



SYR³



MINIPAN[®]
industrial lines & machines



THE SYR³ WORLD

The market is continuously asking for differentiation and MINIPAN keeps tailoring its products to the customer needs. The same philosophy has been followed in the development of SYR³ machine range. In the early '70 Minipan launched the first SYR³, with the goal to serve those customers focused on the production of extruded biscuits and cookies. That machine had a great impact in the market and today Minipan can counts on over 1000 units running around the world. The heart of this machine is its 3 removable cylinders head able to extrude any kind of dough. Around it we created a world of possibilities to widen the production range. The SYR-line is now composed by several type of machines, each one with its own peculiarity to serve a dedicated market: SYR³-COEX; SYR³-MATIC, SYR³ ROTO and the industrial SYR.



SYR³

Minipan's design team presents the latest generation of SYR³, 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 SYR³ a modern and reliable machine, ideally suited for organic and gluten free products. SYR³ features a stainless steel depositing head composed of three cylinders, unique to the industry, which guarantees the most homogeneous, accurate and even extrusion for a wide range of recipes.





SYR³ COEX

Tradition that inspires innovation. The renewed features of SYR COEXTRUDER includes all of the traditional SYR production capabilities, such as long shaped biscuits (biscotti, cantucci, krumiri, novellini,...) and a wide range of gluten free bread snacks: your creativity is its only limit.

A user's friendly production tool. Each function is controlled by PLC, to consent the maximum control and adjustment sensitivity. Its 8" touch screen control panel, installed on a pivoting harm, provides the comfort of operating the machine effortlessly from each side.

Made on measure. SYR COEXTRUDER is available in different versions with automatic tray-up feature for baking trays from 400 to 800 mm width and with interface for tunnel ovens or freezers of every dimension



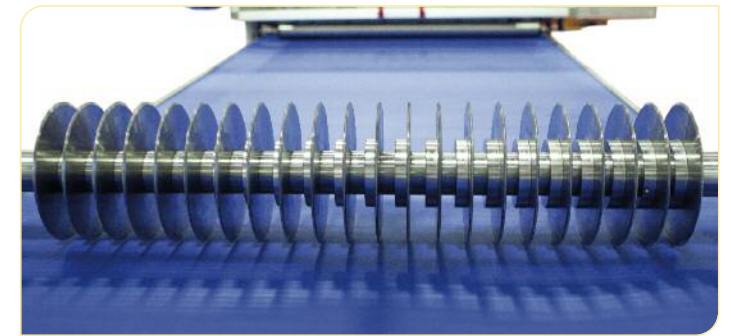
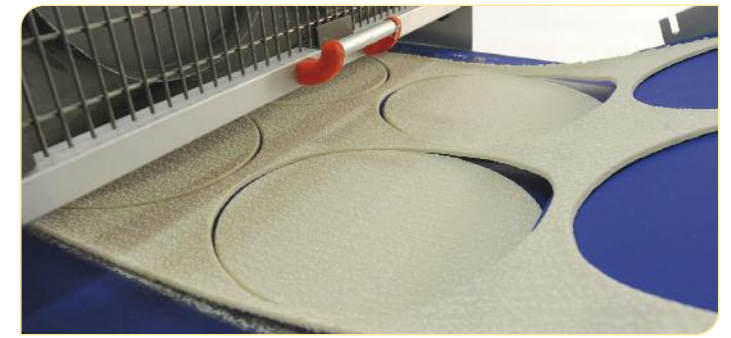
Flexible, reliable, cost effective. A few words to describe SYR COEXTRUDER, a modern and smart machine able to shape stuffed products of various dimensions and weights. Its 3 removable cylinders head, is capable to extrude any kind of dough and the biscuit can be sealed in spherical as well as long shapes (thanks to a "cut and seal" guillotine). With the help of customizable fittings, even the surface of the biscuit can be decorated with styles and patterns.

The automatic tray-up feature allows to reduce labour to the only operations of trays, dough and filling feeding, to finally pick up the completed tray.



SYR³ ROTO

SYR³ ROTO is a machine developed to handle gluten free products. Its versatility allows to produce a wide variety of products: different size pizza bases, baguettes, breadsticks, focaccia, pita bread and biscuits. All these products are obtained with a very simple format change size. Minipan is market leader since early '90 and keeps developing new innovative machines to maintain its worldwide leadership.



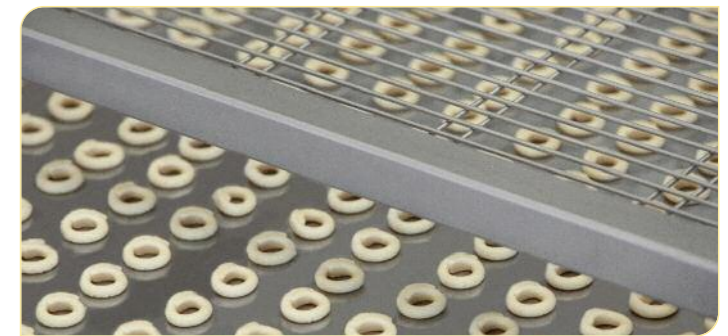
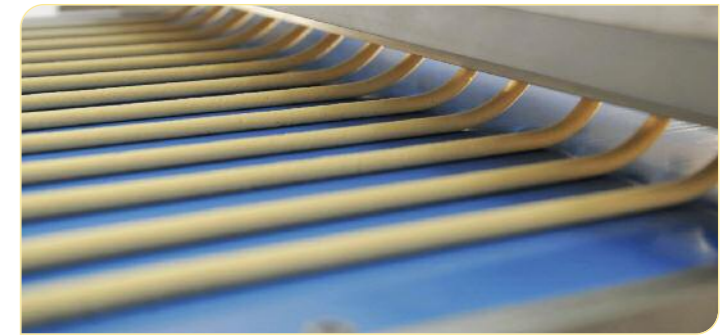


SYR³-MATIC

Minipan, worldwide leader for the production of bagel making systems, enlarge its portfolio with a new special machine able to produce extruded taralli.

This unit 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.





INDUSTRIAL SYR³

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 SYR³ 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 INDUSTRIAL SYR³ family features a wide variety of interchangeable extruding heads (2, 3, 4 or even 5 cylinders heads), designed to provide a unique flexibility, while respecting the culture of the traditional recipes.

SYR³ is an authentic cross over, capable to shape various styles of biscuits, cookies, hybrid snacks and, above all, gluten free pizza shells (output up to 6.000 pieces/hour). Available from 800 to 1300mm useful width, SYR³ can be interfaced to tunnel ovens, or made to deposit the product on automated baking trays and racks handling systems.





SYR³ SPECIAL SERIES

The market presents new challenges every day and our clients are looking for “future proof” investments. But the flexibility is not the only appeal required to a production line. As the food safety standards are constantly raising, the clean design in a production line becomes as important as its performance.

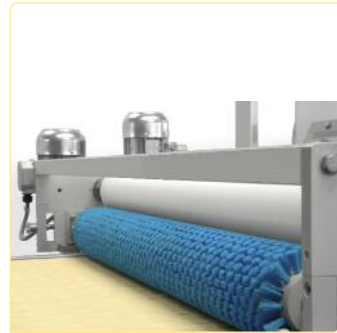
MINIPAN's biggest efforts are invested in engineering functional solutions, easy-to-clean machines and extremely reliable devices, indulging at the same time with our clients' creativity and their baking culture. The recipes of our clients are the real decision makers.





SYR³

OPTIONALS



- Seed sprinkler
- Washover device
- Sugar/spices sprinkler
- Fruit paste extruder for filled products



	Kg/h	Kg/h	Kg/h	Kg/h
SYR ³ 400	100-600	—	—	100-600
SYR ³ 600	100-900	—	—	100-900
SYR ³ -MATIC	100-900	400-600	—	100-900
SYR ³ ROTO	100-900	—	—	100-900
SYR ³ COEX 400	100-600	—	50-400	100-600
SYR ³ COEX 600	100-900	—	100-700	100-900
SYR ³ INDUSTRIAL	200-2500	—	—	200-2500

MINIPAN. TASTE SHAPERS.®



biscuits



bread



bread snacks



gluten free



automation



MINIPAN®

industrial lines & machines

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