

Cereal Bar Manufacturing Line

Hereby we offer Cereal Bar Manufacturing Line according our conditions of sale and supply, include following positions:

- | | | |
|--|---------|-----------|
| 1) Mixer MSW-90 | 1 piece | 7 950 EUR |
| <ul style="list-style-type: none">- Intended for confectionery industry- Rotation of the blades in two directions- Blades in the shape of "T";- Completely stainless steel- Simple operation.- Tipping hopper for unloading the finished product.- The volume of the bowl is 90 liters.- Engine power - 1.1 kW.- Power Supply - 400 V / 50 Hz / 3 phases | | |



- | | | |
|---------------------------------------|---------|------------|
| 2) Cereal Bar Forming Machine MMC-200 | 1 piece | 55 000 EUR |
|---------------------------------------|---------|------------|

Design features:

- Fully automatic control through the servo system.
- Top table type model.
- Suitable for small capacity.
- Stainless steel, aluminum and special ultra plastic.
- Multi partial pressure system.
- In-built special devices for inside mixing of the mass and unloading of molded products.
- An integrated conveyor system.
- Folding cantilever type transporter.
- Standard equipment for cereal mass.
- Accurate speed control.



Functional description:

The hopper of the forming machine is filled manually or automatically using either continuously Buyer's transport system continuously or manually.

The body of the bunker (bin) is made from food-grade structural ultra plastic or from stainless steel. Possible to provide Teflon coating.

Safety bunker crossbar performs emergency stop switch function, especially stops the machine if the operator performs loading of a container (not acceptable in the case of automatic loading).



ОБЩЕСТВО С ОГРАНИЧЕННОЙ ОТВЕТСТВЕННОСТЬЮ

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The mass is feeding into the rotating device by means of special clamping devices and systems. After forming the products fall on the belt cantilever structure.

Security devices provide the machine off if the front door is open. The side doors of the molding machine are made of aluminum or stainless steel optional. Control of movement of the forming device is a frequency-controlled actuators. The touch panel allows the operator to maintain the formulation, production parameters, simplifying machine management.

Benefits:

- Compact: it takes up to 1.2 square meters.
- Molding of products of different shapes
- Forming without scrap and waste
- Cereals are not damaged
- High speed forming on the tape.
- You can use a variety of mixers and stirrers
- Possible location directly in front of enrober, cooling tunnel or oven
- Minimum resetting time
- Quick and easy cleaning
- Touch screen panel
- Ability of control through Internet

| | |
|---------------------------------|----------------------|
| Working width in mm .: | 200 |
| Roller diameter in mm .: | 200 |
| Fully automatic operation | |
| Electricity: | 380 V, 50Hz, 3 phase |
| The production rate in m / min: | 0,2-2,8 |
| Weight in kgs.: | 200 |
| Compressed air: | 6-7 bar |
| Cycles / min .: | 10 to 50 |
| Air consumption: | appr.70 nl / min |
| Dimensions, mm .: | |
| Length: | 800 mm |
| Width: | 820 mm |
| The height (standard bunker): | 1200 mm |
| Product shape and size: | according request |
| Energy efficiency class: IE 3 | |
| Configurations: | |

- Servomotors plus touch screen panel 1 piece
- Forming rotor spray system 1 piece

Set of format parts for MMC-200 (additional), one shape set included to price 11 000 EURO

Forming rotor for cereal bars 1 piece

Design features:

Use different materials for optimum production (ultra plastic).

Functional description:

The forming tool is made specifically for the production of cereal bars. Format parts are made individually for the customer's request.

Benefits:

- Roll forming system is designed specifically for cereal.
- Custom-made rotor
- Easily removable
- Easy and quick cleaning

- All parts having contact with the product are made from food-grade structural plastic and stainless steel
- High speed molding - 50 cycles per minute. (Weighing 35 grams bar and 2-row arrangement capacity is up to 6,000 pieces / hour or 210 kg / hour).

The system is extruded stamps 1 piece. (supplied with Forming rotor)
The number of moulds: 1 piece

- 3) Cooling tunnel SW-CT 1 piece 12 000 EUR
- Working width 200 mm,
 - Length of cooling camera 10 000 mm
 - Total length 12 500 mm
 - The speed of the belt (max) – up to 4 m / min.
 - Total power consumption - 10 kW



- 4) Enrobing machine with in-built tempering machine SW-ET/200 1 piece 14 900 EUR

Functional description:

The machine is designed to apply a layer of chocolate on the surface of the product, used for confectionery, muffins, biscuits, etc. for the production of a wide range of chocolate products.

- The equipment can be used for applying chocolate from all sides. Coating can also be used on one side only.

- Natural chocolate and chocolate icing are used.

- Made of stainless steel.

The machine consists of a tempering machine with a filling system and a transport system. Transport system has 2 sections (loading and unloading), heating unit, blowing unit, folds into transport position.

Both tempering machine and transport system have a wheels.

Technical Specifications of Tempering Machine

| | |
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| - Length | 650 mm |
| - Width | 600 mm |
| - Height | 1550 mm |
| - Capacity up to | 120kg per hour |
| - Tank volume | 32 liters |
| - Tank Structure | AISI 304 L |
| - Column structure | AISI 304 L |
| - Freon R404A | |
| - Power Consumption | 4 kW |
| - Voltage | 380 V |
| - Phases | 3 |
| - Air pressure for product blowing | 0.08 bar |
| - Power supply air | 0.25 kW |

Technical characteristics of the net belt system:

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| - Length | 1400mm |
| - Width | 280 mm |
| - Height from the floor | 930-980 mm |
| - Net belt working width | 230 mm |
| - Voltage | 220 V |





ОБЩЕСТВО С ОГРАНИЧЕННОЙ ОТВЕТСТВЕННОСТЬЮ

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- Phases 1
- Gearbox power 0.18 kW
- Grid rotation speed up to 4.5 meters per min with adjustable

Overall dimensions of Tempering Machine + Conveyor

- Length 1400 mm
- Width 600mm
- Height 1550mm

5) Cooling tunnel SW-CT 1 piece 12 000 EUR

- Working width 200 mm,
- Length of cooling camera 10 000 mm
- Total length 12 500 mm
- The speed of the belt (max) – up to 4 m / min.
- Total power consumption (including refrigeration unit) - 10 kW

6) Horizontal packing machine PMW-250 1 piece 45 000 EUR

Benefits:

- Can be connected to production line, make mass production full automatic and efficient possible, also products can be decanted onto the square table, this is convenient for various and small quality items production.
- Whole system customized as per product, avoid product been pressed then out of shape. Products which stuck or failed in direction turning will be rejected to ensure constant and stable working of whole system.
- Speed adjustment controlled by inverter. Speed phrase can be set as per customer request and product shape.
- Humanization design, easy and fast assemble and unassembled.
- Equipped with safe device, e.g. Electricity leakage protection, Emergency stop, Fault stop, Warning light, etc.
- Packing machine can not treat upside down products.
- PU Belt conveyor up to Food Standard
- Area touching product is SS304
- Whole set equipment, conveyer remain the height in accordance with production line.





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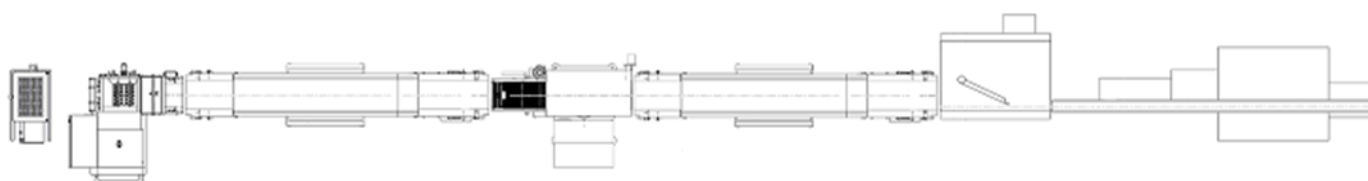


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Technical Parameter of packing machine:

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| - Film Width | up to 250 mm |
| - Bag Length | 65 – 190 mm |
| - Working Speed | 60-250 bag per minute |
| - Bag Width | 30-110 mm |
| - Product Height | up to 40 mm |
| - Power | 220V, 50/60HZ, 2.4KW |
| - Machine Weight | 500 kg |



Complete line scheme, including above named positions.

Delivery time depends on the terms of coordination.

Delivery: from our factory. Goods are not insured by us. We reserve the right to change the design.

Responsibility: taking responsibility for consequential damages such as loss of production, loss of profit, etc., in principle, excluded.

Guarantee:

12 months or 2,000 operating hours (until one of two conditions in one-shift operation, with the exception of fast wearing parts) in case to operation of the machine by trained and trained staff. Machine must be installed, checked according demands of Manual.

TERMS OF PAYMENT:

50% ADVANCED PAYMENT

40% BEFORE SHIPMENT

10% AFTER INSTALLATION ON BUYER SITE

Title: goods remain our property until full payment.

General information: The proposed components provide general configuration. Various masses require different configurations. The final determination of a suitable system for your product is carried out after the tests on your product (mass). We ask you to send us a 20 kgs of your mass, so we did tests on our machines. If it is impossible to send mass, testing / demonstration is carried out on the Molda 13 syrup or sugar-invert syrup that we have. This test will be accepted as final.

Delivery time is confirmed when placing an order.

Scheme of the Manufacturing line

Possible to purchase equipment separately