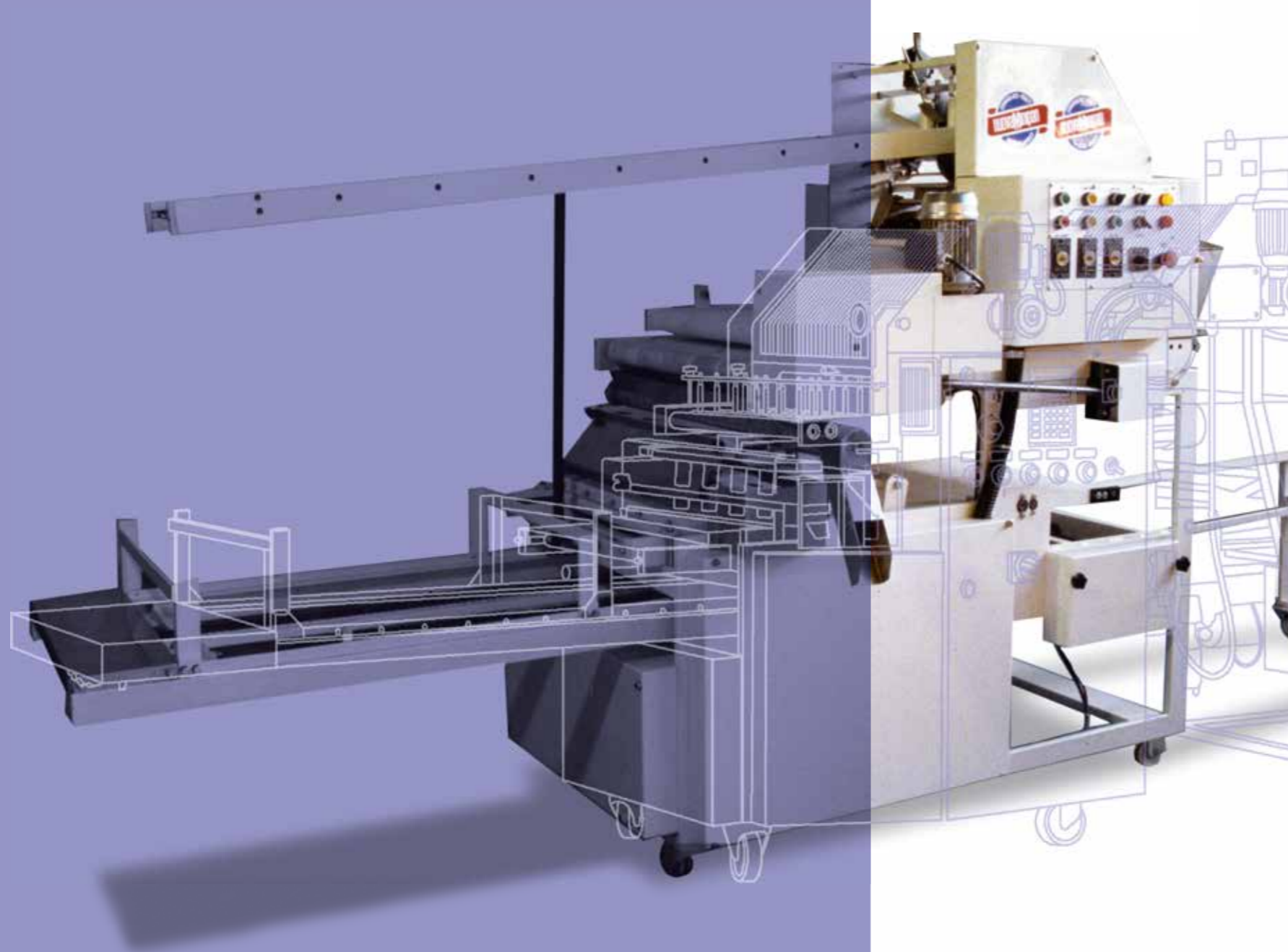




**MINIPAN<sup>®</sup>**

**O-MATIC  
BREAD  
SNACKS  
SOLUTIONS**





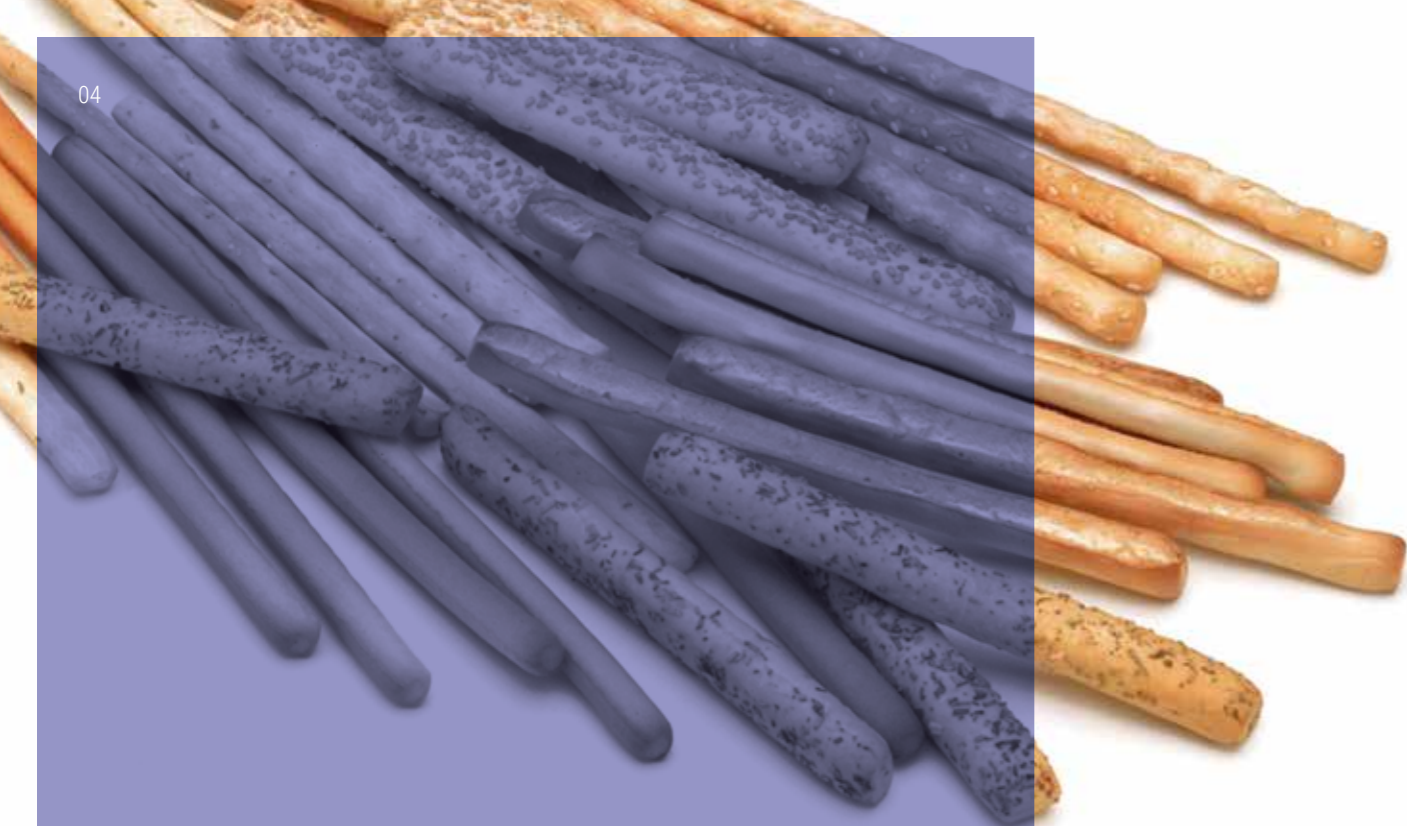
## SHAPING CENTURIES OF TRADITION

The O-MATIC became a consistent part of MINIPAN's production in the late '70. Strong of the know-how in realizing makeup machines for the famous Italian grissini, starting from the same drawing unit MINIPAN's engineers designed a solution able to shape taralli, the bread snack from southern Italy made since 1400 and become popular worldwide. A special turning device was added after the drawing unit to shape toroid snacks. Later then, MINIPAN's engineers also developed a twisting device to twist the ropes and shape twisted taralli and grissini.

By automating the process with total respect for original recipes and traditional baking methods, O-MATIC quickly became a best-seller among Southern Italy bakers, who drastically reduced hand labor without compromising on quality.

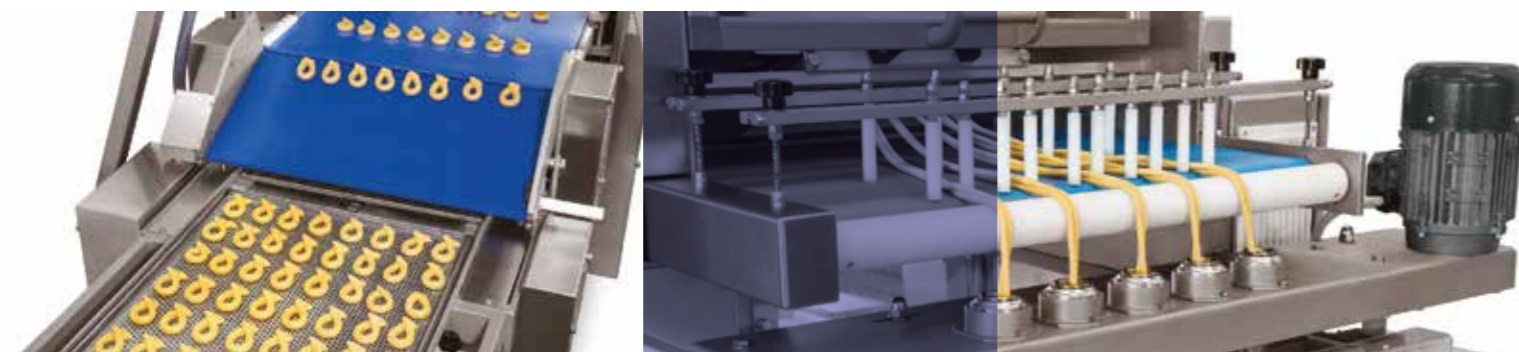
Traveling all around the world, we have discovered a lot of traditional bread snacks with round shape: from Russian Sushki to Greek Koulouri, from Turkish Simit to Finnish. Thanks to its amazing performances and easy use, O-MATIC made itself a great reputation all over the world, with hundreds of machines still rounding O-shape snacks.

Among these years, we have constantly updated O-MATIC, keeping this machine reliable, solid and high performant. A flexible solution that quickly repays itself.



## O-MATIC 600

Versatility to serve creativity. Flexible in production, O-MATIC 600 is the entry level of MINIPAN's automatic forming machines for taralli and grissini. Due to its improved optional fittings, shape and dimensions of the product are virtually unlimited. Our research on simplicity of use makes O-MATIC 600 the perfect tool for the most creative bakers. Suitable for trays from 400 to 600mm of useful width, O-MATIC 600 is the essence of Minipan's spirit: automation open to improvements. O-MATIC 600, with its complete PLC control, is delivered ready to be integrated with tunnel boilers, dough sheeting/feeding lines, baking pans motorized conveying and automating rack loading machines.



O-MATIC 600

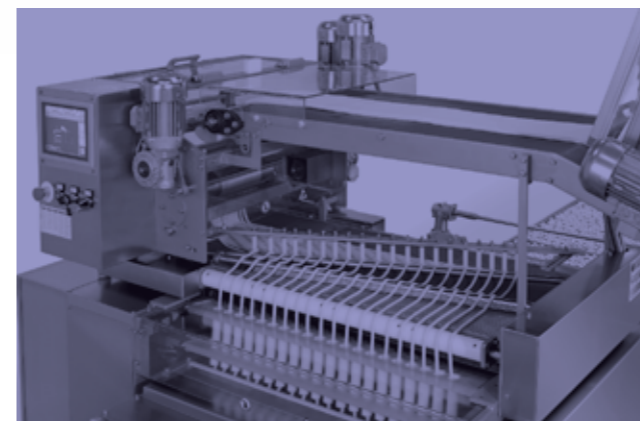


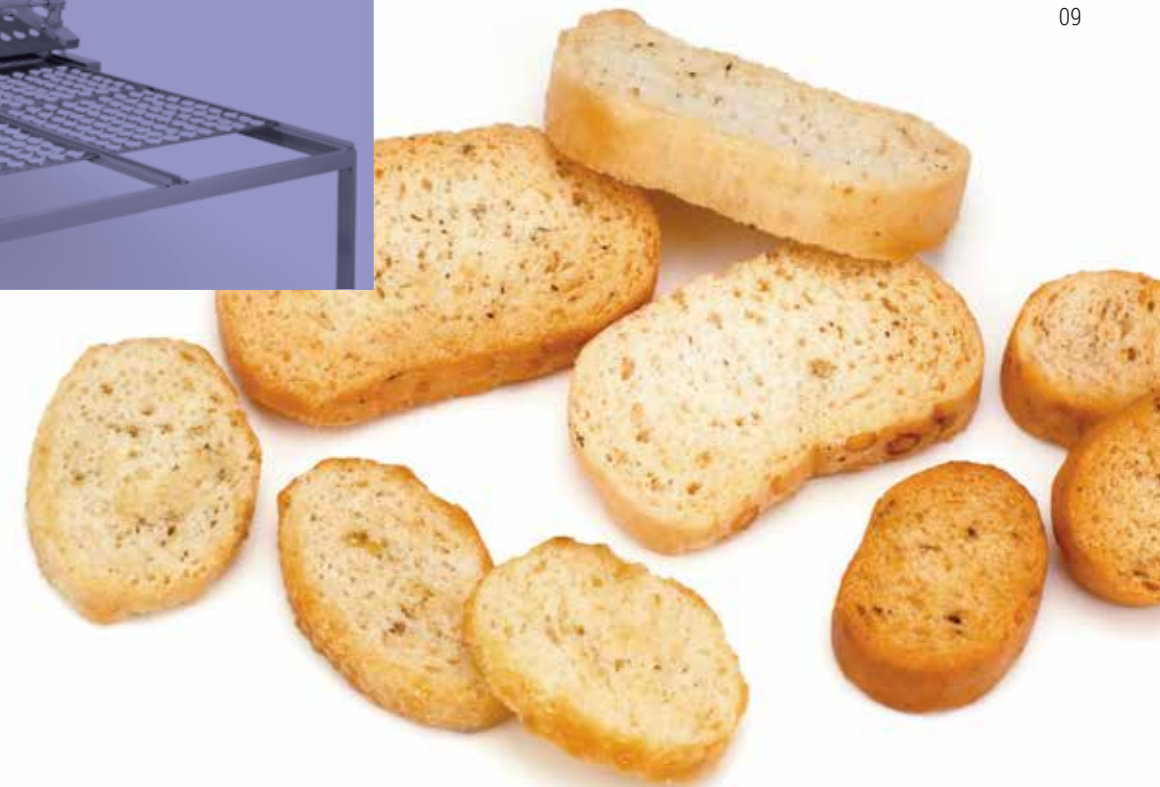


## O-MATIC 800

The second level among MINIPAN's solutions for O shape snacks, the lateral dough loading enables compact sheeting lines to perfectly feed the O-MATIC 800. Robust and reliable, the O-MATIC 800 connects easily to oil, salt, seed or spice topping systems.

The interface with tunnel boilers or automatic rack loading is seamless, making O-MATIC 800 taralli and grissini lines as flexible as they are expandable. Labor reduction, precision and consistent production realize our goal to solve the problems of the most demanding bakers, clients and producers.





# O-MATIC 1600

The O-MATIC 1600 line is suitable for automatic panning or direct loading on tunnel ovens. Its high-performance capability is supported by an endless and unique selection of dough sheeting and preparation solutions, driven by the highest customization available on the market.

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





## O-MATIC 2600

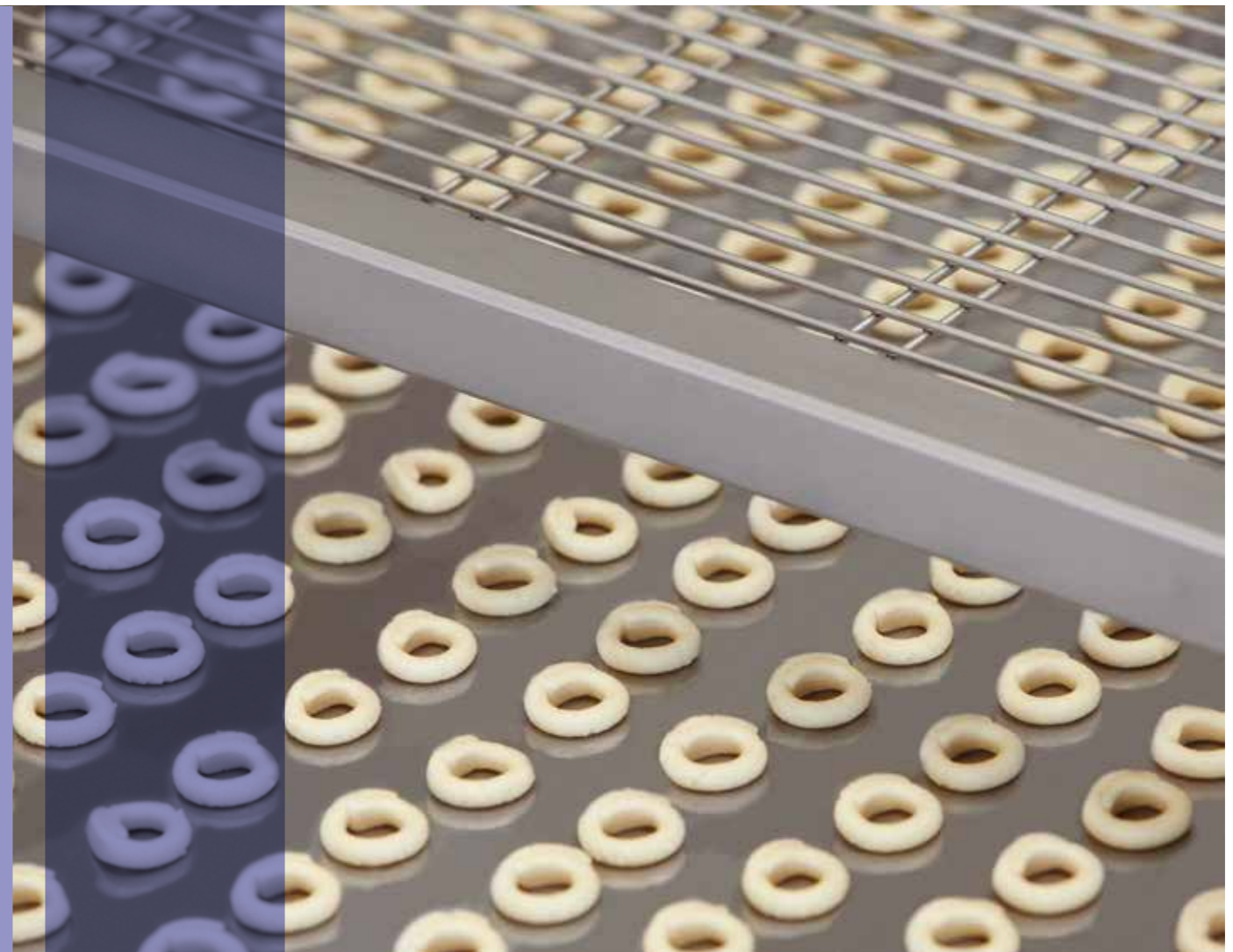
The top level of the range is populated by the O-MATIC 2600: a reliable and extremely durable machine intended for the most strenuous production environments.

Having useful width of 2600mm, the industrial O-MATIC line is suitable for automatic panning or direct loading on tunnel ovens.





# SYR MATIC



Strong of our know-how in the production of O shape snacks making

extruded taralli.

SYR MATIC mounts a special extruding head, realized on purpose for this type of product, which will smoothly process the dough and deposit it on a conveyor belt. The extruding head will form dough ropes. Then, a special make up unit will form the taralli at the speed up to 90 strokes/min.

The SYR MATIC is a very flexible machine able to produce as well: breadsticks, flat breads, focaccia, biscuits and gluten-free products.



SYR MATIC





Traditional taralli

Twisted grissini

Traditional friselle



Twisted taralli

Rinkeli



Extruded taralli



Crostini



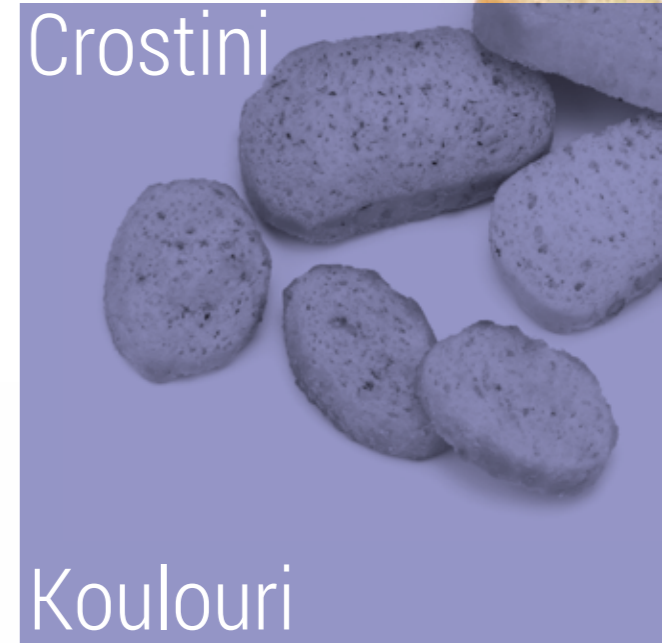
Sushki



Simit



Gluten free taralli



Koulouri







# MINIPAN®

THERE IS NOTHING MINI  
ABOUT WHAT WE DO®

Keep in touch

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