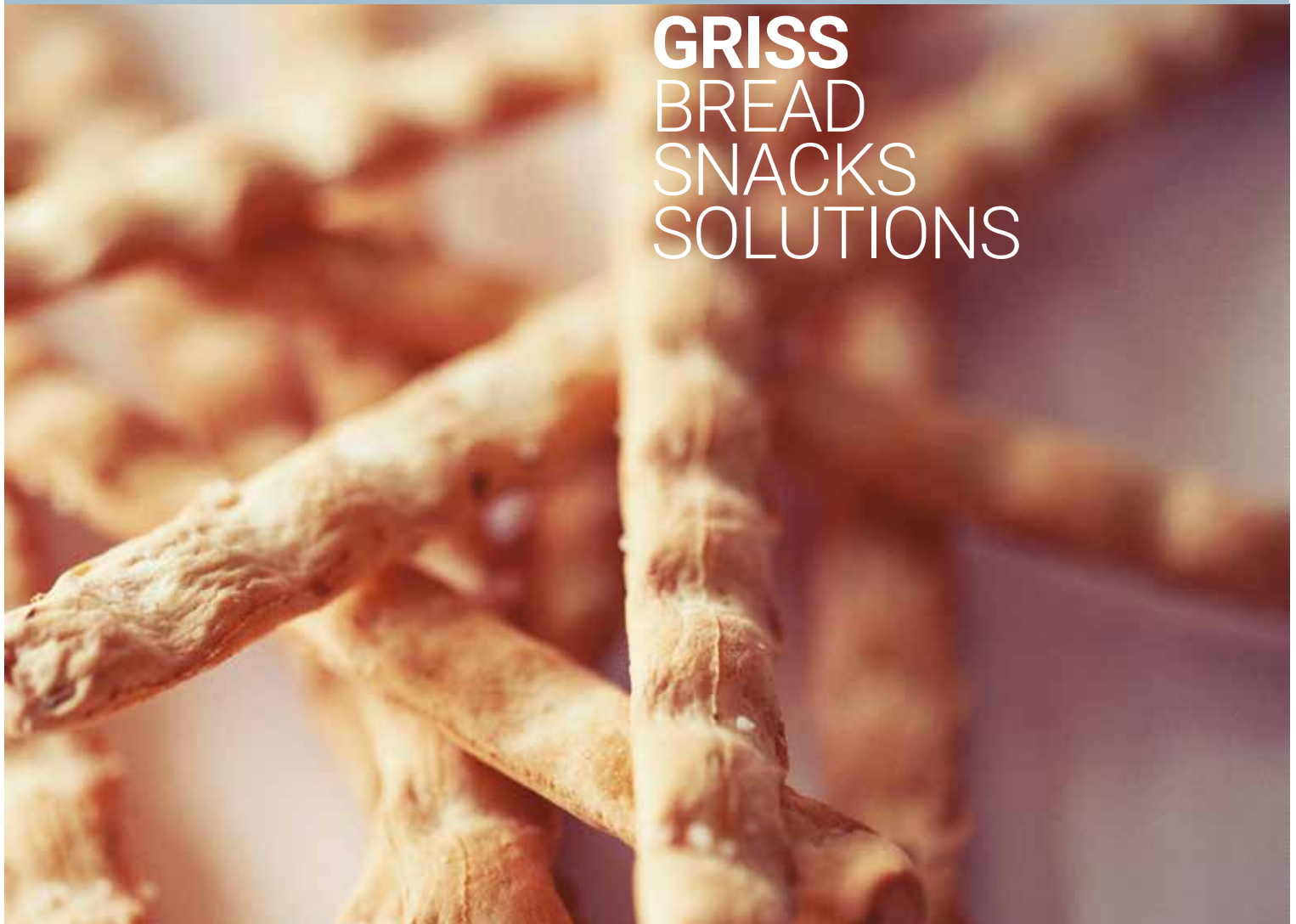




MINIPAN[®]

GRISS
BREAD
SNACKS
SOLUTIONS



AN UNMISTAKABLE ICON...

Worldwide famous, grissini are one of the most common and appreciated snack of all times. Born in Italy in the 17th century, in a very short they have become a hit even abroad.

The reasons are simple: grissini are tasty, easier than bread to digest and last longer.

Nowadays there is a constantly growing demand for natural and healthy bread snacks and, thanks to their clean-label recipe, grissini are still one of the most loved and wanted product all over the world.

... MASTERFULLY SHAPED.

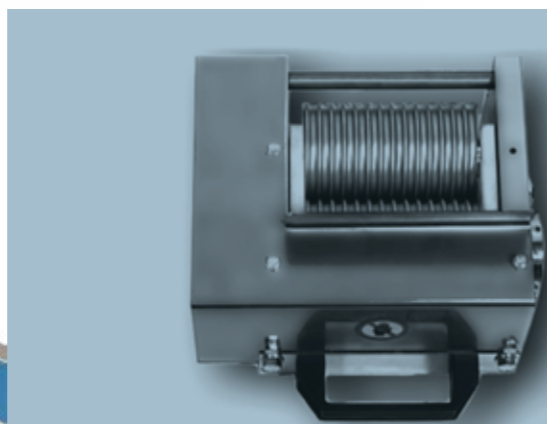
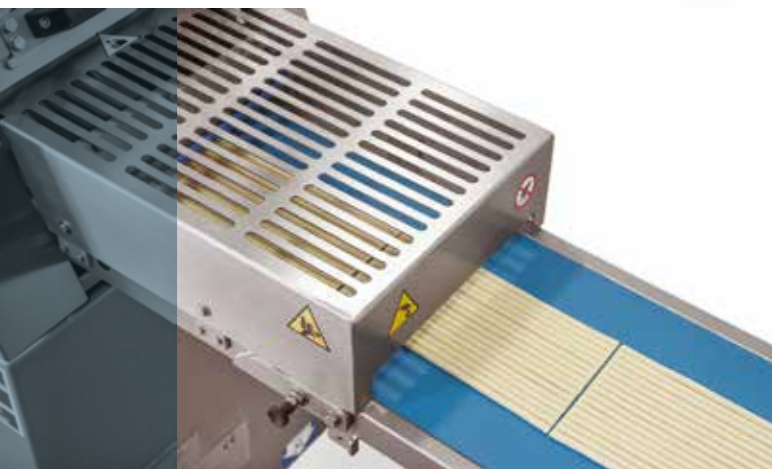
With our very first GRISS realized around 40 years ago and the first industrial line installed in the late '90, we have a history in shaping grissini and bread snacks.

Since then, we have never stopped improving, updating and empowering our solutions while keeping in mind our original mission: automating the process without compromising on recipes and quality.

The GRISS family includes today a wide range of machines and industrial lines for every baker, from the artisan lab to the food factory. Like any MINIPAN solution, every GRISS is available in standard or custom size, to satisfy the needs of the most demanding producers.

Shape your tradition.





MINIGRISS

Mini just by name! An example of how we can put great features even on a small machine. Perfect for an artisan bakery or an R&D department, MINIGRISS has two independent motorizations for both drawing unit and guillotine.

Despite the small dimension, the drawing unit is composed by two stainless steel rollers with bronze scrapers and guarantees incredible performances. Last but not least, the "stop-in-phase" function let the operator remove the grissini from the unloading conveyor and restart all over again, ready for an accurate cut.



MINIGRISS



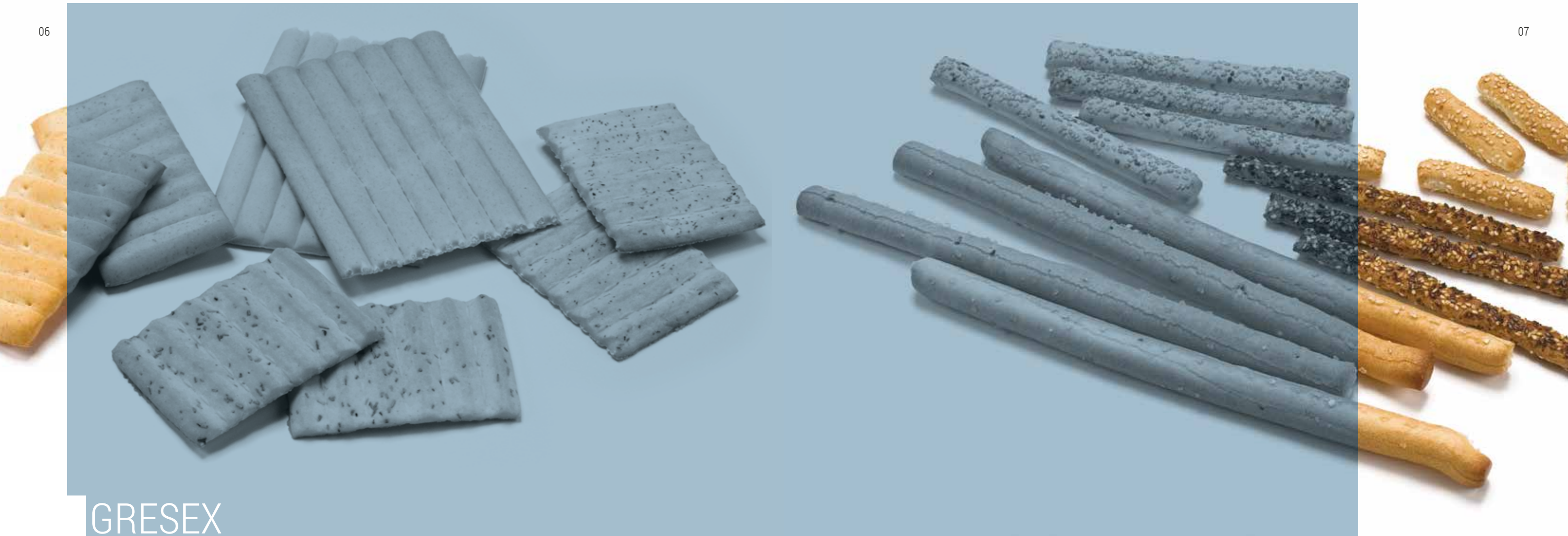
GRISS

Versatility to serve creativity. GRISS is MINIPAN's flexible breadsticks machine with tray up system, recommended for medium size production demand. Thanks to a complete choice of customizable options, there is no limit of shapes and dimensions.

GRISS guarantees great performances with low labor demand. Suitable for baking pans from 400 to 600 mm of useful width, this machine is the essence of MINIPAN'S spirit: automation open to improvements.



Standard sizes available:
400 mm, 600 mm, 660 mm,
800 mm, 1000 mm, 1200 mm



GRESEX

The essence of flexibility. GRESEX can create an amazing range of shapes: every type of grissini, bread loaves and also flat breads of thickness below 1mm. 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.

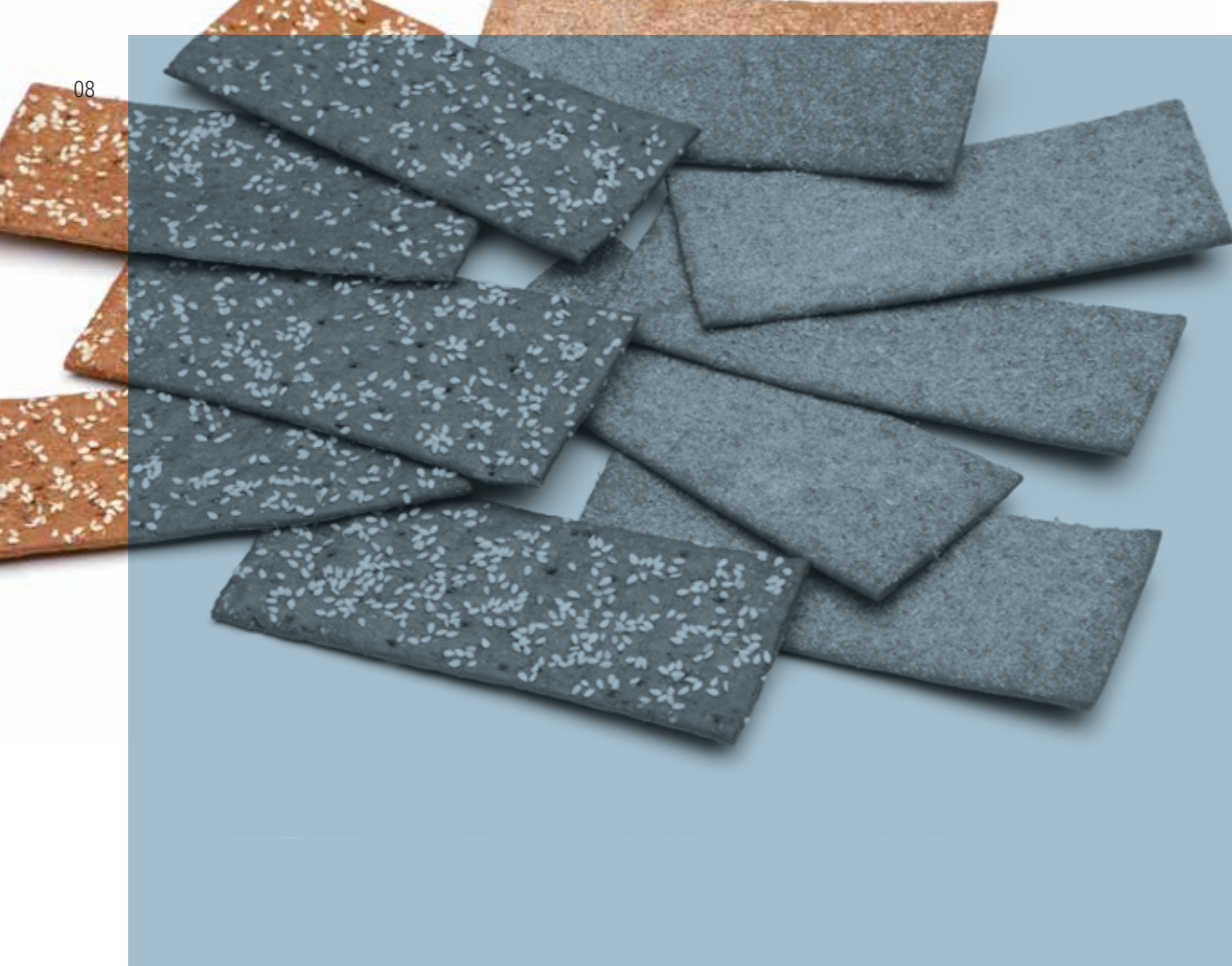
A long lasting investment: many machines in one, to afford the always more moody market.

Furthermore, thanks to Minipan exclusive SCRAP-FREE technology, there is no lateral waste. No waste, no unjustified costs of the process, more savings, more revenues.

GRESEX. So flexible it will never pass fashionable.



Standard sizes available: 600 mm,
660mm, 800 mm, 1000 mm,
1200 mm



GRESEX TOP

The top of the range. GRESEX TOP includes all the ultimate achievements in sanitary design and high performances features. The forming head combines a heavy-duty make with facilitated and quick sanitation opportunities.

Thanks to an unlimited variety of replaceable toppers and sprinklers on wheeled cantilever frames, any kind of decoration and topping are possible: sugar, salt, seeds, seasoning and even cheese are available and possible to retrofit.

Like any other solution for bread snacks, GRESEX TOP features MINIPAN's exclusive SCRAP FREE Technology, that avoids the nasty re-cut of the sheet edges and generates a unique sheet of dough precisely controlled in width and thickness.

No waste, more revenues.



Standard sizes available: 600 mm,
660 mm, 800 mm, 1000 mm,
1200 mm.

GRESEX TOP





Flexibility at its best.
 When fed by a superb sheet generation line, GRESEX expresses its full potential.
 MINIPAN sheeting lines feature the exclusive SCRAP-FREE technology which does generate lateral waste. Thanks to a series of flanged gauging rollers, the sheeting line delivers to the GRESEX a sheet of dough controlled in thickness and width, avoiding the nasty re-cut of the edges with immediate results: less effort, no useless costs, more revenues.

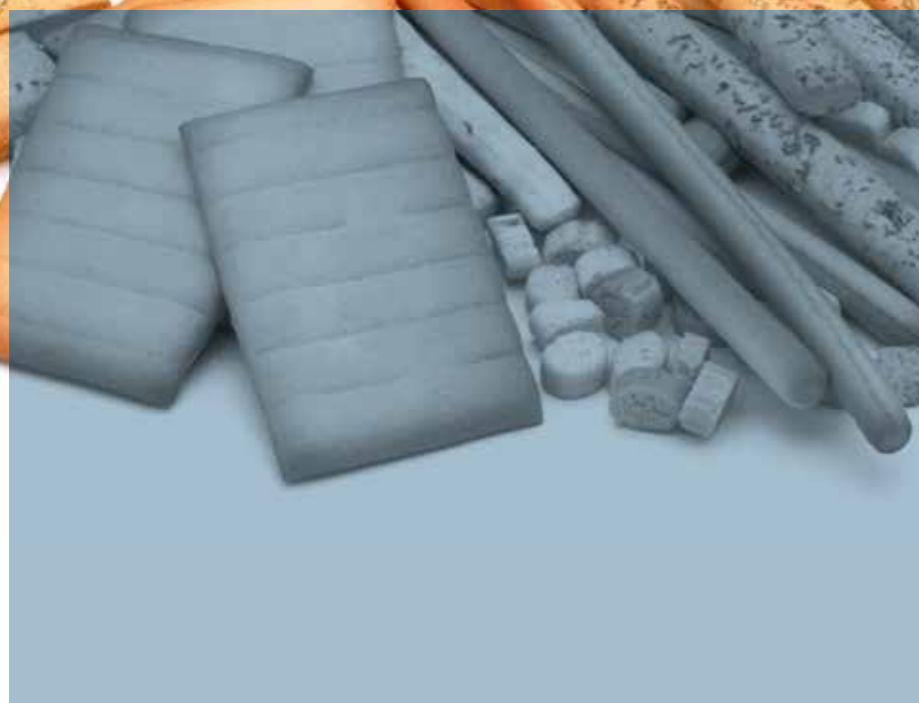
GRESEX LINE



Guillotine cut

Drawing unit and separator

Side tray load



GRISS INDUSTRIAL LINES

High performances, endless and unique selection of dough sheeting and preparation solutions, high customization: a few words to describe GRISS INDUSTRIAL LINES.

MINIPAN's top level of the range, these lines are reliable and extremely durable, intended for the most strenuous production environments.

Strong of the 60 years old MINIPAN know-how in sheeting generation and originally developed for Italian grissini, GRISS INDUSTRIAL LINES can shape various styles of bread snacks, including thin artisan crackers down to 0,8 mm thickness, in extremely high capacity.

With a useful width from 800 to 1200mm, GRISS INDUSTRIAL LINES are suitable for automatic panning or direct loading on tunnel ovens.

Like any other GRISS, INDUSTRIAL LINES are equipped as well with the exclusive SCRAP-FREE Technology, that avoids the lateral waste and generates a unique sheet of dough precisely controlled in thickness and width.

With tremendous respect for the artisan recipes, we industrialize production without any compromise and give taste to the shape of tradition.

GRISS INDUSTRIAL LINES: a flexible and future-proof investment.



FLATBREAD LINE

The FLATBREAD LINE is a complete solution for the production of bread snacks up to 0.8 mm thickness.

The dough is charged into the chunker directly from the mixer and get portioned in chunks of the same weight. The chunks are then combined in a unique sheet of dough which is reduced to the desired thickness by a series of gauging units.

The makeup phase is where the FLATBREAD LINE shows its flexibility. The drawing unit, equipped with MINIPAN exclusive SCRAP-FREE technology that does not generate lateral waste, makes squares and rectangular shapes, while circle and custom shapes are achieved by a rotary cut with scrap return.

To complete the opera, topping is provided by a wide range of solutions to distribute salt, sugar, spices, seeds (sesame, poppy or fennel) and even cheese, along with oil sprinklers and washover devices.



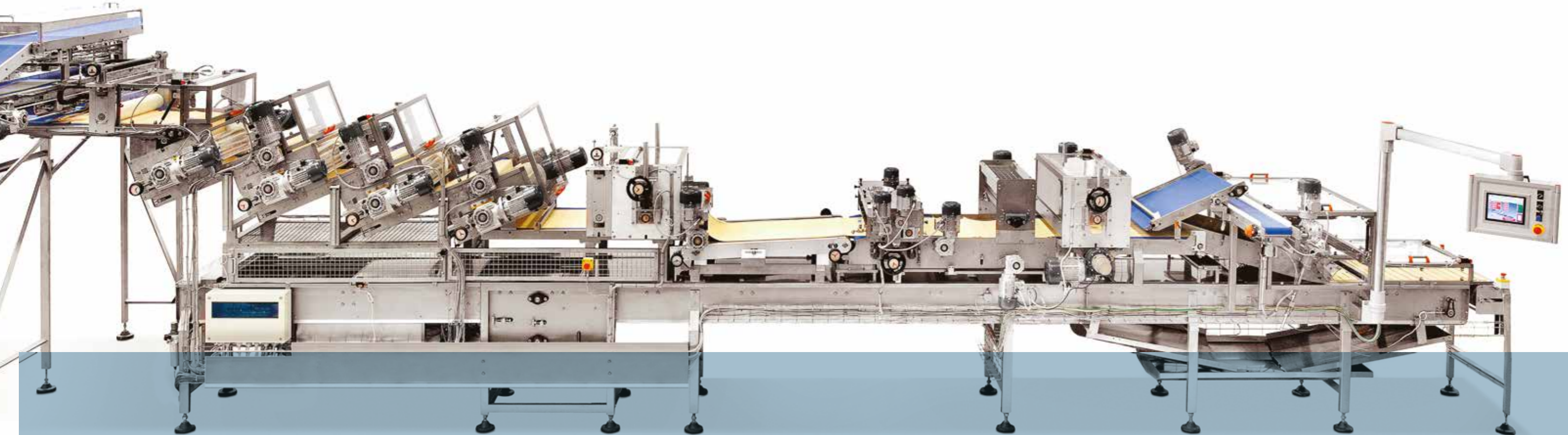
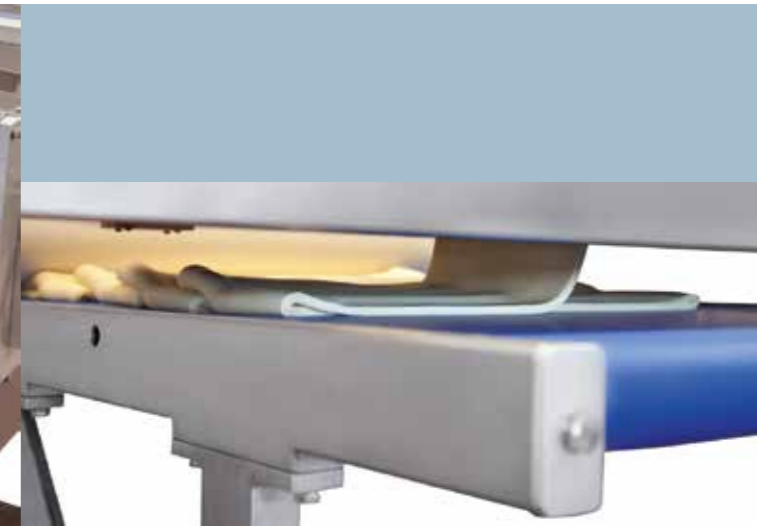
FLATBREAD LINE





ARTISAN CRACKERS LINE

The ARTISAN CRACKERS LINE is a high-efficiency system engineered for really thin bread snacks, down to 0,8mm thickness. An easy to sanitize chunker, combined with a set of gauging rollers, consent the maximum capability to fit in a huge variety of recipes and dough, for crisp artisan crackers and thins of any shape and dimension.

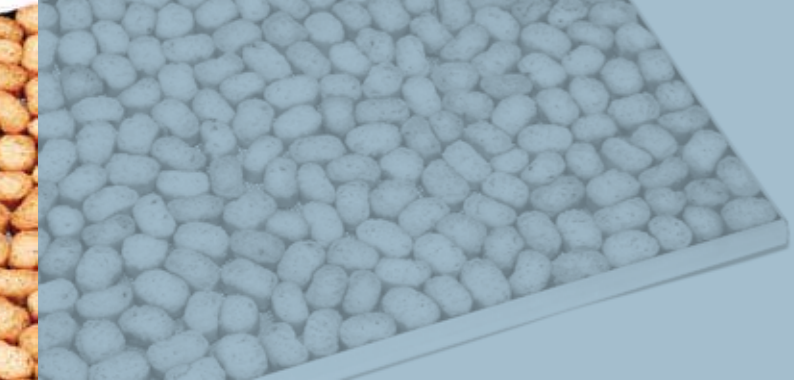




CROSTINI TRAY-UP LINE

Forget human effort. Putting crostini back in tray after slices has never been so simple.

Our PLC controlled CROSTINI REPHASING and TRAY-UP LINE is connectable to automatic bread slicers. The rephasing system provides unique performances 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.





MINIPAN®

THERE IS NOTHING MINI
ABOUT WHAT WE DO®

Keep in touch

MINIPAN® s.r.l.
via Castelletto, 11/C - 48024 Massa Lombarda (Ra) - Italy
tel: +39.0545.971593 - fax: +39.0545.971595
e-mail: minipan@minipan.com
web: www.minipan.com

