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PRODUCT OVERVIEW

03.01.05 Nut processing machines
03.01.06 Roasting and cooling plants
03.02.08 Deep frying plants
03.02.24 Silos and accessories
03.02.27 Tunnel ovens
03.03.01.01 Batch mixers
03.03.01.03 Cereal transport and handling systems
03.03.01.08 Hot air dryers/toasters
03.03.01.10 Machines for coating
03.03.01.15 Silos and accessories
03.04.01 Conches
03.04.03 Kneading and mixing machines
03.04.05 Steel belt conveyors
03.04.07 Thermal storage tanks
03.05.06 Cooling and heating tunnels
03.06.10 Cocoa roasting plants
03.10.02 Conveying and storage systems
03.11.02 Roasting machines

PRODUCT DETAILS

03.01.05 Nut processing machines
AMP Rose introduces its range of wafer cone and wafer biscuit machinery. We can supply the complete manufacturing plant from the batter and cream preparation to the baking, creaming and cutting machinery. We can also supply suitable chocolate coating and packaging machinery, in small as well as large-scale production outputs.

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**PRODUCT OVERVIEW**

- 01.05.04.01 Checkweighers
- 03.02.30 Wafer production plants
- 03.05.13 Moulding plants
- 03.07.01.07 Longitudinal and lateral cutting machines
- 03.07.06.05.01 Depositors
- 03.07.07.05 Cutting and wrapping machines
- 03.07.08.06 Cut and wrap machines
- 03.07.08.07 Depositing plants for hard and soft caramels
- 03.07.08.10 Embossing lines for hard and soft caramels
- 03.07.14.01 Sugar pulling machines batch operation
- 03.08.06 Dragee pans
- 03.10.06 Laboratory equipment

**PRODUCT DETAILS**

- 03.02.30 Wafer production plants
  
  Wafer biscuit and cone ovens

**Link zu weiterer Information**
http://www.amprose.co.uk/wafers.htm

**03.05.13 Moulding plants**

**New and used chocolate moulding lines**
A.M.P Rose supplies new and used chocolate moulding lines, including solid, one-shot and shell plants. We also provide ancillary equipment such as mixers, refiners, conches, temperers, tanks, pumps etc. We also specialise in the rebuilding of used wrapping machines such as Rasch, SIG, Sapal, GD etc.

**03.07.01.07 Longitudinal and lateral cutting machines**

**Bar forming machinery**
A.M.P Rose supplies the complete plant for forming bars, including the product preparation, through to the slab formers, slitter, spreader, guillotine, cooling tunnel, enrobing etc.

**03.07.07.05 Cutting and wrapping machines**

**Super 42HS 1000ppm cut&wrap**
The Super 42HS is one of the fastest cut and twist wrappers in the world. It sizes, shapes, cuts to length and wraps toffee, caramel, fruit chew, bubblegum, or high boiled sugar fed in rope form from a batch feeder or extruder. The machine produces square, rectangular or cylindrical shaped sweets. The styles of wrapping available include double twist, under fold 'Bazooka' fold and 'Whirl' (slice)

**Link zu weiterer Information**
http://www.amprose.co.uk/s42hst.htm
03.07.08.06 Cut and wrap machines

750 cut and wrap machine
The 750 is a versatile cut and wrap machine for a wide range of styles, sweet shapes, sizes and recipes. From single twist wrapped pieces to long bars, and from fruit chews and bubble gum to high boiled candy, the fast selling products made on this machine are market leaders throughout the world.

Users of the 750 have the added confidence in keeping abreast of changing markets by the easy change of size or style of wrap on this machine.

Link zu weiterer Information
http://www.amprose.co.uk/750.htm

03.07.08.07 Depositing plants for hard and soft caramels

Candy and lollipop depositing lines
A.M.P-Rose confectionery depositing lines
Confectionery depositing systems from A.M.P-Rose are integrated production lines used for making solid, centre-filled, striped and layered deposited candies. Sugar-free candies can also be handled on these machines.

Candy depositing offers various advantages over die-forming production methods, such as:
- More accurate and consistent shapes
- High clarity products
- Products with smoother surfaces
- Lower rejection rates
- Greater efficiencies
- Higher automation

A typical production line comprises of an automatic raw material feeding and weighing system, a thin-film type of cooker and a candy depositing plant. Systems for automatically feeding and mixing the raw materials, colours, flavours etc are all incorporated into the line.

Sequence of operations
The required raw materials are kept in holding tanks/silos and are automatically fed to the weighing vessel where they are weighed and mixed according to the pre-set recipe. Different recipes can be stored in the PLC of the machine and inputs can be made by the operator through the MMI unit.

Once the batch is prepared it is discharged to a holding vessel and then pumped to the thin-film cooker. Here the mass is raised to the required temperature and the moisture is drawn off. Colour, flavour and acid are automatically incorporated into the mass using metering pumps and mixers. The finished mass is then pumped to the hopper of the depositing line. In the case of centre-filled or striped candies, the hopper will be divided into two or more compartments to hold the mass. Layered products of different colours can also be produced by using more than one depositor.

The liquid mass is deposited into precision high-pressure die cast aluminium moulds, with cavities made to suit the Customers desired candy shape. The moulds are carried by chains and attached with a quick-release pin system that allows the user to remove moulds easily for cleaning or for a product size-change.

Two, three or four mould across plants are available for different production capacities.

Once the liquid sugar has been deposited into the moulds, the chain carrier transports the moulds directly into the cooling tunnel, where they are cooled and hardened. A special system for releasing the candies from the moulds is used and a conveyor belt finally removes the finished products from the plant. The whole line can be configured in-line for simple and efficient product flow.

Conveyor feeding systems can be supplied by A.M.P-Rose to take the finished products to the wrapping machines. Double and single twist, stick-pack and pillow-type packing machines can also be supplied, giving the Customer total confidence and a one-stop shop for their deposited candy production requirements.

Features
Versatility
These lines can produce a wide range of candies in different shapes, sizes, colours and flavours. Solid, centre-filled, striped and layered products are all possible.

Low investment
Available at a fraction of the price of other suppliers, the investment in a candy depositing line is well within the reach of even the smallest manufacturers.

Low cost and fast size-changes
We stock a wide variety of standard moulds that are immediately available. Even special designs are usually supplied within 4-6 weeks. Mould prices are also very competitive.

Automatic operation
Minimal labour requirement due to the automatic operation of almost all parts of the line.

Special systems
We can also supply the following:
Plants to produce ball-shaped lollipops or 3D candies and lollipops.
Plants to produce soft toffees or jellies.
Laboratory sized servo-driven depositers for small scale production or lab trials

03.07.08.10 Embossing lines for hard and soft caramels

CF4 Candy forming machine
The 'CF4' has been designed for the high output continuous production of seamless sweets, with or without centre filling, using a standard 'Uniplast' type die arrangement.

The machine can be used as part of a complete production plant supplied by A.M.P Rose, or integrated into an existing line.

Special features to facilitate production and minimize servicing & maintenance;
1) Speed of main drive is variable by Inverter drive.
2) Handwheel adjustment to vary the speed of the infeed rollers relative to the speed of the die.
3) Main drive is by timing belts to reduce noise level and moving parts.
4) Main drive gears in oil boxes to reduce noise and maintenance.
5) Spreader conveyor motor is independent and has handwheel adjustment.
6) Integral fan to force air to the spreader conveyor, die and candy feed rollers.
7) Scrap tray under the die with outlet for connection to a dust extraction unit.
8) Spring loaded one piece pressure cam with cam rollers. (optional pneumatic control also available)
9) Automatic lubrication to cams and bearings.
10) Automatic pressure relief of matrix ring pressure wheel to reduce die wear.
11) Fast die changes by use of clamps and sliding pull back cams.
12) General use of clamps to allow quick die changing, removal and cleaning.
13) Overhead crane feature to allow easy removal of die front cover.
14) Smooth lines for easy cleaning.
15) Adheres with current health and safety and 'CE' standards.

Link zu weiterer Information
http://www.amprose.co.uk/cf4.htm

03.07.08.14.01 Sugar pulling machines batch operation

Multihead weighing machines

A.M.P Rose supplies a range of high speed, accurate yet affordable combination weighing machines. Available ex stock with world-wide distribution and service, these machines are a must-have for candy, snack, and other food manufacturers

03.08.06 Dragee pans

Belt coating machine for chocolate nuts, raisins etc
The A.M.P Rose belt coater is a chocolate panning machine used to cover dragee centres such as nuts, dried fruits, fondant centres etc with chocolate or chocolate like (fat-based) masses.

Unlike the traditional rotary pans, belt coaters give greater capacity, are easier to clean, require less operator skill and create less noise. They are also easily loaded and un-loaded.

Link zu weiterer Information
http://www.amprose.co.uk/beltcoater.htm

03.10.06 Laboratory equipment

Lab confectionery machines
The A.M.P Rose Laboratory machine range is suitable for small scale production and lab trials

This range of machinery has been developed to assist the professional confectioner with their recipe formulations, product trials, raw material tests and other work not otherwise possible on large-scale production machinery.

All the machines have been designed with the user in mind and have the following features;
* Hygienic designs with all parts made from stainless steel or other food-safe materials
* Minimal maintenance requirements
* Easy to use machine controls
* Good accessibility for cleaning and routine maintenance
* Fully guarded movements ensuring operator safety
* Low noise levels
* Designed and manufactured to CE regulations

The range of machinery includes a batch vacuum cooker, coating pan and pulling machine.

Link zu weiterer Information
http://www.amprose.co.uk/labrange.htm
COMPANY NEWS

A.M.P Rose at Interpack 2008

HALL 3 Stand no. 3C-36

A.M.P Rose, specialist supplier of machinery for the chocolate and confectionery industries will exhibit at its 9th consecutive Interpack show. In 2008 the company will celebrate 30 years in existence.

On display at the Interpack 2008 event will be the following new machinery:

1. '750 ET', cut and double twist wrapping machine. This machine is a version of the highly successful 750 range of which over 500 machines are currently in production. The 755 ET has been designed to wrap long products of up to 150mm in length. It can handle products such as chewy candy, toffee and gum. Other wrapping styles available in this range of machinery include double twist, fold, lollipop, 'whirl' and bubble gum end fold.

2. The Super 42HS is the company's high speed cut and wrap, which boasts an output of over 1000 pieces/minute. A fold version of this machine will be on display.

3. The Pak-a-Snax horizontal form, fill and seal machine. This machine has been manufactured specifically to cater to the needs of snack food manufacturers. The machine caters individual consumer packs into bulk packs of typically 6 or 12 into one retail multipack. The advantage of this machine is that the final pack uses 30% less packaging than the previous method (using vertical packing machines). The shelf-space in the super-markets is also reduced by almost half. Typical products handled by the machine are crisps and other snacks, popcorn, etc. Robotic feeding systems can be supplied to automatically feed the machine.

4. The A.M.P Rose Belt Coating machine is used to cover articles such as nuts, dried fruits, fondant and toffee centres with chocolate. Boasting very high production rates on a small footprint and accurate and efficient coating, the machine has been a great success with its users. The machine frame is manufactured entirely from stainless steel and other food grade materials, for greater hygiene and easy cleaning. There is also the option to supply a PLC system to fully automate the coating operations, ensuring consistent product quality without any operator intervention.

5. An automatic weighing and filling line for jars/tubs. The system comprises of product feeding, multi-head combination weighing, automatic jar feeding and filling of the desired weight. Optional features are on-line labelling and coding, and lid placement and sealing.

6. Examples of our range of laboratory scale equipment, including the lab coating pan, puller machine and chocolate refiner.

And in addition, A.M.P Rose will showcase its world-renowned expertise in the rebuilding and up-grading of used chocolate and confectionery processing and wrapping machines

Exhibitor Data Sheet

In January 2008, A.M.P Rose Managing Director Mr Alan Mann removed the first piece of soil to signal the start of the new A.M.P Rose purpose-built factory. The 3 acre site will completely replace the existing factory and will house the complete A.M.P Rose manufacturing facilities. That includes all departments like the component manufacturing, mechanical and electrical assembly, CAD design, welding and fabrication, production, sales, after-market and accounts departments.

There will also be space for clients to witness demonstrations and to trial machines before they buy.

The £3m Sterling investment shows the commitment that the company has to its on-going business with the candy and chocolate industries

Exhibitor Data Sheet

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PRODUCT OVERVIEW

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03.05.05 Chocolate tanks
03.05.08 Decorating equipment
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03.05.16 Nut cluster plants
PRODUCT DETAILS

03.05.08 Decorating equipment

Dekoriervorrichtung DWC
Deco-Wolf mit Computersteuerung
Alle Achsen sind während des Betriebes verstellbar
Speicherung von 99 verschiedenen Dekoren
Keine verstopften Düsenrohre dank automatischer Düsenreinigung

Link zu weiterer Information
http://www.wolf-machines.de

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PRODUCT OVERVIEW

01.03.13 Robot systems
01.03.14.01 Cartons
01.03.14.02 Folding boxes
03.02.01 Biscuit and wafer filling machines
03.02.02 Co-extruder for filled products

03.02.07 Cutting machines
03.02.09 Depositing machines
03.02.13 Extruders
03.02.19 Moulding machines
03.02.22 Plants for extruded snacks
03.02.27 Tunnel ovens
03.02.32 Wire-cut and roll-out biscuit machines

03.03.01.08 Hot air dryers/toasters
03.03.01.11 Machines for filled/co-extruded products
03.04.05 Steel belt conveyors
03.05.01 Aerating plants
03.05.02 Chocolate extrusion equipment (mesh and stick extruders)
03.05.04 Chocolate spraying plants
03.05.05 Chocolate tanks
03.05.06 Cooling and heating tunnels
03.05.08 Decorating equipment
03.05.09 Depositing machines
03.05.10 De-tempering equipment
03.05.11 Enrobing plants
03.05.12 Hollow goods moulding plants
03.05.13 Moulding plants
03.05.14 Moulds for solid and hollow good moulding plants
03.05.15 Nougat paste tempering and aerating plants
03.05.17 One-shot depositing plants
03.05.19 Praline paste forming machines
03.05.20 Sprinkling equipment
03.05.21 Tablet and bar take-off and feeding systems
03.05.22 Tablet bar buffer storage systems
03.05.23 Tempering machines and heat exchangers
03.05.25 Single piece confectionery and bare take-off systems
03.05.26 Robotic take-off and feeding systems
03.07.07.07 Filling extruder
03.07.07.08 Forming extruder and co-extruders (also multicolor)
03.07.08.01.02 Aerating units continuous operation
03.07.08.08 Extruders (mixing, forming and centre filling extruders)
03.10.02 Conveying and storage systems
03.10.04 Electronic sorting machines
PRODUCT DETAILS

03.02.09 Deposit machines

High Quality Depositors for any confectionery purpose
Development, tradition and the road leading to branded goods in demand
The depositor is definitely the central machine part of any confectionery line. This is where your products are formed and turn into branded goods in demand. And this is also where it is decided how the creative possibilities become an attractive part of new products.
Buying a new depositor always leads to the deliberate choice of either creating new products based on a wish of having the maximum possibilities of quick design changes without inducing heavy expenses or producing the same type of product 24 hours a day, day in day out, 365 days a year.
Experience, strength and confidence
Aasted-Mikroverk has manufactured depositors for almost 90 years. Thorough experience forms the basis of the knowledge that has left its marks on today’s chocolate articles in great demand as well as innumerable varieties all over the world.
An Aasted depositor will make every chocolate moulding line produce the unique
Because of its precision quality and flexibility Aasted-Mikroverk depositors have become the obvious centre on all kinds of confectionery lines all over the world.
The current range of depositors is available in a broad variety of versions, either as standard options or being tailor-made to the requirements specified by you.

03.02.13 Extruders

Alice - the gentle extruder
Alice - the gentle extruder - realizes your perfect dream products
Alice provides the baker with entirely new possibilities for creating the finest and most unique products you have only ever dreamed about.
Based on a brand new innovative concept, Alice guarantees unsurpassed, gentle handling of the mass from input to output.
Applying a minimum of work and shear to the product passing through the machine, control of the total process remains in your hands. Alice is designed to follow your directions, not vice versa.
Alice offers you yet another breakthrough too, allowing mass with inclusions to be handled.
Alice is fully integrable with any oven or decoration line as well as existing or new process equipment. Alice brings you a fully modular system - for example, you can start with a mono-head solution and add extra modules onto your basic Alice production unit later on.
The absolute cream of our experience as a market leader in chocolate depositing and moulding technology for nearly 90 years has been built into Alice - all to the benefit of the bakery industry!

03.05.23 Tempering machines and heat exchangers

Tempering equipment
The AMC SuperShear is an integrated solution suitable for all types of high- and low-fat pumpable masses.
Groundbreaking technology provides entirely new benefits
Unique chocolate gloss due to optimum Beta V seeding
Consistent high chocolate quality - at any throughput
Compact size, highest production capacity
Straightforward operational process control
Quality surveillance, tempering curve on operator screen

Acemal N.V.

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Hall 4 G30

PRODUCT OVERVIEW

03.02.01 Biscuit and wafer filling machines
03.02.27 Tunnel ovens
03.02.28 Wafer baking ovens
03.02.30 Wafer production plants
**PRODUCT DETAILS**

**03.02.01** Biscuit and wafer filling machines
Acemal N.V.

Link zu weiterer Information
http://www.acemal.com

**03.02.27** Tunnel ovens
Acemal N.V.

Link zu weiterer Information
http://www.acemal.com

**03.02.28** Wafer baking ovens
Acemal N.V.

Link zu weiterer Information
http://www.acemal.com

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**PRODUCT OVERVIEW**

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<td>02.03.04.06</td>
<td>Cap closures</td>
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<td>Tablet presses</td>
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**PRODUCT DETAILS**

**03.08.11** Tablet presses

TABLETTING SOLUTIONS
The genesis of Legacy 6100 stems from the ambition to continue developing solutions that meet your needs, recognize your commitment to provide better value to your consumer against the backdrop of this dynamic and vibrant market environment in tablettling.

Flexible enough to respond to your varied needs, robust enough to withstand large production capacities, intelligent enough to ease your operations, sensitive enough to respect time and of course, smart enough to understand economy.

Link zu weiterer Information
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**Booth**
Hall 3 H02

---

**PRODUCT OVERVIEW**

- 03.01.05 Nut processing machines
- 03.01.06 Roasting and cooling plants
- 03.02.14 Glazing and drying plans for sugar coating
- 03.02.22 Plants for extruded snacks
- 03.02.27 Tunnel ovens
- 03.03.01.02 Cereal cooling machines
- 03.03.01.07 High frequency/microwave dryers
- 03.03.01.08 Hot air dryers/toasters
- 03.03.01.09 Infrared-dryers/toasters
- 03.03.02.02 Cereal cooling and conditioning machines
- 03.03.02.03 Cereal cooling machines
- 03.03.02.09 High frequency/microwave toasters
- 03.03.02.10 Hot air dryers/toasters
- 03.03.02.12 Puffing plants
- 03.06.10 Cocoa roasting plants
- 03.07.06.05.03 Starch drying and cooling plants
- 03.11.02 Roasting machines

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**PRODUCT DETAILS**

03.03.01.07 High frequency/microwave dryers

**Features:**
- Uniform air velocity and temperature distribution throughout the roaster without the need for diffuser plates
- Easily reversible airflow direction through relocating internal baffles
- Top-mounted fans and burners which are clear of wash-down locations
- Sanitary design: 100% fully welded structure with complete interior access
- Heavy duty design using 11 gauge stainless steel for all frames and floors
- Alternative inline airflow configuration available
- Control systems available to enhance performance and efficiency

**Link zu weiterer Information**
http://www.aeroglide.com

---

**Single Pass Conveyor Dryer**

**Features:**
- Custom built as dryers, ovens, roasters, toasters or coolers
- Multiple zoning for tailored process conditions accommodate each product specification
- Reversing airflow increases thermal processing efficiency.
- Wide range of heating mediums
- Construction materials and conveyor bed materials to suit the product
- Choice of assembly from knock-down to fully welded modular design to meet installation needs
- Control systems available to enhance performance and efficiency

**Link zu weiterer Information**
http://www.aeroglide.com

---

**Dual Plenum Commercial Roasters and Dryers**

**Features:**
- Uniform air velocity and temperature distribution throughout the roaster without the need for diffuser plates
- Easily reversible airflow direction through relocating internal baffles
- Top-mounted fans and burners which are clear of wash-down locations
- Sanitary design: 100% fully welded structure with complete interior access
- Heavy duty design using 11 gauge stainless steel for all frames and floors
- Alternative inline airflow configuration available
- Control systems available to enhance performance and efficiency

**Link zu weiterer Information**
http://www.aeroglide.com
In-line Roasters & Dryers

Features:
- Designed to minimize floor space
- Ideal application for a variety of nuts and snack products
- Full access directly to interior processing area for easy cleaning and routine maintenance
- Low-profile configuration to fit in low headroom spaces
- Controlled airflow ensures consistent, high-quality product at discharge
- Control systems available to enhance performance and efficiency

Link zu weiterer Information
http://www.aeroglide.com

Single Pass Conveyor Dryer

Features:
- Custom built as dryers, ovens, roasters, toastasters or coolers
- Multiple zoning for tailored process conditions accommodate each product specification
- Reversing airflow increases thermal processing efficiency
- Wide range of heating mediums
- Construction materials and conveyor bed materials to suit the product
- Choice of assembly from knock-down to fully welded modular design to meet installation needs
- Control systems available to enhance performance and efficiency

Link zu weiterer Information
http://www.aeroglide.com

03.03.01.09 Infrared-dryers/toastasters

In-line Roasters & Dryers

Features:
- Custom built as dryers, ovens, roasters, toastasters or coolers
- Multiple zoning for tailored process conditions accommodate each product specification
- Reversing airflow increases thermal processing efficiency
- Wide range of heating mediums
- Construction materials and conveyor bed materials to suit the product
- Choice of assembly from knock-down to fully welded modular design to meet installation needs
- Control systems available to enhance performance and efficiency

Link zu weiterer Information
http://www.aeroglide.com

03.03.02.10 Hot air dryers/toastasters

In-line Roasters & Dryers

Features:
- Designed to minimize floor space
- Ideal application for a variety of nuts and snack products
- Full access directly to interior processing area for easy cleaning and routine maintenance
- Low-profile configuration to fit in low headroom spaces
- Controlled airflow ensures consistent, high-quality product at discharge
- Control systems available to enhance performance and efficiency

Link zu weiterer Information
http://www.aeroglide.com

Single Pass Conveyor Dryer

Features:
- Custom built as dryers, ovens, roasters, toastasters or coolers
- Multiple zoning for tailored process conditions accommodate each product specification
- Reversing airflow increases thermal processing efficiency
- Wide range of heating mediums
- Construction materials and conveyor bed materials to suit the product
- Choice of assembly from knock-down to fully welded modular design to meet installation needs
- Control systems available to enhance performance and efficiency

Link zu weiterer Information
http://www.aeroglide.com

03.07.06.05.03 Starch drying and cooling plants

In-line Roasters & Dryers

Features:
- Designed to minimize floor space
- Ideal application for a variety of nuts and snack products
- Full access directly to interior processing area for easy cleaning and routine maintenance
- Low-profile configuration to fit in low headroom spaces
- Controlled airflow ensures consistent, high-quality product at discharge
- Control systems available to enhance performance and efficiency

Link zu weiterer Information
http://www.aeroglide.com

Single Pass Conveyor Dryer

Features:
- Custom built as dryers, ovens, roasters, toastasters or coolers
- Multiple zoning for tailored process conditions accommodate each product specification
- Reversing airflow increases thermal processing efficiency
- Wide range of heating mediums

Link zu weiterer Information
http://www.aeroglide.com
agathon GmbH & Co. KG

03.05.14 Moulds for solid and hollow good moulding plants

PRODUCT OVERVIEW

PRODUCT DETAILS

03.05.14 Moulds for solid and hollow good moulding plants

Products

The processes involved in the development and production of chocolate articles are as varied and individual as the companies for which we produce chocolate moulds. We guide and mentor our clients right from the product development phase and are on hand to provide help and advice at every stage of the process. Our decades of experience and exclusive specialisation in the manufacture of chocolate moulds have made us into a competent system partner of all the main chocolate manufacturers and every major machine producer.

Starting with the design of the article, for which we use the latest modelling software and hardware, via construction and serial production using the most modern CAD systems and innovative laser technology, right up to the digital precision measurement involved in the quality control process, our qualified team focuses every step of the way on making sure that our customers are guaranteed efficiency in production, optimized demoulding, and a smooth and unproblematic packaging process.

By using only the most modern methods during product development and at every stage of the manufacturing process, we can guarantee our customers the highest level of precision and attention to detail while ensuring that the development and manufacturing stages are as short as possible.

In order to be able to guarantee our clients the highest standards of quality, we operate a continuous and intensive programme of research and development, working in close collaboration with national and international scientific institutions and major plastics manufacturers, which means that we are constantly improving upon our own high standards of excellence. We see the continued vocational training that our staff receive throughout their careers as a natural part of this success.

Agriflex S.r.l.

PRODUCT OVERVIEW

PRODUCT DETAILS

03.02.17 Metering and scaling of raw material

Agriflex S.r.l.

www.agriflex.it
03.02.24 Silos and accessories

Agriflex S.r.l.

· Silos made from high tenacity "Trevira" fabric - for indoor applications
  The silos made from "HIGH TENACITY TREVIRA" fabric are water-tight, and are designed for the storage of food powders: the upper part of the sack acts as a filter, and the supporting structure in galvanised steel is made of interlocking joints. All silos are made-to-measure, in order to best utilise the space available to the client, the silos are then assembled on-site. The "HIGH TENACITY TREVIRA" fabric guarantees that the stored flour is optimally oxygenated and that it flows freely.
  The silos are constructed in different models, measurements and volumes from 5m³ to 60m³.

Link zu weiterer Information
http://www.agriflex.it

03.03.01.15 Silos and accessories

Agriflex S.r.l.

· Silos, single-bloc, tubular, stainless steel (insulated and non) - for outdoors
  The single-bloc silos in stainless steel AISI 304 - 316 insulated and non-insulated, for the storage of food products, are constructed in a "single-bloc", are cylindrical, vertical and have a conical discharge. Their construction (in a single piece) allows for a "single - body", without the need for "nuts and bolts" or screws. The cone has an internal inclination of 60° with a completely smooth wall, which allows for a free flow of the stored product. The silos come complete with pipes for loading, self-cleaning filters, anti-burst and pressure release valves, ladder, balcony and perimeter railing. The inside wall and the cone are perfectly glazed, on the cone itself there is a small door for the inspection and cleaning of the silo. The silos are constructed in different heights and diameters with volumes from 10m³ to 150m³.

Link zu weiterer Information
http://www.agriflex.it

03.03.02.12 Puffing plants

Agriflex S.r.l.

· Silos, single piece, tubular, fibreglass (insulated and non) - for outdoors
  They are constructed in continuous filament moulds with glass fibres crossed at 30° in baths of "unsaturated polyester resin" which is a good thermal regulator. The silos are then treated with steam at 110° for 12 hours followed by 8 hours of baking in order to guarantee that all of the resin's pores are perfectly closed, which is very important considering that these silos are for food use. The silos come complete with pipes for loading, self-cleaning filters, anti-burst and pressure release valves, ladder, balcony and perimeter railing. They are also painted externally white for the protection against environmental ageing and ultraviolet rays. The inside wall and the cone are perfectly glazed, on the cone itself there is a small door made of stainless steel AISI 304 for the inspection and cleaning of the silo. The silos are constructed in different heights and diameters with volumes from 10m³ to 100m³.

Link zu weiterer Information
http://www.agriflex.it
**COMPANY NEWS**

Automatic natural Liquid Yeast Fermenter to make bread, pizza, etc.

Quality: the high percentage of natural yeast used, confers an organic development of the dough, even without adjuvants and it gives the means to eliminate brewer's yeast. The outstanding advantages are: improved bread preservation, «freshness», taste and fragrance enhancement, a more regular alveolar structure and thinner crust, mould and stringy bacteria formation resistance, cost reduction (exclusion of adjuvants and brewer's yeast).

Simplicity: the natural yeast for the next processes is obtained by adding water and flour. The fermenter, thanks to its automation and controls, ensures that the PH and the temperature of the natural yeast is kept steady for the next processing so as to secure a linear quality.

**PRODUCT OVERVIEW**

- 03.05.03 Chocolate pumps
- 03.05.05 Chocolate tanks
- 03.05.08 Decorating equipment
- 03.05.11 Enrobing plants
- 03.05.13 Moulding plants
- 03.05.14 Moulds for solid and hollow good moulding plants
- 03.05.17 One-shot depositing plants

**PRODUCT DETAILS**

- **03.05.03** Chocolate pumps
  - Link zu weiterer Information http://www.alamansyria.com

**Al Aman Syria**

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03.05.05 Chocolate tanks
mold33

03.05.08 Decorating equipment
mold33

03.05.11 Enrobing plants
mold33

03.05.13 Moulding plants
mold33

03.05.14 Moulds for solid and hollow good moulding plants
mold33
03.02.01 Biscuit and wafer filling machines

**DEMOULDERs WITH NEEDLE OR SUCTION CUP SYSTEM**

Device for removing the products, filled or unfilled, from the baking tins. Fitted in the area after the oven or at the cooling system outlet.

Needle or suction cup demoulders are used according to the type of product. The former feature a pneumatic system via which the products are removed from the baking tins by injection of the needles. The latter use an air suction system by means of suction cups.

**STRAINED PASTE DOSAGE LINE ON MOD. ADV2 SHAPED PANS**

Automatic line, fully controlled by PLC, suitable for strained pastes metering, for the production of sponge-cake, plum cakes, muffins, small cakes, madeleines, etc.

It consists of an acceleratol belt which distributes the baking tins from the previous line and a conveyor belt with intermittent operation. Paper bowls machine, equipped of an innovative system for the extraction of the single one paper bowl, supplies to deposit it in the backing tray, where the two volumetric heads dose the paste. These metering lines are extremely poured concur to adapt itself to the various requirements of production: baking tins dimensions, hour ability, demanded product etc.

They can be equipped of with baking tins oil dealers, distributors of solid products as sugar, almonds, chocolate flakes.

03.02.07 Cutting machines

Our products

The Engineering Division designs and produces metering systems and production lines working in close contact with the customer in order to offer the best solution to all special requirements and problems.

In addition to construction quality, achieved via the use of highly selected materials and advanced study and design technologies, Alimec aims at research and innovation as the basis for operating on a continuously developing market.

As proof of the above, Alimec can boast successful systems all over the world, offering its services as an ideal partner, in terms of experience and dependability, for all firms that wish to increase their turnover with automation of the production process.
PRODUCT OVERVIEW

03.07.03 Cooling belts
03.07.04 Cooling tunnels
03.09.02 Freezing machines
03.10.02 Conveying and storage systems
03.10.03 Cooling and air conditioning technology

PRODUCT DETAILS

03.07.04 Cooling tunnels

Cooling Spirals
The exclusive Aliflex system allows the installation of Alicold cooling spirals even in small spaces, otherwise hardly exploitable. Many kinds of shaping are possible, choosing different shape and size of the spiral, as well as position and height of product infeed and outfeed. Besides usual ambient cooler forced cooling system by means of filtered and cooled air flow is available; the installation is complete with spirals and all klima system. Other possible options are: seasoning, drying process, steam injection.

03.09.02 Freezing machines

Deep freezer
Alit's technology and high quality of materials make our freezer Alifrost able to cool down quickly and by continuous way every kind of product, packed ones as well. We take good care in designing the adjustment for the air flow and the temperature inside the cabinet to the product features. Our special stainless steel air ducts allow to easily change the air flow from vertical to horizontal, through intermediate configurations, partially adjustable on site as well.

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BOOTH
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PRODUCT OVERVIEW

01.03.01.02 Tubular bags
01.03.06.01 Bags (Fill and seal machines (FS))
01.03.11.02 Bags (Closing machines)
03.02.24 Silos and accessories

PRODUCT DETAILS

03.02.24 Silos and accessories

Product Details
You are looking for a competent and reliable partner, when buying qualitatively high-grade bakery equipment?
With us, you are in good hands:
Our speciality is consulting, planning and installing complete automatic as well as semiautomatic production lines, starting from flour handling right up to packaging and preparation for delivery. Additionally we repair and overhaul used machines.
We collaborate close with the best and most well-known bakery-equipment manufacturers in the whole world.
Customer service is carried out through our skilled technicians and the delivery of spares is supported through our own stock room.

**Apparate- & Behältertechnik Heldrungen GmbH**

<table>
<thead>
<tr>
<th>Address</th>
<th>Straße der RTS</th>
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<tbody>
<tr>
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<td>Booth</td>
<td>Hall 3 C16</td>
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</tbody>
</table>

**PRODUCT OVERVIEW**

| 03.04.07          | Thermal storage tanks               |
| 03.05.05          | Chocolate tanks                      |
| 03.06.14          | Hat bins (warm body)                 |
| 03.08.05          | Containers to load or empty granulating machines, tablet, compacting and briquetting presses; dragee machines, etc. |
| 03.08.06          | Dragee pans                          |

**PRODUCT DETAILS**

| 03.08.05          | Containers to load or empty granulating machines, tablet, compacting and briquetting presses; dragee machines, etc. |

**Aquarius - CFS Weert B.V.**

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</tr>
</tbody>
</table>

**PRODUCT OVERVIEW**

| 01.02.03.01       | Gravimetric dosing                   |
| 01.02.08          | Product sorting and/or feeding machines |
| 01.03.01.02       | Tubular bags                         |
| 01.03.02.01       | Quadratic form packagings            |
| 01.03.02.02       | Side sealed bags                     |
| 01.03.02.04       | Tubular bags                         |
| 01.03.10.03       | Bags (Filling machines)              |
| 01.05.01.04       | Pressure sensitive labels            |
| 01.05.02.03       | Tag labelling machines               |
| 01.07.01          | Primary packaging                    |
| 03.07.08.13       | Sugar dummy manufacturing equipment  |
| 04.01.01          | Assembly, maintenance and repair services |
| 04.01.06          | Packaging consulting                 |
| 04.01.07          | Packaging design                     |
| 04.01.12          | Retrofit                             |

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Lollipop lines
Complete lollipop solutions for ball- and flat lollipops

To meet all the customer’s needs for lollipop machinery, from mixing ingredients to final packaging, we offer complete lines, including the associated transport and handling systems for automatic feeding and discharging to and from the machine for ball- and flat lollipops. Forming, cooling and wrapping of flat, ball and 3 dimensional lollipops This sequence is appropriate for ball lollipops, or flat and 3D lollipops where a customer chooses another wrapping style than a sandwich wrap. Versatility is the key, as a wide range of ball and cylindrical shapes can be created. Lollipops can be further enhanced with flavorful fillings of chocolate, powders or pastes, with diameters between 18 and 35 mm. To retain the attractive candy mass shape, cooling is necessary directly after forming. Once cooled, the lollipops proceed to a wrapping machine, creating a wrap in the chosen style, to enhance their appealing design perfectly.

If you produce flat or 3D lollipops in sandwich wrap style the process sequence is normally different: forming, wrapping and cooling. For all three process phases CFS Weert has an extensive range of machines, which can be composed to complete, fully integrated lollipop production lines.

Especially 3D lollipops allow you to make a large variety, imaginative and attractive lollipop shapes, almost only limited by your imagination. CFS Weert technology allows you to produce these attractive shapes with center filling.

Performance Values
CFS Weert standard Aquarius line for forming, cooling and wrapping ball lollipops.
Total line output: up to 400 pcs/min.
Complete solution
Possibility to produce with centre fillings (gum, chocolate and powders).
Easy to clean, operate and service.
High quality Aquarius equipment.
Reliable and durable.
Proven concept for all machines.

Aquarius - CFS Weert B.V.

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(+31-4 95) 52 41 25

Internet Address
www.aquarius.nl

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aquarius@aquarius.nl

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Hall 4 B47

PRODUCT OVERVIEW
01.02.08 Product sorting and/or feeding machines
01.03.01.02 Tubular bags
01.03.02.01 Quadratic form packagings
01.03.02.02 Side sealed bags
01.03.02.04 Tubular bags
01.03.10.03 Bags (Filling machines)
01.05.01.04 Pressure sensitive labels
01.05.02.03 Tag labelling machines
01.07.01 Primary packaging
03.07.08.13 Sugar dummy manufacturing equipment
04.01.01 Assembly, maintenance and repair services
04.01.06 Packaging consulting
04.01.07 Packaging design
04.01.12 Retrofit

PRODUCT DETAILS
03.07.08.13 Sugar dummy manufacturing equipment
Lollipop lines
Complete lollipop solutions for ball- and flat lollipops

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Total line output: up to 400 pcs/min.

Complete solution.

Possibility to produce with centre fillings (gum, chocolate and powders).

Easy to clean, operate and service.

High quality Aquarius equipment.

Reliable and durable.

Proven concept for all machines.

Acral Plc.

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PRODUCT OVERVIEW

01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process

03.01.05 Nut processing machines

03.02.02 Caramel enrobing plants for biscuits and wafers

03.02.07 Cutting machines

03.02.09 Depositing machines

03.02.12 Enrobing and coating machines for extruded products

03.02.14 Glazing and drying plans for sugar coating

03.02.22 Plants for extruded snacks

03.02.32 Wire-cut and roll-out biscuit machines

03.03.01.10 Machines for coating

03.03.01.14 Nozzle systems

03.03.02.07 Extrudate coating machines

03.04.02 Finishing machines

03.05.04 Chocolate spraying plants

03.07.06.06 Sugar sanding and oiling equipment

03.08.09 Spraying equipment and dosing systems

PRODUCT DETAILS

03.02.07 Cutting machines

Fixed weight cutting
We can supply you with specialised cheese cutting machinery that can cut your standard blocks of cheese into fixed weights to comply with fixed weight legislation.

Cutting cheese to fixed weights isn't just a question of meeting legal requirements. You'll also want to make sure that:

- giveaway is kept to a minimum - we guarantee less than 1% giveaway on many machines
- your cutting facility is flexible to meet changing and future product requirements for fixed or random weight
- the cutting process is efficient and maximises runtime
- you can increase your yield potential, if possible
- you keep your process productive, reducing labour overhead
- And your customers benefit from the simplified stock control and the ability to make special offers.

We've been helping companies produce fixed weight portions since the 1980s.

Since then, our expertise has continued to grow as we've developed a range of specialist machines to suit the changing cheese market. We've a wide range of machines available, from simple cutters with wires to highly-automated intelligent cutting systems based on wires or guillotine technology.

Whatever your cheese type - such as round or block cheeses - we'll have the cheese cutting machine to suit you.

### Semi automatic Cutting

Our semi automatic cheese cutting machines give you more flexibility when cutting random or fixed weight portions of cheese.

These machines are ideal for small- to medium-sized cheese packers who don't require automated handling. Such companies often have a wide range of cheeses to cut.

Thanks to our expertise, we're able to constantly develop our semi automatic cheese cutting machines to keep up with ever-changing technology.

We can customise any semi automatic cheese cutting machine to suit your requirements.

---

Pastry glazing

Enhancing product appeal through glazing is a development derived from classical French cuisine. Our machines are able to apply glaze onto a wide variety of products in both pre- or post-bake production.

We're experienced at working with all sorts of glazes - from water to dairy, sugar to synthetic - all of which have their own hygiene or special requirement, such as heat control.

Fruit tarts and pies

The shelf life of perishable products is of special importance in this competitive age.

Moisture or colour migration is one of the main limiting factors with products such as filled pastry cases, merengues or layered dairy desserts. We can spray a barrier fat accurately and invisibly to significantly extend shelf life.

The classic French style of open tart needs a light coating of glaze to protect the fruit from the atmosphere. Spray gun systems can accurately coat the pastry to create an effective seal with a high temperature setting pectin glaze.

Pizza

Pizzas can be enhanced by a final coating of Extra Virgin Oil Olive on the finished product. Our systems can apply exactly the right quantity to ensure the pizza remains within pricing constraints.

Finishing - glazing

For adding a glaze on pastry - or olive oil on pizzas, or preservatives for extended shelf life - our finishing and conditioning equipment enhances a product's appearance and saleability.

Cross band spray application systems can accurately, economically and effectively apply a liquid onto all surfaces of shaped products to meet your needs.

---

**03.03.01.10** Machines for coating

### Coating

Chocolate coating

Chocolate coating, either real or compound, turns a cookie into a premium product. Efficient and cost-effective application is essential.

To meet these demands, we offer - as an alternative to the traditional method of enrobing - our advanced spray technology which delivers increased versatility, all-over product coating, greater application rate variability and an even finish to contoured surfaces.

Chocolate spraying adds an extra capability to biscuit and cake production - a thin coating which follows the profile of the product is achievable. Vertical surfaces and cut ends can be covered. A typical application is a thin coating as a barrier onto a biscuit before a water-based caramel is applied.

Product barriers

When there's conflict between the components of biscuit and caramel/mallow, we can also provide solutions which successfully apply a barrier and thereby extend shelf life by preventing moisture
migration. Our extensive experience ensures optimum timing and application of the barrier so you achieve the best results. This can be caramel onto biscuit, oil onto par baked dough, layers in yoghurt, or custard into pastry cases.

Our spray equipment can apply barriers as required accurately, without excess, and achieve the physical separation which achieves longer shelf life for products.

- Oiling Low fat - oven-ready products
- Glazing Enhanced appearance
- Batter Traditional fried products
- Water Pre-freeze conditioning
- Flavour Liquid flavour additions
- Slurry Non-soluble flavour application
- Marinade Ethnic and premium portions
- B-B-Q Sauce for flames
- Emulsion Low fat and enhanced appearance

Arcall spray technology does not use a waterfall or a nozzle to apply the coating. It gives you the best aspects of both these traditional methods - that's overall coverage without blocking or puddles. Ask us about our spinning disc technology, and find out how it can benefit you.

Marinades
The Arcall process for coating processed chicken, meat and fish products gives access to wider market share through diversification and economic use of expensive ingredients.

Our machines offer spray coating that is unrivalled for accuracy, coverage consistency, economic application rates and versatility.

Developing new and exciting product variations is easy, and the range of coating options - which has never been so extensive - is now within the capabilities of a single range of machine options. Let your imagination go!

**PRODUCT OVERVIEW**

- 03.02.02 Caramel enrobing plants for biscuits and wafers
- 03.02.12 Enrobing and coating machines for extruded products
- 03.02.13 Extruders
- 03.02.14 Glazing and drying plans for sugar coating
- 03.02.26 Stick productions plants and machines
- 03.02.27 Tunnel ovens
- 03.05.01 Aerating plants
- 03.05.08 Decorating equipment
- 03.05.09 Depositing machines
- 03.05.10 De-tempering equipment
- 03.05.11 Enrobing plants
- 03.05.13 Moulding plants
- 03.05.15 Nougat paste tempering and aerating plants
- 03.05.17 One-shot depositing plants
- 03.05.19 Praline paste forming machines
- 03.05.20 Sprinkling equipment
- 03.05.23 Tempering machines and heat exchangers
- 03.07.01.02 Aerating units continuous operation
- 03.07.03 Fondant and caramel-enrobing machines
- 03.07.08.14.01 Sugar pulling machines batch operation

**PRODUCT DETAILS**

**ACCP Twin**
It is designed for perfect coating of the products in high band speeds. This machine is an ideal coating machine for the band speeds between 5-10 m/min.

With the help of PLC and touchable screen it is easy to use. The machine is completely produced by stainless steel.

**ATWCT 140**

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**Ar-Can Makina Sanayi ve Ticaret A.S.**

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© 2008 Messe Düsseldorf
Our tower type wafer books cooling tunnel is used for cooling the cream between wafer plates before the creamed wafer plates enter to the cutting machine. This type of tunnel spends at least 50% less place compare to the conveyor band tunnels and it’s installation, startup and usage is very simple.

The tunnel works with the control of the photocell which is located on the inlet band. If any wafer plate does not come, the tunnel stops after all wafer plates left the tunnel and this feature supplies to you economy from the electricity.

The cooling capacity can be changed according to the product capacity and the cooling system can be produced with air or water cooled condenser.

You can watch the movement of the wafer plates through the windows which are located on the inlet and outlet of the tunnel.

Our machine is controlled by PLC.

### Decorating equipment

**Decorating Machine**

You can have different zigzag, corner or loop patterns which are only limited in your imagination. You should spend less then 1 minute in order to change the pattern.

Our decorating unit is completely produced by stainless steel. With the help of its strong main body it places in a small area therefore it also keeps its stability even in difficult patterns. It is easy to transport and install. It can be located in the coating machine or on any conveyor belt.

Because of having simple mechanical construction it needs less and easy maintenance.

It does not need any operator while it is working. It is working fully automatically and does not increase your employee costs.

The decorator and pump motors are equipped with frequency inverters. As a result of this you can sensitively and easily change the speeds of the motors.

All pipes, which are in connected with chocolate, are double jacketed.

Double jacketed chocolate pump is supplied with the decorator.

Optionally we are supplying water tempering unit, chocolate collecting tank and stock tank with the decorator.

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**PRODUCT OVERVIEW**

01.02.02.03 Sack and big bag emptying machines
01.03.10.05 Big Bags (Filling machines)
03.02.17 Metering and scaling of raw material
03.02.24 Silos and accessories
03.03.01.13 Metering and scaling for raw materials
03.03.01.15 Silos and accessories
03.03.02.12 Puffing plants
03.03.02.14 Silos and accessories
03.07.06.04 Metering and mixing units
03.07.07.10 Metering and scaling of raw materials
03.08.10 Systems for automatic recipe weighing
03.10.09 Metering and mixing systems

---

**PRODUCT DETAILS**

03.03.01.15 Silos and accessories

Probenehmer
vollautomatischer Probenehmer für ein oder mehrere Silos mit automatischer Entnahme bis zu 50m Entfernung

**AVE, Trans. Mec. S.A.**

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**PRODUCT OVERVIEW**

01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process

03.10.02 Conveying and storage systems

**PRODUCT DETAILS**

03.10.02 Conveying and storage systems

**ACCESSORIES AND COMPONENTS**

Fixing items and elements for machinery construction.

Link zu weiterer Information
http://www.ave-chains.com

**ALUMINIUM PROFILES**

High strength anodized profiles for machinery structures: robots, conveyor belts, etc.

Link zu weiterer Information
http://www.ave-chains.com

**ARTICULATED PLATE CHAINS**

Made of stainless steel and thermoplastic for conveyor belts, accumulation lines, tables, etc.

Link zu weiterer Information
http://www.ave-chains.com

**MODULAR BELTS**
Performance and satisfaction guarantee.

BEARING SUPPORTS
BEARING SUPPORTS with highly corrosion-resistant thermoplastic housings

SLIDING GUIDES
SLIDING GUIDES - DESLIDUR PE-UHMW. Maximum sliding properties for chain guides, belts, etc.

COMPANY NEWS
Kunststoff-Mattenketten
Ausstellerdatenblatt

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PRODUCT OVERVIEW
01.02.03.01 Gravimetric dosing
01.02.03.02 Piece dosing device
01.02.03.03 Volumetric dosing
01.03.02.02 Side sealed bags
01.03.07.06 Buckets (Fill and seal machines (FS))
01.03.07.07 Cans (Fill and seal machines (FS))
01.03.07.11 Cups (Fill and seal machines (FS))
01.03.07.15 Packaging jars (Fill and seal machines (FS))
01.03.10.01 Aerosol cans (Filling machines)
01.03.10.02 Ampules, vials and similar containers (Filling machines)
01.03.10.03 Bags (Filling machines)
01.03.10.07 Buckets (Filling machines)
01.03.10.08 Cans (Filling machines)
Painting and decoration of confectionary products is still commonly done manually. We achieved fully automation of most of this time-consuming labour work by combining a special dosing system with the latest robotics.

The ARTIST was developed with support from a leading supplier for industrial robots. This cooperation allows us to offer sophisticated decoration systems at affordable prices.

Various nozzle plates and further tools can be used depending on the application and customer wishes.

The lightweight construction and easy accessibility makes a product changeover extremely easy.

It also makes it easy to integrate the ARTIST into existing production lines.

Link zu weiterer Information

03.05.08 Decorating equipment

Painting & decorating

Dosing machines MINI/UDM
A AWEMA dosing machine model MINI or UDM (Universal Dosing Machine) lets you produce many popular chocolate products fully automated.

Filled items are made by using the One-Shot technology. This techniques allows making e.g. filled pralines in one single production step. With the optional Quadro-Shot extension chocolate products even consisting of up to four different masses can made in one step.

Link zu weiterer Information

03.05.12 Hollow goods moulding plants

Spinning machines
Our spinning machines type HFR or PICCOLO is used to manufacture excellent quality hollow figures, balls, liqueur bottles, half shells, etc. All the products have pore-free walls of even thickness. The rotary speed of the drum and the vibration level are steplessly adjustable. The closed construction means that all parts are freely accessible and easy to clean.

Link zu weiterer Information
MULTI production plants
The AWEMA MULTI concept comprises modern, fully computerised and flexible One-Shot chocolate moulding plants for the production of filled and solid chocolate articles. Core is the AWEMA developed depositing technology. Mould changes are quickly done and a product change follows in a very easy and simple way.

Link zu weiterer Information

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PRODUCT OVERVIEW

03.02.17 Metering and scaling of raw material
03.02.24 Silos and accessories
03.03.01.13 Metering and scaling for raw materials
03.03.02.14 Silos and accessories
03.03.02.12 Puffing plants
03.07.04.05 Metering, mixing and tempering units
03.08.10 Systems for automatic recipe weighing
03.10.02 Conveying and storage systems
03.10.09 Metering and mixing systems
03.10.12 Sifting and classifying machines

PRODUCT DETAILS

03.02.17 Metering and scaling of raw material

Product Information

Vibration bottom
AZO data sheets:
- Vibration bottom hoppers
- Vibration bottom silos

Animations:
- Vibration bottom with dosing screws - dosing in container scales (1,94 MB)
- TURBO-KONUS / aeration bottom (876,92 KB)

Accessories
Silo exhaust filter
AZO data sheets:
- Level indicator
- Air purged filter AF 800; 1100

03.02.24 Silos and accessories

Outdoor / indoor silos
Maintenance outdoor silos
AZO data sheets:
- Standard silo with 60° discharge cone, long skirt
- Standard silo with 90° discharge cone, long skirt
- Standard silo with 60° discharge cone, short skirt

03.03.01.15 Silos and accessories

Norm-Silo mit 60° Auslaufkegel, lange Standzarge
Besondere Vorteile:
Silo einschließlich Zubehör rost- und wartungsfrei
Sauberes Aussehen auch noch nach Jahren, kein Nachlackieren
Glatte Oberfläche, Rautiefe kleiner als 20 µm, dadurch problemloses Nachfließen des Schüttgutes
Verhältnismäßig geringes Eigengewicht, dadurch günstiger Transport und einfache Aufstellung
Durch 4 verschiedene Durchmesser und verschiedene Silohöhen optimale Anpassung der Fassung an Betriebsverhältnisse
Durch sehr gutes Reflektionsvermögen der Silooberfläche minimale Produkterwärmung
Es ergeben sich keine Probleme mit elektrostatischer Aufladung

Bevorzogene Einsatzgebiete:

Funktionsprinzip:
Der Silomantel und die Standzarge sind aus einer korrosions- und witterungsbeständigem Aluminiumlegierung AlMg3, diese ist für Lebensmittel zugelassen. Alle übrigen Teile sind entweder aus AlMg3, AlMgSi 0,5 oder anderen nichtrostenden Materialien, mit Ausnahme des
Fundentrings, gefertigt aus Baustahl. Ausgelegt sind die Norm-Silos für einen Berechnungsdruck von +45/-5 mbar und ein Schüttgewicht von 0,6 kg/l, alternativ 1,0 kg/l. Zum Standardzubehör gehören ein Satz Kranösen und ein Auslaufflanans bis NW 500, sonstiges Zubehör, wie Befüllleitung, Türe, Luken, Stutzen, etc. Abluftfilter und Austragsorgane werden je nach Anlagensituation und Schüttgut ausgelegt. Bei speziellen Bedarfsfällen können diese Norm-Silos gegen Mehrpreis isoliert oder komplett aus nichtrostendem Stahl geliefert werden.

03.07.04.05 Metering, mixing and tempering units

Dosiersystem AZODOS Typ P
Besondere Vorteile:

- Differential-Dosierwaagen Prinzip (loss-in-weight)
- Präzise Online-Regelung und schnelle Korrektur bei eventuellen Sollwertabweichungen
- Absolute Gewichtserfassung
- Keine Verflüssigung durch Schüttgut-Schwankungen
- Keine aufwendigen Kalibrierarbeiten
- Messwerterfassung mit hoher Auflösung
- Reinigungsfreundliches System für schnellen Komponentenwechsel
- Erweiterungsfähig durch modularen Aufbau

Bevorzugte Einsatzgebiete:


Funktionsprinzip:


03.10.12 Sifting and classifying machines

Wirbelstrom-Siebmaschine DA 800
Besondere Vorteile:

- Geringe Bauhöhe
- Kein zusätzliche Dosierorgan erforderlich
- Komplett ohne Werkzeug ausziehbar
- Antrieb mit Dosierschnecke lässt sich durch Lösen von Schnellverschlüssen demontieren
- Antrieb mit Sieb ausziehbar und schwenkbar
- Einfache und schnelle Inspektion des Siebkorbes
- Ausführung aus Chromnickelstahl in verschiedenen Oberflächenauflagen

Bevorzugte Einsatzgebiete:


Funktionsprinzip:


B.V. Vormenfabriek Tilburg

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<thead>
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<th>Address</th>
<th>Gesworenhoekseweg 12</th>
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<tr>
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PRODUCT OVERVIEW
03.05.14 Moulds for solid and hollow good moulding plants

PRODUCT DETAILS
03.05.14 Moulds for solid and hollow good moulding plants

Product Information
You are on the verge of entering the digital highway of the World of moulds...on line. This site gives you information on the complete assortment of standard shapes available from BV Vormenfabriek Tilburg. You can search for a desired shape by selecting shape dimensions, mould dimensions and/or volume. We advise you to select at least one item from the field 'Category' to allow the system to make a more defined and faster search. Not all shapes are accompanied with a photo yet, but the site will be refined and optimised in the near future.

B&B IMPIANTI s.n.c.

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PRODUCT OVERVIEW
03.02.17 Metering and scaling of raw material
03.02.24 Silos and accessories
03.03.01.15 Silos and accessories

PRODUCT DETAILS
03.02.17 Metering and scaling of raw material

About us
For the ponderal microdosage of powders. The loading is manual or automatic. The capacity is adaptable thanks to the modular structure.

03.02.24 Silos and accessories

Rotating Valve
Rotating valve - It is used for the dosage and the pneumatic conveyance of powders and granular products on lines of medium and low pressure. Capacity 1.2 - 10 Tons/h

03.03.01.15 Silos and accessories

Outdoor Silos
Outdoor silo made of alloy or stainless steel, with unloading cone

Baker Perkins Ltd.

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PRODUCT OVERVIEW

03.02.04 Cooking extruders
03.02.13 Extruders
03.02.16 Laminators
03.02.18 Mixers and kneaders
03.02.19 Moulding machines
03.02.22 Plants for extruded snacks
03.02.27 Tunnel ovens
03.02.32 Wire-cut and roll-out biscuit machines
03.03.01.06 Extruders
03.03.01.08 Hot air dryers/toasters
03.03.01.11 Machines for filled/co-extruded products

PRODUCT DETAILS

03.02.04 Cooking extruders

SBX Master Extruder
The simple, robust design of Baker Perkins SBX Master twin-screw extruder offers food manufacturers a reliable production tool, with a lower cost of ownership. Consistent product quality, coupled with a high level of flexibility and process control makes the SBX Master ideal for a wide range of snack, cereal and other extruded products.

Link zu weiterer Information

03.02.13 Extruders

Dualtex Extruder
The Dualtex is a four roll bar extrusion machine particularly suitable for filled bars. It is also available with a wirecut mechanism for the production of two dough cookies. The unit shares filler block technology with the 540 Series World Wirecut with a block for each stream of product and also shares the advantages of weight control and flexibility.

For truly innovative products a third product stream can be added via a pump. This increases the range of taste and texture combinations available to the manufacturer and provides both added value and competitive advantage.

Link zu weiterer Information
http://www.bakerperkinsgroup.com/product/244/112/dualtex-extruder.html

03.02.16 Laminators

540 Series Cut Sheet Laminator
The 540 Series Cut Sheet Vertical Laminator is used in the production of laminated products such as crackers, hard-sweet biscuits and baked snacks. The laminating process gives these products a light, crispy texture which cannot be achieved in any other way. The machine offers excellent weight control through the use of solid gauge rolls, a fully supported dough sheet path and precise servo control of all the movements. Attention has been paid in the design to meeting market requirements for a machine that is compact and easy to operate whilst offering excellent access for both cleaning and maintenance. There is also a combination unit which can produce either laminated or sheeted products but without the cost and complexity of conventional multipurpose plants.

**Link zu weiterer Information**

**03.02.18 Mixers and kneaders**

**High Speed Mixers**
A range of high speed, multi-purpose batch mixers which are suitable for both hard and soft dough types. Thorough mixing is assured by the unique shaftless blade design which gives good dispersion and rapid dough development. The blade is mounted horizontally and the bowl tilts through 150 degrees to ensure quick and thorough discharge of the mix.

The machine is available in 550HS, 850HS and 1100HS variants.

**Link zu weiterer Information**
http://www.bakerperkinsgroup.com/product/244/51/high-speed-mixers.html

**EM390 Rotary Moulder**
The EM390 is a simple, reliable and durable rotary moulder for medium speed applications. Precise weight control, fast changeovers and easy cleaning keep running costs low and, combined with minimal maintenance requirements, ensure the lowest possible total cost of ownership is achieved. A wide range of optional features allow the EM390 to be tailored to suit more demanding applications.

**Link zu weiterer Information**

**03.02.22 Plants for extruded snacks**

Baker Perkins process innovations allow snack manufacturers to develop a wide-range of new products that meet the growth in demand for foods matching healthier lifestyles. They include low fat, whole grain and multi-grain products, which are certain to be among the new products that consumers turn to.

**Link zu weiterer Information**
http://www.bakerperkinsgroup.com/catalogue/7/snack.html

**03.02.27 Tunnel ovens**

**Tunnel Oven Range**
Baker Perkins offers a range of ovens that fulfils every need within the cookie, biscuit and cracker sectors, and also extends to a wide range of baked products including pet food, pastries, pies and cakes. Baker Perkins technologists will advise on the best choice of oven and options for each individual application.

The main oven types are
- Jetcirc Convection Oven
- Direct Gas Fired Oven
- EM Recirc Oven
- Hybrid Ovens
- Enerjet Oven
- Snack Toaster Oven

**Link zu weiterer Information**

**03.02.32 Wire-cut and roll-out biscuit machines**

**World Wirecut**
Unparalleled versatility, productivity and rapid payback are all uniquely combined in the new World Wirecut from soft dough experts Baker Perkins. Guaranteed best in class weight control is achieved through unique die and filler block technology and intelligent design features ensure optimum sanitation levels, even to allergen standards. Higher utilisation levels with less giveaway ensures a low cost of ownership.

**Link zu weiterer Information**
http://www.bakerperkinsgroup.com/product/244/57/world-wirecut.html

**03.03.01.06 Extruders**

SBX Master Extruder
The simple, robust design of Baker Perkins SBX Master twin-screw extruder offers food manufacturers a reliable production tool, with a lower cost of ownership. Consistent product quality, coupled with a high level of flexibility and process control makes the SBX Master ideal for a wide range of snack, cereal and other extruded products.

**Thermoglide2**

The Thermoglide2 Toaster combines excellent toasting and efficient dust extraction in a compact and energy efficient unit. Designed specifically for breakfast cereals, snacks and similar products the Thermoglide2 gently lifts and tumbles the product to ensure even and consistent toasting with minimum damage. A range of thoughtful new features makes the Thermoglide2 an easy machine to clean and maintain whilst the low height and small footprint make it quick to install - even where space is limited.

**Flaking Roll**

Baker Perkins Flaking Roll delivers consistent high quality flakes at outputs up to 1,500 kg/hour and with a low lifetime cost of ownership. Process conditions are accurately controlled for optimum flaking performance, while increased hygiene levels and easy access to all machine parts contribute to reduced production downtime.

**Pillow Crimper**

Designed to crimp and seal up to four rows of centre filled or hollow tubes from the exit of a twin screw cooker extruder. Comprises an infeed conveyor with guides to separate the rows of product as they leave the extruder.

The crimping head has two vertically mounted synchronised rotating crimping rolls. Crimp depth is adjustable to allow sealed product or pillows to remain in continuous ribbons to downstream processing but still allow for clean breaking into individual pieces.

**SBX Master Extruder**

Simple, robust design of Baker Perkins SBX Master twin-screw extruder offers food manufacturers a reliable production tool, with a lower cost of ownership. Consistent product quality, coupled with a high level of flexibility and process control makes the SBX Master ideal for a wide range of snack, cereal and other extruded products.
The Baker Perkins rotary cereal cooker is a proven piece of equipment, and the first choice of major cereal producers worldwide. Steam input is precisely controlled and the shape of the vessel ensures that each grain is subject to ideal cooking conditions. The double conical shape also assists with clean and thorough discharge while the integral safety system ensures that discharge cannot take place until it is safe to do so.

Link zu weiterer Information

Steam input is precisely controlled and the the shape of the vessel ensures that each grain is subject to ideal cooking conditions. The double conical shape also assists with clean and thorough discharge while the integral safety system ensures that discharge cannot take place until it is safe to do so.

Plate Pack Cookers for Jelly & Gum
A range of Plate Heat Exchangers is available for the continuous cooking of many confectionery syrups with outputs from 200 to 2000 kg per hour. Hygienic operation with all surfaces accessible for cleaning. The unit would be fed with a continuous supply of a fully dissolved syrup. The output required determines the number and size of plates used combined with the cooking temperature required. The plate pack is mounted within an enclosed frame.

Link zu weiterer Information

Caramelisers
Carablend Toffee Plant
The Carablend forms part of an overall toffee processing plant and is used primarily to cook and caramelise toffee caramel syrups. The unit can also be used to reduce the toffee temperature after cooking or to blend in additional ingredients such as butter, fondant, nuts and flavourings. The Carablend can be used for caramelising only if pre-cooked syrup is used.

Link zu weiterer Information

Baker Perkins Microfilm Cooker is the only confectionery cooker on the market that applies vacuum directly onto a thin, swept film during cooking, resulting in extremely rapid cooking with negligible process inversion. A host of special features ensure ease of operation and a high level of flexibility, whilst intelligent design ensures excellent access for cleaning and washdown.

Link zu weiterer Information

ServoForm Depositor
With over 450 confectionery depositors in operation, Baker Perkins is the world’s leading manufacturer of confectionery depositing lines for hard and soft candy. Our ServoForm confectionery depositors continue to set the standards for reliability and productivity. Unique design features maximise output capacity and allow complete control over the whole process, with the highest levels of functionality.

Link zu weiterer Information
COMPANY NEWS
A rotary moulder new to the European market is on show on the Baker Perkins stand at Interpack (Hall 2 Stand A03). It typifies the reliable, easy to use equipment with a notably low cost of ownership for which the company is renowned.

The EM 390 rotary moulder has been designed to give tight piece weight control, with easy cleaning and rapid changeovers across a wide range of outputs and product types by enabling the specification of each machine to be tailored precisely to its application. This keeps capital costs to a minimum and, in conjunction with a durable design that reduces downtime and other costs, makes payback extremely attractive.

It is already well proven in North America where it is used successfully for moulded biscuits, bars, mini cookies and pet food. The EM390 mirrors Baker Perkins philosophy of creating machines with a common core to which modules and options are added to precisely meet customers needs. As production needs change the machine can be quickly upgraded by adding more of the 15 options available.

For example, a machine originally specified for conventional products can be adapted to handle more difficult dough with the addition of independent roll drives and a heated forcing roll. The EM 390 has the flexibility for low to medium output processors making a range of products, and the output capability for larger companies producing a single brand at high speed. Whatever the choice, low capital and ownership costs contribute to a healthy bottom line.

An upgraded range of High Speed mixers is being introduced at Interpack. The capacity of each mixer in the range has been increased and the names have been changed from 550HS, 850HS and 1100HS to HS-1, HS-2 and HS-3 respectively. Baker Perkins multi-purpose batch mixers are suitable for hard and soft dough types. The unique shaftless blade design ensures excellent dispersion of ingredients for thorough mixing of soft dough and an intense kneading action provides rapid dough development.

The Variable Speed mixing option brings major advantages compared with conventional 2-speed mixers, with the potential to improve product consistency and operational efficiency. The ability to select mixing speed at will means that a mixing profile can be developed to match the characteristics of each type of dough. It also gives a soft start for improved reliability, with less noise and vibration.

A moulding roll on display illustrates Baker Perkins ability to combine the latest technology with a depth of process know-how, ensuring that rolls and dies run cleanly and reliably to make a significant contribution to line efficiency.

Rolls and dies are critical parts of the biscuit forming process. In combination with the forming machine, they set the product size, weight and thickness, as well as imparting a unique design or brand to the product.

Baker Perkins comprehensive service in the design and engineering of new and replacement parts often leads to the exchange of an old outer sleeve with a new design, effectively recycling it for a second life. Baker Perkins harnesses the latest techniques for fast-track manufacture, ensuring that new products can be brought to market as rapidly as possible.

Exhibitor Data Sheet

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A new twin-screw extruder with innovative features that increase flexibility and reduce the cost of ownership, is being unveiled by Baker Perkins at Interpack (Hall 2 Stand A03).

The SBX Master is a solid barrel extruder for snacks and cereals. It has been designed for process flexibility with a modular barrel design and a high-torque motor and gearbox combination. The modular barrel enables the length of each machine to be matched precisely to the customer's process application, and enables extension later as production needs change.

To further increase flexibility, the range of end products that can be made has been extended by incorporating a motor and gearbox able to handle twice as much torque as the previous generation of extruder.

The flexible Baker Perkins die design and segmented agitator configuration - allowing quick product change-over - has been retained, together with the high free volume agitator geometry that enables high outputs to be achieved, even on low density materials such as bran and fine milled flours.

A new, high output model has been introduced, to give a capacity range from 225 to 2,000 kg/hour.

Cost of ownership is driven down by design features that cut maintenance. An AC drive system is virtually maintenance free, and innovative open-frame design maximises access for cleaning and maintenance. The high torque capacity of the gearbox and newly introduced splined shafts are designed for optimum reliability and durability.

Processes that require a face cutter will benefit from a new design of this unit. Changing the cutter blade can be achieved in 15 minutes without stopping production. The die and cutter are mounted on swing-away support arms that contribute to easy cleaning and enable the cutter to be moved into position axially, to avoid smearing product on the die face.

A micrometer adjustment is used for fine tuning the position of the cutter blade; this enables the optimum position for clean cutting and minimum blade wear to be achieved.

Baker Perkins solid barrel extruders are used for a wide range of snack and cereal foods; flexible die design allows a wide choice of product to be made with few change parts.

They are particularly easy to use, with PLC touch-screen control, and time-saving automatic start and stop sequences as standard.

Exhibitor Data Sheet

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Baker Perkins' new ServoGel starchless moulding process for the cost-effective production of jellies and gums is on show for the first time at Interpack (Hall 2 Stand A03). Additional process capabilities for the ServoForm depositor are also introduced. ServoGel provides a unique low cost, high quality, no stoving solution alternative to the starch mogul for the production of jellies and gums. This is a complete cooking, depositing and finishing process that provides an easy way to enter the gums and jellies market; radically lower capital and running costs appeal to both new and established manufacturers.

ServoGel technology is based on continuous depositing at final solids into reusable moulds. Compared with starch mogul, it delivers lower production costs and improved hygiene with no compromise in product quality. Benefits in both capital and running costs accumulate from the simplicity of starchless moulding. Process time from raw ingredient to completed product is reduced to 20 minutes, rather than the 24 hours necessary with a starch mogul. The handling and cost of starch and trays is removed, and the considerable floor area and energy needed to dry the product eradicated. Expenditure on separating starch from product, plus cleaning, drying and cooling is eliminated. The nature of the depositing process creates complete control throughout the system, giving extremely high dimensional, shape and weight accuracy with negligible scrap and maximum hygiene.

Baker Perkins provides a complete solution for starch, gelatin, pectin and blended products including recipe formulations, process technology, and equipment from ingredient mixing to product cooling.

Baker Perkins technologists can help customers develop innovative brands – striped, marbled, layered and centre-filled products, including liquid centre-fills, are among the options, plus products with inclusions and intricate shapes. The basic ServoGel process has also been adapted to make deposited fruit snacks, a 100% real fruit, sugar-free alternative to conventional confectionery; and to add real fruit pieces or juice as a centre filling to jellies and gums. The capability of the ServoForm lollipop depositor has been extended to include flat lollipops as well as the conventional ball. Key to this innovation is the design of an ingenious stick placing system that places sticks automatically and accurately. This achieves consistent quality by ensuring that the entire stick is enclosed within the product. Flat lollipop capability has been extended to the ServoForm Duo, a combination machine that now enables hard candies and either ball or flat lollipops to be produced on the same machine. Baker Perkins lollipop systems include automatic weighing, feeding, dissolving and colour/flavour addition, and involve the Microfilm cooker, accepted as the industry standard for sugar and sugar-free high boiled lollipops and candies. The ServoForm depositing platform has been broadened by an innovative process producing a full selection of sugar-free hard candies, functional/medicated confectionery, and a unique range of sugar-free/Xylitol combinations. The ServoForm SFX Depositor is a multipurpose cooking and depositing system both for sugar-free hard candy and candy / Xylitol composite products. It is intended for manufacturers in the added-value and medicated confectionery markets producing high quality hard candies with the capability to make a new range of products that combine elements of both hard candy and Xylitol, a long established tooth-friendly sugar substitute.

ServoForm SFX includes two cooking elements – the Turbofilm plate pack model for hard candy, plus a unique continuous crystallisation process for Xylitol. Both feed into a single or twin headed ServoForm Depositor that can be validated for cGMP production of side by side or layered products. Whatever the end product, all ServoForm systems provide greater quality and flexibility than alternative methods. Precise control, plus great flexibility, are created by the use of servo motors as standard to control depositor movements. Deposit weights and fillings can be changed at the touch of a button, with on-the-run fine tuning of operation. Equipment on show at Interpack includes a ServoForm depositor complete with a lollipop stick placer and a full range of moulds for hard and soft candy, flat and ball lollipops; the latest plate pack cooker for ServoGel gums and jellies; and the AirForm rotary moulder, for scrapless forming of innovative and attractive mints, sugar paste, marzipan, fondant, praline, fudge and gum.

Exhibitor Data Sheet

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**PRODUCT OVERVIEW**

- **03.02.07 Cutting machines**
- **03.02.09 Depositing machines**
- **03.02.12 Enrobing and coating machines for extruded products**
- **03.02.32 Wire-cut and roll-out biscuit machines**
- **03.05.04 Chocolate spraying plants**
- **03.05.05 Chocolate tanks**
- **03.05.08 Decorating equipment**
- **03.05.09 Depositing machines**
03.05.11 Enrobing plants

PRODUCT DETAILS

03.02.07 Cutting machines

Product Information
Fruit Glaze Sprayers
Bakon fruit glaze sprayers have been specifically developed to spray glaze, aspic and jam at a given temperature, in high volumes, on differently shaped products.

Automatic fruit glaze sprayers

Jelly Satellite
The Growing Concept
Automatic fruit glaze sprayers
Bakon fruit glaze sprayers were specifically developed to spray glaze, aspic and jam at a given temperature, in high volumes, on different shaped products.

Applications:
Automatic Bakon fruit glaze sprayers provide a simple and cost effective way to spray glaze or jam on different shaped and sized products such as Danish pastries, puff pastries, cakes, etc.
The installation can be customised and combined with the automatic Bakon fondant sprayer and other Bakon equipment.

03.02.12 Enrobing and coating machines for extruded products

Schwall-und Überziehanlage
Die Schwall-und Überziehanlage von Bakon basiert auf ein Schwallsystem und ermöglicht das Überziehen von zahlreichen Produkten.

Die Hauptvorteile dieser Maschinen sind ihre Gleichmäßigkeit und ihre Genauigkeit, gepaart mit der typischen Zuverlässigkeit der Bakon-Geräte. Diese Maschine ist die ideale Lösung für das Aufgießen einer Vielzahl von Flüssigkeiten (Fondant, Zuckergruss, Schokolade, Glasur, hochglänzende Überzüge, Butter, etc.) auf die Oberseite von Kuchen, Plätzchen, Kuppelkuchen, Stollen, süßen Broten, etc.


03.02.32 Wire-cut and roll-out biscuit machines

Ultraschall Schneidemaschine
Die Ultraschall Schneidemaschine kann mit oder ohne einem Transportband geliefert werden und ist in verschiedenen Schnittbreiten erhältlich. Das Messer ist an einer beweglichen Brücke befestigt, die sich mit dem Transportband mitbewegen kann. Die Bewegungen werden ausgeführt und kontrolliert durch Servomotoren.

Das Schneidemechanismus beruht auf einem Ultraschall Schneidemuster. Das Messer schneidet das Produkt nicht durch Kraft oder durch Geschwindigkeit des Messers, sondern durch Vibrationen des Messerblatts.

03.05.04 Chocolate spraying plants

Choco-Spray 100
Choco-Spray 100 has been developed according to users requirements and allows direct spraying of chocolate coating from a reservoir, which is heated by circulating hot air with digitally adjustable temperature.
Due to the use of electrically heated tubes, the chocolate remains liquid until it is sprayed.

Chocolate Decorator
In Belgium and France "éclairs" are a very popular pastry. They are topped with a layer of chocolate and it is imperative that the chocolate remains on the top only and does not run down on the sides.
This can be accomplished by dipping the éclair in chocolate or by decorating the clair with a thick liquid chocolate.
Since the market for this product is substantial in France and Belgium, we have received several requests to develop an éclair decorating machine.
So, Bakon designed the "chocolate decorator".
This machine incorporates a heated pressure vessel with a content of 14 litres. From this heated pressure vessel, the decorating product is pushed through a heated hose to a hand spray gun.
The temperature of the pressure vessel and the temperature of the heated hose are both adjustable to guarantee the required fluidity of the chocolate.
Several nozzles can be mounted to the hand spray gun to decorate multiple several éclairs simultaneously.

03.05.09 Depositing machines

Tartlet Machine
In a single, 2 minute operation you can shape and bake the finest tartlet shells in a variety of shapes and sizes with virtually any type of dough - sweet or savoury.
The results you achieve are uniform, perfectly shaped tartlet cases which are always golden brown. The machines are available at a fraction
of the cost of buying pre-baked pastry shells. Furthermore, it gives you access to fresher products, saves labour and gives you the opportunity to supply your customer with a better quality product. The Bakon Tartlet machine allows you to create pastries and savoury canopies with an assortment of fillings that can be finished in your oven or frozen for use at a later time.

03.05.11 Enrobing plants

Enrobing & Finishing machine
The enrobing / finishing machine from Bakon is based on a waterfall type system and allows the enrobing and the finishing of a variety of products. The major benefits are the versatility and the consistency of the machine combined with the typical reliability of Bakon equipment.

It is the perfect solution for pouring a variety of liquids (fondant, icing, chocolate, glaze, mirror finish, butter, etc) on top of cakes, cookies, dome-style cakes, stolen, sweet breads, etc. Apart from enrobing the products, one can add accessories to create a variety of finishing like string icing and marbling effect.

The machine is built on a stainless steel frame equipped with 4 heavy duty wheels. The conveyor belt is available in various working widths. It combines a wire mesh infed conveyor and a full bed of poly cords of the outfeed section. A heated scraper ensures constant cleaning of the poly cords. You can easily adjust the speed of the belt.

The pouring section is adjustable in height and can accommodate products up to 120 mm high. Bottoming is also possible by using a special accessory that pumps the liquid under the finished products.

The collecting container under the machine is heated and has a special pump. For specific applications, the pump can optionally be heated. From the collecting container, the pump brings the liquid in the distribution container on top of the belt. Here also, a heated hose can be used between the collecting and distribution containers depending on the specific application.

The speed of the pump is adjustable. An optional melting kettle can be positioned next to the machine for automatic filling of the machine on the fly without having to stop the production thanks to a level control. A large opening in the collecting container makes manual filling of the machine possible and practical too.

Once the products are enrobed, you can get rid off any excessive coverage with a blower that is adjustable in height and air volume.

The machine can be inserted in an existing line and can be equipped of sharp transfer at the in- and out-feed sides.

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PRODUCT OVERVIEW

01.02.01 Machines for processing and refining of products
01.02.04.02 for liquid products
03.01.03 Marzipan mass production machines
03.01.04 Nougat cream production machines
03.02.18 Mixers and kneaders
03.03.01.01 Batch mixers
03.03.02.01 Batch mixers
03.04.03 Kneading and mixing machines
03.07.01.04 Batch mixing equipment
03.07.06.06 Equipment for raw material preparation
03.07.09 Kneader
03.07.11 Mixing extruder
03.07.15.01 Kneaders

PRODUCT DETAILS

03.07.11 Mixing extruder

Lab Sigma Kneader with discharge Screw: Model IPC 10 AP/T
Our IPC 10 AP/T Sigma Kneader with discharge screw is suitable for research and applicative laboratories, particularly in the field of fine chemicals, food, medical silicones and pharmaceuticals. It is totally openable in order to satisfy the important need of a perfect cleaning: the blades and the discharge screw are dismountable for this purpose. It is completely stainless steel made and is suitable to mix products of different viscosities. Other technical features: it can be heated at the desired temperature till 250 °C and can work under vacuum condition. The blades and the screw have variable speed for the best operating of the machine.
PRODUCT DETAILS

Continuous Cooling
BCH offer a range of continuous scraped surface coolers, ideally suited for thick products with small particulates, which can be premixed, pumped & stored following cooling.
In addition, we have the facility to investigate alternative cryogenic systems, air blast cooling tunnels, and chilled water cooling packages.
Trial equipment is available for all of the above systems in our Innovation Centre.

Jacket Cooling
Although this is relatively old technology and is not generally considered as fast nor as energy efficient as vacuum cooling, it is still a viable cooling option. When used in conjunction with vacuum cooling and vacuum transfer it can offer many additional flexibility benefits.

RotaChill Cooling (pouch cooling)
The latest addition to the BCH equipment range, this equipment is ideal for products requiring an extended shelf life within the manufacturing process. This machine is available as a turnkey package in either 500 kilo or 1000 kilo configurations.

Vacuum Cooling
The BCH vacuum cooling system is amongst the fastest and most efficient methods of sauce/product cooling available today. This equipment is available as a small 20 litre pilot plant right up to a 3000 litre production unit with typical batch cooling times of 45 minutes.
This equipment offers many benefits for large particulate products.
PRODUCT OVERVIEW

01.02.08 Product sorting and/or feeding machines
03.10.02 Conveying and storage systems

PRODUCT DETAILS

03.10.02 Conveying and storage systems

1095 Carbon Steel - (Carbon Steel)
is for applications requiring very flat, very straight material, or when a high magnetic characterisitic is required.

Link zu weiterer Information
http://www.belttechnologies.co.uk

17-7 CH900 Stainless - (17-7 CH900)
is recommended in applications with a temperature range between 400°F and 800°F

Link zu weiterer Information
http://www.belttechnologies.co.uk

17-7 Condition C Stainless - (17-7C)
performs exceptionally well when low thermal expansion is desired.

Link zu weiterer Information
http://www.belttechnologies.co.uk

301 High Yield Stainless Steel - (301HY)
offers the highest yield and tensile strengths of 300 series stainless. As an extra cold rolled version of 301FH, 301HY is less ductile and more magnetic than 301FH. High Yield material is used in applications with smaller than ideal pulley diameters, due to the resulting high bending stress. Applications with high loading are also ideal candidates for 301HY material.

Link zu weiterer Information
http://www.belttechnologies.co.uk

301/302 Full Hard Stainless Steel - (301FH)
offers the lowest cost, high yield and tensile strength with good corrosion resistance and low magnetism.

Link zu weiterer Information
http://www.belttechnologies.co.uk

304 Full Hard Stainless - (304FH)
can be used where superior corrosion resistance and FDA approval are important. In the half hard condition, it can be used as a low magnetism substitute for 316FH

Link zu weiterer Information
http://www.belttechnologies.co.uk

316 Full Hard Stainless - (316FH)
is the best choice for a non-magnetic material, very good corrosion resistance and FDA approval.

Link zu weiterer Information
http://www.belttechnologies.co.uk

Inconel 718 - (Inconel 718)
can be used in extremely high temperature range, generally greater than 800°F.

Link zu weiterer Information
http://www.belttechnologies.co.uk

Titanium 15-3-3-3 - (Titanium), reserved for those applications requiring high corrosion resistance.

Link zu weiterer Information
http://www.belttechnologies.co.uk

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PRODUCT OVERVIEW

01.03.13 Robot systems
03.01.05 Nut processing machines
03.02.08 Deep frying plants
03.02.30 Wafer production plants

PRODUCT DETAILS

03.02.08 Deep frying plants

BMA Florigo Potato Chips Frying Systems

BMA/Florigo is one of the leading manufacturers of production lines for potato chips worldwide. Standard Potato chips production lines are available from 300 kg/hr to 2,000 kg/hr output capacity (based on 20% DS in potatoes). Production machines and complete production lines for larger capacities are available on special request.

Our world-wide experience has led us to understand the specific needs of processors to produce the best quality potato chips. Our reference list ranges from start-up companies in emerging markets to multi-national snack companies.

Whereas often the fryer is considered the heart of the potato chips line the proper preparation of the potatoes is equally important. Therefore we have put a lot of effort in the optimization of the washing, destoning and cutting processes to increase the yield, to minimize the organic load on waste water and to optimize the quality of the end product.

Many orders from leading potato chips producers worldwide indicate the high quality of the BMA/Florigo pre-lines for potato chips factories.

For many years already the BMA/Florigo potato chips fryers have been considered the number one in potato chips frying.

As a standard, the potato chips production lines are equipped with a Multi-Flow potato chips fryer.

BMA Vacuum Frying Systems

Our Worldwide customers in the food industry are developing new products on a daily basis. Aspects such as health, convenience and proper nutrient balance are key-words in the development of innovations in the food sector. In order to respond to the growing demand for innovations, BMA now presents the new generation of industrial size continuous vacuum fryers.

Features and Advantages

Much lower frying temperatures (approx. 120 to 130°C in practical operation, depending on the product) to maintain flavours and coloursProcessing products with higher reducing sugar levels in comparison with normal atmospheric conditionsMinimizing of health harmful thermal reaction products, such as acrylamideTexture can truly be influencedEvaporation rate will be fasterPressure as a new parameter of control next to retention time and temperature

BMA/Florigo French Fries Fryer

BMA/Florigo offer fryers for the French fries industry for every capacity. The standard line offers fryers from 1 t/h to 25 t/h of finished product. Since all major French fries producers have their own company standards the BMA/Florigo fryers have been designed in a way that they can be optimally tailored to the specific requirements of the customer.

BMA offer also complete French fries production lines, starting from the washing, destoning and peeling of the incoming potatoes through to the frozen French fries. The BMA/Florigo fryers were designed with a view to the main requirements of the French fries industry of today:

- Hygienic design
- Excellent product quality
- Optimal process control
- Reduced costs of ownership

Basic-Line models operate according to the Multi-Flow-principle, High Line models use the Zonal-Flow-principle.

Moong dal/ Chana dal Frying lines

BMA/Florigo have built up many references in the snack industry, not only for potato chips but also for snack pellets of different sorts and for Moong dal and Chana dal.

The present range of Moong dal/ Chana dal fryers consists models, for 200 / 500 / 750 kg/hr of finished product. Moong dal and Chana dal are very popular in the Chinese, Indian and Pakistan cuisine and are increasingly consumed as deep-fried snacks.

Description

Frying Moong dal and Chana dal is a delicate process and many circumstances influence the finished product. The BMA/Florigo fryers provide for optimum control over the main parameters in the frying process, such as frying temperature; frying time; oil flow in the fryer and the quality of the frying oil.

The standard scope of supply is as follows:

- Dosing beltFryer with external heat exchangerDefatting / inspection belt
- Frying oil circulation system
- Frying oil drum filter
- Thermal oil heat exchanger
- Thermal oil heater
- Electric Panel with PLC and touch panel
- Oil night storage tank

Features and Advantages

Excellent temperature control and very good temperature profile in the fryer through external heating and optimized oil injection system.Special Moong dal / Chana dal transport belts with frequency controlled drives for optimal control of frying time and to prevent product accumulation.Gentle treatment of products prevents product losses and the creation of fines.Full-flow filtration and hygienic design without dead spots avoid built-up of fines in the system.Low turn-over time and optimized exhaust system prevent oxidation of the
frying oil.

Pellet snacks Turnkey compact line
Machine description
BMA/Florigo, a leading brand in the snacks industry offers a special range of compact pellet frying systems for capacities up to 500 kg/hr.

The BMA/Florigo compact pellet frying system is available in two configurations. Both configurations are equipped with separate submerger, take out and de-oiling conveyors which creates accurate control over the frying process.

The standard model is designed for capacities of 200 to 300 kg/hr conventional pellet products and is equipped with internal electric heating. Optionally this fryer can be executed with an oil circulation system which makes it possible to fry at short frying times as well as three dimensional pellet shapes.

The high-capacity model is designed for 400 to 500 kg/hr and is equipped with external heating system and oil circulation system as a standard.

BMA/Florigo lines are easily adaptable to different products. With the standard incorporated PLC a wide range of control parameters can be set in the product menu. This ensures the production of the best quality snack pellets in a consistent way.

Potato specialities Complete frying system
Machine description
The Florigo speciality frying system is available in a wide range of configurations.

Standard for the Florigo speciality frying system is the zonal flow oil circulation system and external belt return. These features offer the benefit of the smallest possible oil volume in the system resulting in better product quality.

External oil circulation is combined with an external heat exchanger and full flow oil filtration. Unique to every Florigo speciality products fryer is the built in flexibility to process many different products. This development is driven by the continuous launch of new products in the industry. The fryer can handle products which need to be plunged in oil or which need to be laid gently on a belt. As the potato processing industry works three shifts, so does the Florigo speciality fryer. Cleaning is only required once every week. Due to an excellent oil circulation system with full flow oil filtration and a special kettle design, build-up of debris is avoided.

Application
The Florigo speciality fryer is the best choice for mash potato and cut potato specialities, coated or non coated. This fryer is designed primarily for larger capacities and is therefore excellent for professional companies in the potato speciality industry with a high demand for product quality and process flexibility.

Technical specifications
execution zonal flow
capacity (kg/h) 1000 - 3000
width (mm) 600 - 1.200
length (mm) 5.000 - 13.000
heating method steam / thermal oil

Major Advantages:
Complete frying system, ready to install and operate; Fully automatic fryer; Fully pre-assembled system including piping, easy to install; Minimal oil volume in system; Low turn-over time; Hygienic design in stainless steel execution with automatic CIP system; Suitable for round the clock production; Excellent process control due to new zonal flow design; High level of equipment quality and excellent service support; Manufactured in Florigo workshop.

Optional extras:
Automatic oil velocity control; Automatic oil level adjustment; Top belt for floating products; Fines filtration system; Teflon belt for coated non-potato products; Programmable product menus for easy reproduction of process settings.

Bosch Techniques d'Emballage S.A.S. - Togum

Address
Rue de l'Industrie
67116 Reichstett
France

Telephone
(+33-3) 88 20 98 10

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(+33-3) 88 20 26 10

Internet Address
www.boschpackaging.com

EMail
pafr@boschpackaging.com

Booth
Hall 6 B31/C40

PRODUCT OVERVIEW

03.07.07.01 Ball forming machines
03.07.07.07 Filling extruder
03.07.07.08 Forming extruder and co-extruders (also multicolor)
03.07.07.11 Mixing extruder
03.07.07.12 Rolling and scoring lines (sticks and pellets)
03.07.08.08 Extruders (mixing, forming and centre filling extruders)
03.07.08.11 Post forming rolling stations
Lilac sets the mood. In Scandinavia, Lila, meaning lilac, is synonymous with high quality coffee. Produced by Löfbergs, it is one of the best-known coffee brands in northern Europe and is packed solely on Bosch vacuum package makers.

**BRAMBATI S.p.A.**

**Address**
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27050 Codevilla
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info@brambati.it

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Hall 3 H19

**PRODUCT OVERVIEW**

03.02.17 Metering and scaling of raw material

03.02.24 Silos and accessories

03.03.01.03 Cereal transport and handling systems

03.07.16 Sugar mills

03.10.02 Conveying and storage systems

03.10.09 Metering and mixing systems

03.11.01 Mills

03.11.02 Roasting machines

**PRODUCT DETAILS**

03.07.07 Filling extruder

**Dolciario**

Impianto movimentazione, stoccaggio e dosaggio materie prime per industrie dolciarie (snack, corn-flakes, zucchero, caramelle, gelati e dolci in genere)

**Pasta**

Impianto movimentazione e dosaggio materie prime e prodotto finito per pasta, cous-cous, baby-food e pet-food

**Plastiche**

Impianto movimentazione e dosaggio materie prime in polvere e granuli per industrie plastiche, gomma, nero-fumo e similari

**Caffè**

Impianto completo lavorazione caffè e similari (incluse nocciole, arachidi, mandorle, etc.)

**Brovind - GBV Impianti S.r.l.**

**Address**
Via Valle Bormida, 7
12074 Cortemilia / CN
Italy

**Telephone**
(+39-01 73) 8 14 39

**Fax**
(+39-01 73) 8 12 85

**Internet Address**
www.brovind.com

**EMail**
brovind@brovind.com

**Booth**
Hall 3 E28
PRODUCT OVERVIEW

01.02.03.02 Piece dosing device
01.02.08 Product sorting and/or feeding machines
03.01.01 Crushing machines
03.01.02 Deshelling machines
03.01.04 Nougat cream production machines
03.01.05 Nut processing machines
03.01.06 Roasting and cooling plants
03.02.06 Cutters and choppers
03.02.07 Cutting machines
03.02.08 Deep frying plants
03.02.16 Laminators
03.02.17 Metering and scaling of raw material
03.02.24 Silos and accessories
03.02.27 Tunnel ovens
03.03.01.03 Cereal transport and handling systems
03.03.01.08 Hot air dryers/toasters
03.03.01.09 Infrared-dryers/toasters
03.03.01.13 Metering and scaling for raw materials
03.03.01.15 Silos and accessories
03.03.02.04 Cereal transport and handling systems
03.03.02.10 Hot air dryers/toasters
03.03.02.14 Silos and accessories
03.05.07 Cutting equipment
03.07.05 Granulating machines
03.10.02 Conveying and storage systems
03.10.03 Cooling and air conditioning technology
03.10.05 Industrial deep flat fryers
03.10.06 Laboratory equipment
03.10.07 Magnetic separators
03.10.08 Metal detectors
03.10.09 Metering and mixing systems
03.10.12 Sifting and classifying machines

PRODUCT DETAILS

03.01.05 Nut processing machines

Coating line
COATING LINES
To coat hazelnuts, peanuts, etc. (whole or granulated).
To produce crisps. Made in copper or stainless steel, with or without heating device

Shelling
Main features:
- Study and personalised design
- Low production cost
- Practical qualities and reliability

Processing plant complete with:
- Reception
- Pre-cleaning
- Destoning
- Drying
- Storage
- Calibration
- Shelling
- Sorting
- Weighing and packaging
- Handling

Working capacity:
- depending on customer request

03.10.03 Cooling and air conditioning technology

VACUUM DISINFESTATION SYSTEMS
- The simplest, most efficacious and cheapest solution to all problems, concerned with foodstuff disinfestation.
- Possibility to disinfect large quantities of product quickly, even of very thick goods, packed or in-shell products etc.
- Vacuum technique allows deep and rapid penetration of the gas in the product.

The disinfestation with VACUUM machinery can also concern:
- dried fruit (nuts, almonds, chestnuts, dried figs, dates, grapes)
- cereals (corn, rice, maize and the respective flours)
- seeds and powders (such as coffee, cocoa)
- camomile, pasta, tobacco.
THE HIGH TECHNOLOGICAL LEVEL OF THESE FITTING ALSO ELIMINATES THE DANGER OF THE STAGNATION OF TOXIC TRACES INSIDE THE PRODUCTS, WHICH COME OUT OF THE PROCESS PERFECTLY WASHED BY AIR.

THE HIGH TECHNOLOGICAL LEVEL OF THESE FITTING ALSO Cold disinfestation system by:
- ethyleneoxide
- phosphine
- carbon dioxide
- methyl bromide

**BRUNNER AG, Food Processing Machines**

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8302 Kloten
Switzerland

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**Booth**
Hall 3 H42

**PRODUCT OVERVIEW**
03.01.01 Crushing machines
03.01.05 Nut processing machines
03.11.01 Mills

**PRODUCT DETAILS**
03.11.01 Mills

**Coffee Grinders**

**BSA Schneider, Anlagentechnik GmbH**

**Address**
Grüner Winkel 7/9
52070 Aachen
Germany

**Telephone**
(+49-2 41) 15 80 65

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info@bsa-schneider.de

**Booth**
Hall 1 A03

**PRODUCT OVERVIEW**
03.03.02.14 Silos and accessories
03.04.01 Conches
03.04.03 Kneading and mixing machines
03.04.04 Refining machines
03.05.03 Chocolate pumps
03.05.05 Chocolate tanks
**PRODUCT DETAILS**

**03.04.01 Conches**

**L-TNCE 05/i**
Trocken-Conche zum Conchieren von Qualitäts-Schokoladenmassen

- Mini-Trocken-Conche für neue, bzw. veränderte Rezepturen
- Antrieb über Kegelradgetriebemotor für stufenlos regelbare Geschwindigkeiten
- Nutzinhalt 50 bis 200kg

**TNCE 05/i**
Intensiv-Trocken-Conche zum Conchieren von Qualitäts-Schokoladenmassen.

- Spezial-Conchierelemente sorgen für intensiven Trocken-, Plastifizierungs- und Flüssigprozess
- Lastabhängiger Conchierprozess durch automatische Drehzahlveränderung
- Nutzinhalt: 1.000 bis 18.000 kg

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**Buhmann Systeme GmbH**

**Address** Jakob-Lang-Str. 16
88171 Weiler-Simmerberg
Germany

**Telephone** (+49-8387) 92010

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**Email** info@buhmann.com

**Booth** Hall 13 C04

**PRODUCT OVERVIEW**

**01.01.02** Erecting machines for cartons and cases
**01.01.03** Machines to insert dividers
**01.02.02.04** Unpacking machines
**01.02.03.01** Gravimetric dosing
**01.02.03.02** Piece dosing device
**01.02.03.03** Volumetric dosing

01.02.06 Combining or single lining machines
01.02.08 Product sorting and/or feeding machines
01.03.07.04 Blister (Fill and seal machines (FS))
01.03.07.06 Buckets (Fill and seal machines (FS))
01.03.07.07 Cans (Fill and seal machines (FS))
01.03.07.08 Cardboard boxes (Fill and seal machines (FS))
01.03.07.10 Cases (Fill and seal machines (FS))
01.03.07.11 Cups (Fill and seal machines (FS))
01.03.07.16 Trays and similar containers (Fill and seal machines (FS))
01.03.09.01 Horizontal cartoning machines
01.03.09.02 Vertical cartoning machines
01.03.10.09 Cups (Filling machines)
01.03.10.15 Trays and similar containers (Filling machines)
01.03.11.07 Cartons and boxes (Closing machines)
01.03.11.08 Cases (Closing machines)
01.03.11.09 Cups (Closing machines)
01.03.11.12 Trays and similar containers (Closing machines)
01.03.12.01 Boxes (Machines for inserting piece goods)
01.03.12.02 Cases (Machines for inserting piece goods)
01.03.12.03 Thermoformed containers (e.g. retail blister packs) (Machines for inserting piece goods)
01.03.12.04 Trays and similar containers (Machines for inserting piece goods)
01.03.13 Robot systems
01.03.14.01 Cartons
01.03.14.02 Folding boxes
01.03.18.03 Filling machines for use under clean-room conditions
01.03.18.04 MAP (modified atmosphere packaging)-machines
01.04.01 Erecting machines for cartons and folded boxes (box erecting machine)
01.04.03.01 Drop packing machines (droploader)
01.04.03.02 Horizontal packing machines (sideloader)
01.04.03.03 Place packing machines (toploader)
01.04.04 Machines for erecting, filling and sealing group packages (e.g. tray packaging machines, WA- packaging machines)
01.04.05.01 Kraft paper bundling machines or wraparound case packing machines
01.04.05.04 Wraparound case/tray packing machines
01.04.06 Sealing machines for group and transport packagings
01.05.04.08 Open flap detector and seal checking machine
01.05.06.01 Equipment for adding free gifts and product information to packs
01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process
01.05.08.02 Storages for products and packaged products
01.07.01 Primary packaging
01.07.02 Secondary packaging
03.05.26 Robotic take-off and feeding systems
03.10.09 Metering and mixing systems
04.01.06 Packaging consulting
04.01.07 Packaging design
04.01.09 Project planning and implementation of packaging lines

**PRODUCT DETAILS**

03.10.09 Metering and mixing systems

Automation, Sortier- u. Mischsysteme

Einsatz

Mischen des Inhalts von Streichkäse-Runddosen zu Dosen mit verschiedenen Geschmackssorten.

Verpacken von einzelnen Flaschen, 4er-, 6er- und 8er-Gebinde bei unterschiedliche Flaschengrößen.

Zwei unterschiedliche Geschmackssrichtungen werden gemischt, sortiert und in Trays verpackt.


Link zu weiterer Information
http://www.buhmann.com

**BVT Bakery Services B.V.**

<table>
<thead>
<tr>
<th>Address</th>
<th>Parallelweg 13 5349 AD Oss Netherlands</th>
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<td><a href="http://www.bvtbakeryservices.nl">www.bvtbakeryservices.nl</a></td>
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</tr>
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<td>Booth</td>
<td>Hall 4 C13</td>
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</tbody>
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**PRODUCT OVERVIEW**

03.02.11 Dough sheeters
03.02.16 Laminators
03.02.21 Plants for extruded flat bread
03.02.26 Stick productions plants and machines

**PRODUCT DETAILS**

03.02.26 Stick productions plants and machines

Testing
BVT has her own test bakery for testing recipes and products. Your recipe is translated into a machine concept. In the test process are participating our process technologist, our system project manager and our sales manager. When we have found the right solution we always appreciate your participation in a common test session in order to verify whether we agree on the results in detail. From this moment on we will start to produce a tailor made quotation and possibly a lay-out

**Carle & Montanari S.p.A.**

<table>
<thead>
<tr>
<th>Address</th>
<th>Via Trebbia, 22 - Localita Quinto de' Stampi 20089 Rozzano / MI Italy</th>
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<tr>
<td>Internet Address</td>
<td><a href="http://www.carle-montanari.it">www.carle-montanari.it</a></td>
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</tr>
<tr>
<td>Booth</td>
<td>Hall 8a E03/F12</td>
</tr>
</tbody>
</table>

**PRODUCT OVERVIEW**

01.07.01 Primary packaging
03.04.01 Conches
03.04.03 Kneading and mixing machines
03.04.04 Refining machines
03.05.03 Chocolate pumps
03.05.04 Chocolate spraying plants
03.05.05 Chocolate tanks
PRODUCT DETAILS

03.04.01 Conches

Chocolate machines

Carle & Montanari design and manufacture complete lines for the production of chocolate. These include modern, integrated solutions for dosing ingredients, mixing, refining and conching to meet any production and space requirements.

Each stage of the process is performed by specifically designed machines thus ensuring optimal processing of the product and a perfect final result.

CCMS Sàrl

Address Rue de Corbières 34
1630 Bulle
Switzerland

Telephone (+41-26) 9 27 30 20
Fax (+41-26) 9 27 30 20
Internet Address www.ccms-chocolate.com
EMail ccms@netcourier.com
Booth Hall 4 G01

PRODUCT OVERVIEW

03.05.23 Tempering machines and heat exchangers
03.10.06 Laboratory equipment

PRODUCT DETAILS

03.05.23 Tempering machines and heat exchangers

Exotherm-multi

The new Exotherm-multi has a software that is compatible with the old Exotherm tempermeter (today no longer produced) and most recent tempermeters of the market.

Ask for the new Exotherm-multi software compatible with your old Exotherm for the subscription price of 200 Euros.

Advantages of the new software:
- VERY easy to use
- Totally compatible with Windows XP, 2000, or NT
- Compatible with industrial touch screen PC
- Multi reference curves
- Temperature or Humidity capture kit compatible (needs to buy the Data Capture Kit)

Link zu weiterer Information
http://www.ccms-chocolate.com

CEDA S.r.l.

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Fax (+39-01 41) 27 12 91
Internet Address www.ceda.it
EMail info@ceda.it
Booth Hall 3 G39/H38

PRODUCT OVERVIEW

03.01.04 Nougat cream production machines
03.01.05 Nut processing machines
03.02.07 Cutting machines
03.04.04 Refining machines
03.05.03 Chocolate pumps
03.05.05 Chocolate tanks
03.05.06 Cooling and heating tunnels
03.05.07 Cutting equipment
03.05.09 Depositing machines
03.05.11 Enrobing plants
PRODUCT DETAILS

| 03.01.04 | Nougat cream production machines |

### Moulding chocolate plants

Automatic and semi-automatic plants and lines; from the smallest solution to that "standard", the traditional solution start form the shell, passing for all a series of proposals personalized, with vertical or horizontal cooling, dosing added of granulated products, puffed rice, cereals, cherries, nuts, etc; always pursuing the primary object to offer to the customer the possibility to obtain an immense range of final products which: chocolate block for industrial use, solid chocolates, gianduiotti, solid or filled tablets, nougats, napolitains, pralines with and without cream, couple products like boules and mini eggs.

It studies for the requirement of every customer, to guarantee a continuous and constant productivity 24 hours on 24. Every system CEDA is equipped with a dedicated software for control and manage all the productions process. Accessibility and absolute security so as to be able to quickly carry out simply the operations of cleaning and ordinary maintenance. The modularity of the structure allows to widen and to equip easy the plant in successive phases, equipping it of accessories and dosing machine adapt to the productive demands of the customer.

MD Plant: is ideal for the production solid and nut articles; DOUBLE Plant: is ideal for the production solid and couples articles; MCR Plant : the most complete, is ideal for the productions of solid chocolate articles, fillings and couples also.

### Link zu weiterer Information

http://www.ceda.it

| 03.05.03 | Chocolate pumps |

### Moulding chocolate plants

Automatic and semi-automatic plants and lines; from the smallest solution to that "standard", the traditional solution start form the shell, passing for all a series of proposals personalized, with vertical or horizontal cooling, dosing added of granulated products, puffed rice, cereals, cherries, nuts, etc; always pursuing the primary object to offer to the customer the possibility to obtain an immense range of final products which: chocolate block for industrial use, solid chocolates, gianduiotti, solid or filled tablets, nougats, napolitains, pralines with and without cream, couple products like boules and mini eggs.

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### Link zu weiterer Information

http://www.ceda.it

| 03.05.05 | Chocolate tanks |

### Moulding chocolate plants

Automatic and semi-automatic plants and lines; from the smallest solution to that "standard", the traditional solution start form the shell, passing for all a series of proposals personalized, with vertical or horizontal cooling, dosing added of granulated products, puffed rice, cereals, cherries, nuts, etc; always pursuing the primary object to offer to the customer the possibility to obtain an immense range of final products which: chocolate block for industrial use, solid chocolates, gianduiotti, solid or filled tablets, nougats, napolitains, pralines with and without cream, couple products like boules and mini eggs.

It studies for the requirement of every customer, to guarantee a continuous and constant productivity 24 hours on 24. Every system CEDA is equipped with a dedicated software for control and manage all the productions process. Accessibility and absolute security so as to be able to quickly carry out simply the operations of cleaning and ordinary maintenance. The modularity of the structure allows to widen and to equip easy the plant in successive phases, equipping it of accessories and dosing machine adapt to the productive demands of the customer.

MD Plant: is ideal for the production solid and nut articles; DOUBLE Plant: is ideal for the production solid and couples articles; MCR Plant : the most complete, is ideal for the productions of solid chocolate articles, fillings and couples also.

### Link zu weiterer Information

http://www.ceda.it

03.05.12 Hollow goods moulding plants
03.05.13 Moulding plants
03.05.16 Nut cluster plants
03.05.17 One-shot depositing plants
03.05.18 Praline centre manufacturing machines
03.05.23 Tempering machines and heat exchangers
03.06.01 Ball mills
03.07.05 Granulating machines

© 2008 Messe Düsseldorf
Moulding chocolate plants

Automatic and semi-automatic plants and lines; from the smallest solution to that "standard", the traditional solution start form the shell, passing for all a series of proposals personalized, with vertical or horizontal cooling, dosing added of granulated products, puffed rice, cereals, cherries, nuts, etc; always pursuing the primary object to offer to the customer the possibility to obtain a immense range of final products which: chocolate block for industrial use, solid chocolates, gianduiotti, solid or filled tablets, nougats, napolitains, pralines with and without cream, couple products like boules and mini eggs. It studies for the requirement of every customer, to guarantee a production in small, medium and great quantity, reliable and flexible, guarantee a continuous and constant productivity 24 hours on 24. Every system CEDA is equipped with a dedicated software for control and manage all the productions process. Accessibility and absolute security so as to be able to quickly carry out simply the operations of cleaning and ordinary maintenance. The modularity of the structure allows to widen and to equip easy the plant in successive phases, equipping it of accessories and dosing machine adapt to the productive demands of the customer.

MD Plant: is ideal for the production solid and nut articles;
DOUBLE Plant: is ideal for the production solid and couples articles;
MCR Plant: the most complete, is ideal for the productions of solid chocolate articles, fillings and couples also.

Link zu weiterer Information
http://www.ceda.it

PRODUCT OVERVIEW

03.05.18 Praline centre manufacturing machines

Moulding chocolate plants

Automatic and semi-automatic plants and lines; from the smallest solution to that "standard", the traditional solution start form the shell, passing for all a series of proposals personalized, with vertical or horizontal cooling, dosing added of granulated products, puffed rice, cereals, cherries, nuts, etc; always pursuing the primary object to offer to the customer the possibility to obtain a immense range of final products which: chocolate block for industrial use, solid chocolates, gianduiotti, solid or filled tablets, nougats, napolitains, pralines with and without cream, couple products like boules and mini eggs. It studies for the requirement of every customer, to guarantee a production in small, medium and great quantity, reliable and flexible, guarantee a continuous and constant productivity 24 hours on 24. Every system CEDA is equipped with a dedicated software for control and manage all the productions process. Accessibility and absolute security so as to be able to quickly carry out simply the operations of cleaning and ordinary maintenance. The modularity of the structure allows to widen and to equip easy the plant in successive phases, equipping it of accessories and dosing machine adapt to the productive demands of the customer.

MD Plant: is ideal for the production solid and nut articles;
DOUBLE Plant: is ideal for the production solid and couples articles;
MCR Plant: the most complete, is ideal for the productions of solid chocolate articles, fillings and couples also.

Link zu weiterer Information
http://www.ceda.it

PRODUCT DETAILS

03.02.24 Silos and accessories

FIBROSIL
Outdoor silo series FIBROSIL in continuous filament fibregrass with vitrified outside surface. MAX DIAMETER: 0,72 kg/liter. CAPACITY: 10-100 m3.

MODULARITY: Standard and custom silos.

ANTICONDENSATION AND DEUMIDIFICATION: anticondensation system with electronic control via junction box.

EXTRACTION GROUP: product extraction with vibrating cone or fluidized bed, accessible on silo skirt for the chronological unloading of the product, and pneumatic conveying with rotary valve. Manhole for inspection in stainless steel.

TECHNICAL DETAILS:
it entirely smooth inside to avoid the persistence of leftovers; outdoor installation on existing platform in concrete with suitable and perfectly flat leaning surface;
material is resistant to oxidizing agents;
suitable for the containment of substances destined for human consumption according to the norms in force.

STANDARD EQUIPMENT:
Pipes for pneumatic loading of diameter Ø 100 mm in stainless steel
AISI 304 with curves and joints;
Mechanic safety group for overpressure and depression;
Double roof for anticondensation;
Prop for antiexplosion hatch;
Pipes for air escape of Ø 140 mm in stainless steel AISI 304 with props and curves;
transparent level band;
manhole in stainless steel for control of the cleaning;
Accessing door with ventilation hatches and lock with key.

ACCESSORIES:
Powder recovering FILTERS compliant with CE norms;
CEPATIC safety system against loading overpressure;
STAIRS according to CE norms to access the superior part and protection raling on the roof;
Antiexplosion hatch;
Minimum and maximum level probes;
Weighing with cells.

Link zu weiterer Information
http://www.cepisilos.com

Cepi S.r.l.

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Italy

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Fax (+39-05 43) 94 05 34

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www.cepisilos.com
EMail
cepi@cepisilos.com

Booth
Hall 3 C23/C25
Outdoor silos for powders in stainless steel AISI 304 for the industry.

CAPACITY: 10-120 Mc

MODULARITY: Standard and costum silo.

ANTICONDENSATION AND DEUMIDIFICATION: anticondensation system with electronic control via junction box.

EXTRACTION GROUP: product extraction with vibrating cone or fluidized bed, accessible on silo skirt for the chronological unloading of the product, and pneumatic conveying with rotary valve.

TECHNICAL DETAILS:

- self-bearing;
- entirely smooth inside to avoid the persistence of leftovers;
- outdoor installation on existing platform in concrete with suitable and perfectly flat leaning surface;
- material is resistant to oxidizing agents;
- upper roof welded and bearing;
- suitable for the containment of substances destined for human consumption according to the norms in force.

STANDARD EQUIPMENT:

- Access door to the skirt with air blending hatch with key;
- Pipes for pneumatic loading of diameter Ø 100 mm in stainless steel AISI 304 with curves and joints;
- Pipes for air escape;
- Hook for level gauge;
- Mechanic safety group for overpressure and depression;
- Allows filter;
- Mahole in stainless steel for control of the cleaning.

ACCESSORIES:

- recovering FILTERS for dusts compliant with CE norms;
- Antieoxplosion hatch and Pulsar, innovative technology to increase the oxygenation of the product at every drawing;
- STAIRS built according to CE norms to access the upper part and protection rail on the roof;
- Minimum and maximum level probe;
- Weighing cells;
- CEPATIC safety system against loading overpressure;
- Cauking and ait-conditioning of the skirt.

Link zu weiterer Information
http://www.cepisilos.com

Indoor silo series SILBOX in stainless or aluminium steel for the storing and extraction of powders and granular products. Costumizable modular structures for all room solutions, composed of modular unites that ease and speed the assembling, allowing for enlargments or future changes at any time. Employ materials suitable for the storing of food stuff. MAX DIAMETER = 0,70 kg/liter.

MODULARITY: Standard silos (four standard bases, 1.65x2.65, 2x3, 2.65x2.65, 3x3) and custom silos.

EXTRACTION GROUP: product extraction with vibrating cone or fluidized bed. The conveyance is pneumatic with rotary valve. Possible 45° extraction for cous cous and short pasta.

FLUIDIFICATION: with blowing unit, to grant uniform emptying and prevent decaying.

TECHNICAL DETAILS:

- silo must not be exposed to weather conditions;
- panels in stainless steel;
- additional external props in painted steel;
- nuts and bolts in zinc-coated steel;
- inner surface with no angles or asperities which could prevent the complete emptying of the silo;
- suited for the storing of substance destined to human consumption according to the forms in force in the field.

STANDARD EQUIPMENT:

- fluidized bed for chronological unloading (in the model with fluidized bed);
- electrovalves in stainless alloy;
- manhole for inspection;
- collecting pipes for fluidification;
- mechanical safety group for overpressure;
- antistatic filtering bed.

ACCESSORIES:

- Powders recovering FILTERS compliant with CE norms;
- Minimal and maximum level probes;
- Weighing cells;
- CEPATIC security system against loading overpressure.

Link zu weiterer Information
http://www.cepisilos.com
Indor silo series SILSYSTEM for food stuff in antistatic trevira fabric with built-in filtering roof. Silo is custom made and suited for powders of density up to 1,3 kg/liter. The modular structure in galvanized steel allows quick assembling and disassembling. CAPACITY: 1-70 Mc. We recommend at least 200 free millimeters above the silo (250 millimeters in case of silos with weighing system) to grant the correct functioning of the filter and mechanic safety valve.

MODULARITY: Standard and custom silo.

EXTRACTION GROUP: product extraction with pneumatic conveyance in suction with butterfly valve; in pressure with rotary valve; or with (flexible or rigid, horizontal or inclined) screw conveyor.

CEPI PATENT: Technology for equipotentiality, with ATEX conformity.

TECHNICAL DETAILS:

- Supporting structure in electrical zinc-coated normalprophylated with wedge for quick assembling and disassembling;
- Body in ANTISTATIC trevira fabric suited for the storing of food stuff according to the CE norms for the security of powder treatment. It's strongly recommended when natural oxygenation of the material is required. There is no condensation;
- Designed for installation in sheltered environments with natural or forced ventilation.

STANDARD EQUIPMENT:

- Overpressure security valve on the filtering roof of the silo with protection carter in painted steel (minimum pressure is 350 mm ca);
- Pipes for pneumatic loading of Ø 100 mm in baking varnished steel with curve and fastening on a silo column;
- Quick hook for tank camion, supports future fixing of the supplier's sigil;
- Built-in filtering roof for the recovery of powders;
- Prefilter with grill installed in the loading pipes to retain major impurities during loading.

ACCESSORIES:

- Powder recovering FILTERS compliant with CE norms;
- Minimum and maximum level probes;
- Weighing system with cells.

Link zu weiterer Information
http://www.cepisilos.com

CEREX AG

<table>
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<tr>
<th>Address</th>
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PRODUCT OVERVIEW

- 03.03.01.08 Hot air dryers/toasters
- 03.03.01.10 Machines for coating
- 03.03.02.07 Extrudate coating machines
- 03.03.02.10 Hot air dryers/toasters
- 03.03.02.12 Puffing plants
- 03.03.02.15 Steam cookers for cereals

PRODUCT DETAILS

- 03.03.02.12 Puffing plants

Puffinganlage

Die Anlage wird sowohl als Single- als auch als Double-Puffinganlage gebaut.

Bei der Single-Ausführung sind die Stahlbühnen und der Expansionskanal baugleich mit der Doubleausführung, so dass die Anlage vom Kunden zu einem späteren Zeitpunkt ohne zusätzlichen Platzbedarf jederzeit und ohne Produktionsunterbrechung problemlos auf eine Double-Puffinganlage aufgerüstet werden kann.

Die Anlagenleistung variiert je nach Rohmaterial. Nachstehende Angaben gelten als Richtwerte:

- Anlagenleistung Single-Anlage 350 - 500 kg/Std
- Double-Anlage 700 - 1000 kg/Std

Ausbeute ca. 96%

Weitere Merkmale der Anlage

Die Anlage ist modular aufgebaut
Die meisten Baugruppen sind auf eigenständigen Racks aufgebaut
Dank Vorinstallation im Werk und der CEREX-Modulbauweise erfolgt die Montage beim Kunden einfach und rasch

03.03.02.15 Steam cookers for cereals

Rotationskocher BKB 25 nach System Bichsel

Merkmale und Produktebeschreibung

Mehrleistung - Bis 30% Leistungssteigerung zu bisherigen Kochern mit gleichem Kesselvolumen
Reproduzierbare Qualität durch online Parameterkontrolle und intelligente Steuerung
Schlüsselfertig - Schnelle Installation, keine unerwarteten Zusatzaufwendungen durch integrierte Bauweise
QS-Tauglichkeit - Nachvollziehbarkeit durch Aufzeichnung und Speicherung der Druck-/Temperatur-kurven
Robustheit durch Verwendung von hochwertigen Komponenten und Materialien, Fertigung komplett aus Edelstahl
Ergonomisch dank übersichtlicher Anordnung der Bedienelemente (Touch-Screen)
Sicherheit garantiert durch Sensorüberwachung
Schnorn des Kochgutes durch minimale Strapazierung (Rampensteuerung)
Universell einsetzbar: geeignet zum Kochen von Platamais, Euromais, Reis, Weizen, etc.

Rotationskocher BKB 25 nach System Bichsel

Dieser Rotationskocher wurde entwickelt, um höchste Qualitäts-Anforderungen bei der Getreidekochung zu erfüllen. Der Rotationskocher BKB 25 dient zum schonenden Kochen von körnigem Kochgut, wie Maisgrits, Reis, Weizen etc. für die Herstellung von Corn-Flakes, Rice-Flakes u.a.m. Der Kocher garantiert kürzere Kochzeiten bei höherem Füllgrad und erbringt dadurch ca. 30% höhere Leistungen als herkömmliche Kocher.


Der Kocher ist international (Europa, USA, Kanada, Australien) patentrechtlich geschützt bzw zum Patent angemeldet. Die 4 Patente schützen das Verfahren, den Kocher als Maschine, die Wärmeinleitung über die speziellen Dampf- und Entlüftungs-Vorrichtungen, sowie den Deckel.
Changzhou Jiafa Granulating Drying Equipment Co., Ltd is a specialty enterprise engaged in a preparation drying technics and equipment development, also is a member unit of Association of China Pharmaceutical Equipment Industry.

On the basis of full mixing fluid-bed drying and granulating, our company has successively developed regulation flow fluid-bed, which is used for bottom spraying pelletizing, coating and tangential spraying pelletizing, coating. What’s more, we have the patent and technology and achievement.

Fluid-bed granulator (one-step granulator)
Changzhou Jiafa Granulating Drying Equipment Co., Ltd is a specialty enterprise engaged in a preparation drying technics and equipment development, also is a member unit of Association of China Pharmaceutical Equipment Industry.

On the basis of full mixing fluid-bed drying and granulating, our company has successively developed regulation flow fluid-bed, which is used for bottom spraying pelletizing, coating and tangential spraying pelletizing, coating. What’s more, we have the patent and technology and achievement.

Link zu weiterer Information
http://www.jf-granulator.com

LDP fluid-bed coater
Changzhou Jiafa Granulating Drying Equipment Co., Ltd is a specialty enterprise engaged in a preparation drying technics and equipment development, also is a member unit of Association of China Pharmaceutical Equipment Industry.

On the basis of full mixing fluid-bed drying and granulating, our company has successively developed regulation flow fluid-bed, which is used for bottom spraying pelletizing, coating and tangential spraying pelletizing, coating. What’s more, we have the patent and technology and achievement.

Link zu weiterer Information
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PRODUCT OVERVIEW

01.02.03.03 Volumetric dosing
01.03.07.16 Trays and similar containers (Fill and seal machines (FS))
01.03.10.15 Trays and similar containers (Filling machines)
01.03.13 Robot systems
03.02.01 Biscuit and wafer filling machines
03.02.03 Co-extruder for filled products
03.02.04 Cooking extruders
03.02.09 Depositing machines
03.02.13 Extruders
03.02.19 Moulding machines
03.02.25 Spreading machines
03.02.32 Wire-cut and roll-out biscuit machines
03.03.01.06 Extruders
03.03.01.11 Machines for filled/co-extruded products
03.05.08 Decorating equipment
03.07.04.04 Depositors and moulders
03.07.06.05.01 Depositors
03.07.06.06 Sugar sanding and oiling equipment
03.07.12.06 Extruding equipment
03.10.01 Cleaning and disinfection systems (CIP and HACCP)
03.10.02 Conveying and storage systems
03.10.03 Cooling and air conditioning technology
03.10.09 Metering and mixing systems
04.01.06 Packaging consulting

PRODUCT DETAILS

03.02.01 Biscuit and wafer filling machines
Vertical and Horizontal Injection Machines

03.02.03 Co-extruder for filled products
Pie Equipment

03.02.04 Cooking extruders
Cooking extruder

03.02.09 Depositing machines
Cake Depositors

03.02.19 Moulding machines
Biscuit Depositor
### Machines for filled/co-extruded products

- **Co-extruded products**

### Decorating equipment

- **Layer Cake Equipment**

### Depositors and moulders

- **Biscuit and Cookie Depositors**

### Depositors

- **Cake Depositors**

### Metering and mixing systems

- **Pizza Topping Equipment**

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### Product Overview

- 01.01.04.01 Depalletizer of packagings
- 01.01.04.02 De-stacker for packagings
- 01.01.04.03 Machines for sorting, aligning and feeding of packagings
- 01.02.02.01 Depalletizers
- 01.03.13 Robot systems
- 01.04.08.03 Cases and other rectangular products
- 01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process
- 01.06.03 Equipment for lifting heavy products
- 03.10.02 Conveying and storage systems
- 03.10.11 Pumps and valve systems
- 03.10.13 Vacuum technology

---

### Product Details

#### VAC'Eas
Eine Produktpalette mit optimierten Hebegeräten für den Einsatz in der Blecherstellung

TECHNISCHE DATEN : :
Handhabung glatter und dichter Lasten zwischen 300-500 oder 800 kg
(pneumatische oder elektrische Ausführung)

Die VAC'easy wurden mit dem Ziel entwickelt, den Anforderungen der Kunden genau zu entsprechen

STÄRKE :

Neue Hebegeräte, Reihe VAC'easy, für den Einsatz in kleinen und mittelständischen Unternehmen bestimmt sowie für Handwerksbetriebe

Standardmäßige Kataloggeräte
Ergonomie in der Bedienung
Vereinfachung der Sauggreifereinstellung
Einfacher Einsatz
Qualitätserstellung, Stabilität
Reduzierte Produktionsfristen
Schnelle Amortisierung
Sicherheit: entspricht den europäischen Normen CE

VACUOPAL
Eine Produktpalette von wetterfesten Vakuum-Hebegeräten

TECHNISCHE DATEN :
Transport glatter und dichter Lasten
Horizontaler Transport, 90° Schwenken
Energie: elektrisch oder pneumatisch
1 bis 10 Sauggreifer, ausgelegt für 300 kg bis 3 Tonnen
STÄRKE:
Maximale Sicherheit für den Bediener
Energieeinsparung bei der pneumatischen Ausführung
Vakuumhandhabung; keine Beschädigung der Last
Verstärkte Sicherheit im Vergleich zu den geforderten Hebenermen
Einhaltung der europäischen Sicherheitsnormen für Hebegeräte
Produktivitätssteigerung; Rationalisierung der Handhabungsaufgaben;
Verringerung von Arbeitsunfällen
Entspricht den europäischen Sicherheitsnormen CE

Vakuumhebegeräte

COMPANY NEWS
Wir suchen nach Vertriebspartnern, Mitarbeitern und technischen Verkäufern weltweit.
Ausstellerdatenblatt

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Suchwort eingeben:
Granulit High Shear Mixer Granulator (HSMG or CCS)
Perfect partner for the CitDryer fluid bed dryer
Why choose humid granulation? Because it obtains:
- Compressibility and fluidity properties in powders
- Mechanical properties to pills
- Bio-disponibility
- Mixture homogeneity in low actives doses
- Doses homogeneity in final product
- CCS (Closed Combine System) is the newest concept of granulating technics in the world. With modulized design, the granulating process is in a fully closed system, which avoids contamination in transfer. Why a Granulit High Shear mixer Granulator?
- Because it keeps the product in constant agitation and prevents the formation of clots when the agglutinate is added.
- Uses up to 70 % less agglutinate assuring complete temperature control. Also confers better hardness and dissolution properties to the pills.
- Because the shortness of the process (only 15 to 18 minutes) and the Smart detection of end point (torque measurement in the axel).

The Granulit high shear mixer Granulator guarantees a homogeneous and foreseeable end product.

The equipment has two rotors, both with variable speed control.
One for the thorough mixing of the dry product and the other, high speed chopper, to obtain desired granule size. The axels of both rotors come equipped with air seals.

The agglutinate dosing is done by a Watson Marlow peristaltic pump that can be controlled by the "CorteTor" system assuring repeatability of the process and its validation. Cronimo Pharma Machinery in conical cylindrical Granulator.
Dust-free filling and discharging with in line vacuum system

Advantages:
- High process speed, with short process time
- Repeatability and lot uniformity
- Excellent bowl access and handling
- High pressure washing nozzle
- Fast filling & discharging system
- User-friendly touch screen panel Control System
- Maximized CIPMP design and use
- Excellent CIP-WIP cleanliness
- Full welded housing construction
- In Wall or In Room upon client request.
- Special wessel upon request
- Very cost effective equipment
- European quality

Uses:
- Pharma granulating
Meets and exceeds GMP guidelines
- Meets F.P.D. (Free of paint design)
- Complies with Gamp IV
- Meet 21 CFR part 11 norms
- R & D and high production models.

Characteristics:

- Bowl capacities available from 2 to 1250 ltrs.
- With 1 to 600 Kg. production capacities
- Watson Marlow peristaltic pumps
- Validable control systems Autolog (PLC based) or CorteTor Control (Pc+Pc based)
- Integrated W.I.P. (Wash in place)
- FAT, SAT, DQ, IQ/OQ documentation
- Integration parts are easy to get.
- Low mainitance

Link zu weiterer information
http://www.cronimo.com

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PRODUCT OVERVIEW

01.02.08 Product sorting and/or feeding machines
03.02.24 Silos and accessories
03.03.01.03 Cereal transport and handling systems
03.03.01.13 Metering and scaling for raw materials
03.03.01.15 Silos and accessories
03.03.02.04 Cereal transport and handling systems
03.03.02.14 Silos and accessories
03.10.02 Conveying and storage systems
03.10.09 Metering and mixing systems
03.10.12 Sifting and classifying machines
**PRODUCT DETAILS**

03.02.24 Silos and accessories

**Silos for granular goods**

The exclusive system for the construction of the silos is based on a sturdy load-bearing metal structure, properly designed (calculated and statically dimensioned) to withstand the loads due to the ensiling of the products with the highest specific weight, taking into account all the expected higher loads due to the actual or expected feeding systems (Belt or Bucket Conveyors).

A new system for securing the panels, exclusive by Cusinato, prevents the formation of fissures caused by natural expansions and ambient temperature differences thus eliminating the problem of infiltrations or retention of products.

This structural philosophy makes it possible to eliminate the panels from the support function so that the silo can keep its shape without distortions throughout its life while, at the same time, achieving the highest degree of hygiene inside each cell.

The storage installations are provided with automatic load systems using bucket conveyors (or, upon specific request on the part of the customer, of mobile belt conveyors), such as to offer complete flexibility of routing and in the combinations of the loads of the cells.

Each cell is provided with a stainless steel spiral chute (available in several versions, diameters and capacities), with an exclusive design purposely devised and improved through the years so as to carry and deposit the product during the load stage without damage and offering the most economical use of the cells.

The unloading of the product, which guarantees the complete emptying of the cells, is obtained with the use of a vibrating system complete with adjustable gate and flow diverter, available in two versions. with manual operation or automatic with remote control.

All storage systems, and also depending on client specifications, are provided with an electric control board with PLC and/or computerised operator interfaces (one or more PC stations) which make it possible to monitor the entire load/unload process with a completely automatic and programmable exchange between the cells and the delivery of the product to the various packaging machines.

The computerised system also offers a complete set of computerised tools for monitoring the activities of the installation which ensure the correct operation and a lifelong reliability (log of operating events, management of maintenance operations, operators password, production report, statistics, alarm lists, etc.)

**Link zu weiterer Information**


03.03.01.15 Silos and accessories

**Spiral Descensors**

The result of many years of experience and of several applications with brittle products, the Cusinato spiral chutes are well adapted to all those cases where the materials have to be handled as they drop and yet be kept rigorously undamaged.

Made entirely of stainless steel, they are available in various configurations, such as in the case when the product is dropped and fed for filling the storage silos or simply for the conveyance and drop of the product between two convey system (as for example, between two horizontal belt conveyors) on different levels.

Because of their very wide use in the production and handling of pasta, the spiral chutes have been continuously upgraded both in their design and in their performance so much so that that they are being used successfully for handling and for storage into silos together with other brittle food products (for ex, snack, dried fruits, dried legumes, etc.).

The spiral chutes are built entirely at the Cusinato factory using special machines and equipment purposely designed for this function; so that, and removal of possible foreign materials, as well as transport to the point of destination without losses. Here are some of the features that distinguish the systems by CUSINATO.

Basically built in various sections - among which the acceptance of the raw materials, the storage, and the possible batching by volume or by weight, the mixing, screening and feeding of the production lines (mixing machines) - the installations by CUSINATO may be configured as required depending on the available spaces.

When asked for, it is also possible to improve the control and recycling of scraps (regrinds) from the production lines, with relevant batching and recycle to the productive cycle.

CUSINATO designs and manufactures these installations meeting the specific requirements of the clients, in reference to the raw material and the performance called for, giving assurance of simplicity in the use and of total absence of foreign material.

The use of specific and innovating handling technologies, together with the experience gained in the treatment of flours, offers the Cusinato systems a guarantee of long life, versatility, reliability and hygiene of the products being treated.

All the installations for the handling of flours by Cusinato are provided with control systems that are highly automated to simplify their use and to ensure a complete monitoring of the process.

The use of special computerised systems makes these installations more complete while making easier their control, ensuring the product can be traced and processing customised reports.

Additional functions may be introduced to satisfy specific client requirements.

**Link zu weiterer Information**


03.03.01.03 Cereal transport and handling systems

Silos and accessories for raw material and cereals handling

Multifunctional systems, flexible and accurately dimensioned for the logistic control of the raw materials, ensuring the control, the cleaning
aside from the diameters of normal production, (the standard 500 mm and the more recent 800 mm), other models may be produced with various diameters, and spirals with different pitch and cross-sections so as to cover other requirements in terms of capacity and type of product to be handled.

The spiral chutes are built with various systems for supporting the spirals which have to be defined on the basis of the specifications of the product to be handled, i.e. by means of external uprights or a central upright and support arms, accurately welded, finished and with exclusive devices such that the material to be handled does not stop, stagnates or drops out when handled.

Link zu weiterer Information

Belt Conveyors
The belt conveyors are suited for horizontal or inclined handling of various types of granular products (food or others).

Because of the various types of structures, they can be supplied in all kinds of lengths, with concave or flat running deck, with fixed or adjustable sides or with a vulcanised flat belt.

The conveyor belts by Cusinato are sturdy, modular and flexible, which is vital for achieving simple or complex configurations, with full respect for the product being handled and the reliability and overall hygiene of the installations where they will be used.

Special attention is given so that the product is kept form stagnating (with the use of effective systems for lateral containment and special hoppers, deflectors, ...) , using devices such as to make it possible to handle, without problems, a wide range of products in various sizes, also when very high capacities are handled.

Link zu weiterer Information

Sifting Systems for granular foodstuff
The Cusinato vibrating screens have the advantage of unconditional reliability and great versatility, very valuable requirements for these types of machines which are particularly subject to mechanical stresses.

Modern, very sturdy, reliable and built with top quality components, the range of Cusinato vibrating screens guarantees a long life and no need for maintenance.

The use of special elastic and shock-absorbing elements and the perfect balance of the moving masses offer a stability that is hard to match and, at the same time, a high degree of efficiency when it comes to cleaning and to the separation of the product from lumps, dust and chips, while accomplishing a fundamental function within the productive process.

All parts that come into contact with the product are made of stainless steel.

They are available in various types and sizes based on the handling capacity and specifications of the product to be cleaned, and in the version with a single screen or with multiple interchangeable screens placed on different levels; the choice of screens is also very wide, they may be selected both in the form of a wire net and of a perforated plate, depending on specific needs.

Every detail has been designed and cared for so as to offer maximum hygiene and reliability; furthermore, for the replacement of the screens, in addition to the classical system of quick manual change, we also offer an exclusive servo-controlled electro-pneumatic system.

Link zu weiterer Information

D.V.P. Vacuum Technology s.r.l.

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PRODUCT OVERVIEW
03.10.11 Pumps and valve systems
03.10.13 Vacuum technology

PRODUCT DETAILS
03.10.11 Pumps and valve systems

Piston and diaphragm pumps
Piston and diaphragm pumps and compressors
The operating principle of piston pumps and compressors is based on a piston that moves back and forth in a cylinder. The cylinder is fitted with valves that draw air in (when the piston moves down) and blow it out (when the piston moves up). If the head of the piston is
attached to the connecting rod, we say that the piston is oscillating. Diaphragm pumps operate on a similar principle: a chamber has an elastic wall that is made to oscillate by means of a connecting rod. Air intake and outlet takes place by means of the valves. Unlike the piston pumps, the chamber of diaphragm pumps is completely sealed to create a perfectly vacuum-tight circuit. Special versions are available with a safety guard to make these units portable and suitable for use as standalone units. The main areas of use include: electro-medical, suction cup conveyors, laboratory applications, construction, steam sterilizers and gas testers.

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PRODUCT OVERVIEW
03.02.18 Mixers and kneaders
03.02.27 Tunnel ovens
04.04.01 Assembly, maintenance and repair services

PRODUCT DETAILS
03.02.18 Mixers and kneaders
Sigma Horizontal Mixing Systems
DFT also presents a new designed mixer from CMC America, Chicago USA. This new yeast raised mixing technology is presented for the first time in Europe.

03.02.27 Tunnel ovens
Conny® Convection oven
Convection ovens have proven to be a very efficient type of baking oven for a wide range of products. The DFT Conny® convection oven has been developed to facilitate the best possible heat transfer in the air heating system, for optimized consumption of energy and lower emission to the environment.

The DFT Conny® oven range is developed on this new technology platform with a great variety of possibilities towards customer optimized solutions. The DFT Conny® system is available with varieties on the baking width, the length due to the length and the number of baking zones, the type of baking bands and the type of heating energy supply. A great amount of various options and accessories are possible.

The final result based on the DFT Conny® oven system is a unique and optimized solution for each application, demand and customer.

**COMPANY NEWS**

Danish Food Technology A/S, a new company formed and managed by people with many years of experience and well known to the baking industry.

The company philosophy is simple: put the customer first and be responsive 24 hours a day. Flexible and fast reactions are the basis for the business setup. DFT operates a business striving to deliver the highest quality designed and manufactured equipment to the baking industry.

Exhibitor Data Sheet
Dedy Tempering Machines have capacities of 20kg, 65kg and 150kg chocolate.

Dedy Tempering Machines are heated electrically and cool electrically.

An efficient stirrer ensures that the chocolate mixture is homogeneous. The machines work fully automatically.

Dedy Tempering Machines are made of stainless steel.

For cleaning purposes the stirring device - also made of stainless steel - can be removed without the use of tools.

Dedy Tempering Machines, the ideal units for supplying all types of enrobers and moulding machines.

**Link zu weiterer Information**
http://www.dedy.de

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**Cooling and heating tunnels**

**Dedy Cooling Tunnel**
Dedy cooling tunnel is a quality product in modern design, compromising automatic band steering device, cooling compressor, and cooling element with air blower built together in one compact unit, as well as control panel for all electrically controlled functions.
The take-off table has built in split and driving terminal with variable band speed.
The whole cooling tunnel is made of stainless steel. The cooling tunnel overparts are easy to fold upwards for efficient cleaning.

**Link zu weiterer Information**
http://www.dedy.de

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**Enrobing plants**

**Dedy 220'er + 320'er**
Dedy enrobing machine you can put the goods on paper or work with a cooling tunnel
Dedy enrobing machines are suited for all enrobing works: total enrobing, bottoming and a combination of bottom and enrobing of all sides. The conveyor speed is variable. The heating of chocolate is very exactly thermostatically controlled with two thermostats.
The tempering is adjustable with hot air blower. The machine has 2 thermostats: one for day and one for night.

**Link zu weiterer Information**
http://www.dedy.de
Ball mills for chocolate and cream refining.
Rotating conches starting from a batch capacity of 500 kg.
Improvement of the traditional conching process granting premium quality chocolate with development of the flavours.

**DFE Meincke A/S**

**Address**
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2740 Skovlunde
Denmark

**Telephone** (+45) 77 42 92 00

**Fax** (+45) 77 42 92 01

**Internet Address** www.dfemeincke.com

**EMail** mail@dfemeincke.dk

**Booth** Hall 4 C17/C21

**PRODUCT OVERVIEW**

03.02.01 Biscuit and wafer filling machines

03.02.03 Co-extruder for filled products

03.02.05 Crisp bread manufacturing

03.02.07 Cutting machines

03.02.09 Depositing machines

03.02.11 Dough sheeters

03.02.13 Extruders

03.02.16 Laminators

03.02.19 Moulding machines

03.02.20 Moulding rollers, engraved

03.02.27 Tunnel ovens

03.02.32 Wire-cut and roll-out biscuit machines

03.03.01.05 Cutting and forming machines

03.03.01.06 Extruders

03.03.01.11 Machines for filled/co-extruded products

03.05.07 Cutting equipment

03.03.01.05 Cutting and forming machines

03.03.01.06 Extruders

03.03.01.11 Machines for filled/co-extruded products

03.05.07 Cutting equipment

**PRODUCT DETAILS**

**03.02.09 Depositing machines**

DFE Meincke depositor and wire cutter type V50 with up to three heads on plastic conveyor with servo-driven pacing and up/down motion of conveyor belt. Suitable for the manufacturing of encrusted, deposited, extruded and wire-cut products.

Ultimate flexibility in front of the oven

The very compact unit can be equipped with up to 3 heads for depositing, extruding and wire-cutting. It is designed for depositing various masses and dough types, from semi-liquid dough to heavy wire-cut dough. The machine is well suited for products such as butter cookies, biscuits, cup cakes, co-extruded and triple extruded bars, encrusted cookies just to name a few.

All functions servo-driven

The V50 heads are mounted on a base that has a servo-driven pacing mechanism together with a servo-driven up/down motion of the plastic conveyor belt. This enables you to make all kinds of deposits inclusive of swirls and one-shot products on the plastic conveyor.

Advantages:

Very compact unit giving full flexibility on a small foot print All functions servo-driven

Cleaning in place (C.I.P)

Accessories:

Servo-driven wire cutter Guillotine cutting Roller knife cutting Jam depositing Egg washing Sprinkling systems for decoration with automatic return systems Gauge roller and printing/engraving roller Water jacketed hoppers Decoration conveyors Rotatable nozzles Encrusting equipment for one-shot filled products Die stamping equipment for one-shot filled products Slingerspritz system

DFE Meincke depositor, extruder and wire cutter type V50
You can have this machine with up to three depositing heads. You can use it for depositing various masses and dough types, from semi-liquid dough to heavy wire-cut dough.

Endless possibilities...

There are almost no limits regarding the wide variety of products you can make on this machine when applying all three depositing heads. It is suitable for products such as butter cookies, biscuits, cup cakes, co-extruded and triple extruded bars as well as encrusted products just to name a few.

Advantages:
Heavy duty depositing, extrusion and wire-cuttingWIP system with collection of waterMany accessories for new productsCleaning in place

Servo-driven wire cutterGuillotine cuttingRoller knife cuttingJam extrusionEgg washingSprinkling systems for decorationGauge rollerPrinting/engraving rollerWater jacketed hoppersDecoration conveyorsDepositing nozzlesRotatable nozzlesEncrusting equipment for one-shot filled productsRoller cutting for decoration of top on one-shot filled productsSlingerspritzsystem

Mini depositor Type 3950
With the DFE Meincke Mini Depositor you will get access to wide field of application opportunities.

Depositing of liquid substances
We have developed the Mini Depositor especially for the depositing of liquid substances, marmalade, cream, icing, ketchup as well as fruit and candy substances. It is also suitable for decorating for example cookies, Danishes such as cookies, Danish pastry, biscuits, pizza and for the injection of different types of cakes.

You can have the Mini Depositor with integrated feed rollers in the hopper.

Hygienic design, easy maintenance
The machine is made of ground, stainless steel plates. For your convenience, you are able to change nozzles, plates or injection needles on the depositing head at the operational side of the machine.

Advantages:
High accuracyFast change overMinimal servicingEasy operationHygienic design

Rotodepositor

It is a piston depositor for the production of masses and dough containing a great number of large particles such as nuts, chocolate chips and dried fruit.

How will you benefit?
The DFE Meincke Rotodepositor has some distinct advantages:
No damaging of the doughAccurate positioning on the beltideal for depositing in trays, blisters etcAccurate even with a high percentage of inclusionHygienic designMinimal servicing requirementsEasy operation
High weight accuracy and uniform products
By means of a rotating piston roller, the Rotodepositor doses a precise amount of dough. The dough piece is released by a wire and is deposited on a continuously running band.

Production capacity
The capacity of the DFE Meincke Rotodepositor changes according to the forming of the product and the number of pistons on the roller and the size of the final products can differ from 25-60 mm in diameter and from 6-15 mm in height.

Construction
The Rotodepositor is either a stand-alone unit with wheels, for quick and easy installation in a baking line, or fashioned for overhead installation in an existing baking conveyor.

DFE Meincke depositor, extruder and wire cutter type V50
You can have this machine with up to three depositing heads. You can use it for depositing various masses and dough types, from semi-liquid dough to heavy wire-cut dough.

Endless possibilities...

There are almost no limits regarding the wide variety of products you can make on this machine when applying all three depositing heads. It is suitable for products such as butter cookies, biscuits, cup cakes, co-extruded and triple extruded bars as well as encrusted products just to name a few.

Advantages:
Heavy duty depositing, extrusion and wire-cuttingWIP system with collection of waterMany accessories for new productsCleaning in place

Servo-driven wire cutterGuillotine cuttingRoller knife cuttingJam extrusionEgg washingSprinkling systems for decorationGauge rollerPrinting/engraving rollerWater jacketed hoppersDecoration conveyorsDepositing nozzlesRotatable nozzlesEncrusting equipment for one-shot filled productsRoller cutting for decoration of top on one-shot filled productsSlingerspritzsystem

DFE Meincke extruder and wire cutter type V50
With the V50 extruder and wire cutter you can extrude up to three masses. The extruder is mounted on a height adjustable frame for placement over the existing sheel band, or as also illustrated here, for extrusion on an intermediate decorating conveyor.

Make exciting wire-cut products
By adding a servo driven wire cutter, you can also make a variety of exciting wire-cut products with up to three masses on this machine enabling you to make co- or even triple extruded bars products with a variety of inclusions.

Appearance is everything...
It is often the decorating equipment that really distinguishes the products from each other. You can choose to place the DFE Meincke decorating conveyor before or above the baking band before the oven. On the conveyor it is possible to mount all the decorating and cutting equipment that you need.

Advantages
Heavy duty extrusion and wire-cutting Compact machine configuration
Many accessories for new products Cleaning in place (C.I.P.)
Accessories
Servo-driven wire cutter Guillotine cutting Roller knife cutting Jam extrusion Egg washing Sprinkling systems for decoration Gauge roller Painting/engraving roller Water jacketed hoppers Decoration conveyors Slingerspritz system Servo-driven up/down motion of conveyor belt

03.02.19 Moulding machines

Rotary moulder
The DFE Meincke Rotary Moulders meet the upper requirements in terms of industrial standards and are designed for the moulding of a wide range of products such as biscuits, butter cookies, ginger nuts, dog biscuits and low fat biscuits.

The concept of this machine has some distinct advantages:
High flexibility
Hygienic design
High quality
Quick change of die rollers
Quick change of web
Easy operation
Minimal servicing
Processing
The biscuit dough is delivered to the rotary inlet hopper by gravity. The grooved feed roller rotates towards the die roller so that the dough is forced into the gap between these two rollers. Hereby the dough is pressed into the cavities of the die roller. A knife situated in the gap scrapes off the excess dough. The rubber roller is pushed up against the web under the die roller. This ensures that the biscuit base sticks to the web and hereby extracts the biscuits from the die roller. By means of a sharp delivery nose the biscuits are released from the web and placed on the following conveyor for further process treatment.

Process adjustments
All settings are fully repeatable for maximum productivity of the machine. All drives, rubber roller, feed roller and die roller are controlled by individual frequency inverters. A variable distance between the feed roller and the die roller contributes to the adjustment of the dough pressure during moulding. The pressure between the web and the extraction roller is adjusted pneumatically individually in each side of the machine.

03.02.27 Tunnel ovens

Baking bands
The right foundation for the baking of your products allowing you to tailor the line to your specific requirements.

Steel Band
For soft products baked on the band. Up to 1,500 mm width in one belt. Double belt 2 x 1,200 mm or longitudinally welded belt up to 2,500 mm

Baking bands
The right foundation for the baking of your products allowing you to tailor the line to your specific requirements.

Z47 Band
For biscuits baked directly on the band. Available up to 1,500 mm.

Baking bands
The right foundation for the baking of your products allowing you to tailor the line to your specific requirements.

OGB Band
For carrying all kinds of baking pans. Available up to 4,200 mm.

Baking conveyors
The right foundation for the baking of your products allowing you to tailor the line to your specific requirements.
The choice of baking conveyor depends on the nature of the product. Choose between solid steel bands, perforated bands, solid caterpillar bands, stone conveyors or wire-mesh bands that allow the heat to escape quickly.

Perforated steel plates
For heavy load like tin bread or cup cakes in forms.
Standard widths up to 4,200 mm.
Caterpillar
For cakes and muffins. Caterpillar band for muffins baked directly on
the band.
Standard widths up to 3,000 mm.

Stones
For pizza and bread baking. Stone band for pizzas and bread placed
directly on the band.
Standard widths max 1,500 mm.

Direct Three
How will you benefit?
When buying Direct Three you will not only get a flexible and efficient
oven system. You will also get a number of distinct advantages:
- Modular design
- Short installation time
- Up to 50 kW/m² rated output
- Hygienic design
- Integrated cable trays
- Recipe-controlled burner system
- USDA approveable
- Easy access to the inside of the baking chamber

Heating principle
Direct Three is directly heated by gas burners, placed over and under
the baking conveyor, directly in the baking chamber.

Control panel opportunities
From the control panel it is possible to choose which burners shall be
switched on to achieve the selected temperature and baking profile in
the zone which you require.

Controlling and regulating the heat
The burners operate at a zero gas pressure system. In each zone, a
blower sends a speed controlled air flow through the injectors on each
burner. In this way the correct amount of gas is drawn to the burners,
keeping the right temperature.

The temperature in the zones is controlled by an PLC placed in the
control panel of the oven.

Hybrid Three
The Direct Three and the Turbu Three ovens are built in the same
design and modular system. If needed, you can combine the two
systems. This combination, called Hybrid Three, expands the versatility
of the oven system.

Turbu Three
At DFE Meincke, we are pleased to offer you the third generation of the
Turbu oven. We call it Turbu Three. It is the latest generation of modern
convection tunnel ovens, with in-direct heating by means of oil,
electricity or gas.

How will you benefit?
When buying Turbu Three you will not only get a flexible and efficient
oven system. You will also get a number of distinct advantages:
- Modular design
- Short installation time
- Uniform baking process
- Fast heat and recovery time
- Ease of operation
- Hygienic design
- Full moisture control

Convective heat transmission: how it works
Turbu Three works on the principles of indirectly heated convection and
it has been developed for the efficient baking of a variety of products.
You can bake everything from biscuits, cookies and cakes to pizzas and
pies and many more products whatever your needs.

Stay in control: with indirect heating
The heat from the gas flame is transferred to the air in the oven
through a top-quality, high temperature resistant shell and tube type
heat exchanger. In this way, there is no direct contact between the
combustion gases and the products in the oven. This secures a clean
oven environment which in turn removes any problem associated with
possible contamination and explosion relief of the oven tunnel.

03.02.32 Wire-cut and roll-out biscuit machines

DFE Meincke depositor and wire cutter
Type V50 with up to three heads on plastic conveyor with servo-driven
pacing and up/down motion of conveyor belt. Suitable for the
manufacturing of encrusted, deposited, extruded and wire-cut products

Ultimate flexibility in front of the oven
The very compact unit can be equipped with up to 3 heads for
depositing, extruding and wire-cutting. It is designed for depositing
various masses and dough types, from semi-liquid dough to heavy
wire-cut dough. The machine is well suited for products such as butter
cookies, biscuits, cup cakes, co-extruded and triple extruded bars,
encrusted cookies just to name a few.

All functions servo-driven
The V50 heads are mounted on a base that has a servo-driven pacing
mechanism together with a servo-driven up/down motion of the plastic
conveyor belt. This enables you to make all kinds of deposits inclusive
of swirls and one-shot products on the plastic conveyor.

Advantages:
- Very compact unit giving full flexibility on a small foot print
- All functions servo-driven
- Cleaning in place (C.I.P)
- Accessories:
  - Servo-driven wire cutter
  - Guillotine cutting
  - Roller knife cutting
  - Jam depositing
  - Egg washing
  - Sprinkling systems for decoration with automatic return systems
  - Gauge roller and printing/engraving
rollerWater jacketed hoppersDecoration conveyorsRotatable nozzlesEncrusting equipment for one-shot filled productsDie stamping equipment for one-shot filled productsSlingerspritz system

**DFE Meincke depostor, extruder and wire cutter type V50**

You can have this machine with up to three depositing heads. You can use it for depositing various masses and dough types, from semi-liquid dough to heavy wire-cut dough.

Endless possibilities...

There are almost no limits regarding the wide variety of products you can make on this machine when applying all three depositing heads. It is suitable for products such as butter cookies, biscuits, cup cakes, co-extruded and triple extruded bars as well as encrusted products just to name a few.

Advantages:

- Heavy duty depositing, extrusion and wire-cuttingWIP system with collection of water
- Many accessories for new products
- Cleaning in place

Accessories:

- Servo-driven wire cutter
- Guillotine cutting
- Roller knife cutting
- Jam extrusion
- Egg washing
- Sprinkling systems for decoration
- Gauge roller
- Printing/engraving roller
- Water jacketed hoppers
- Decoration conveyors
- Depositing nozzles
- Rotatable nozzles
- Encrusting equipment for one-shot filled products
- Roller cutting for decoration of top on one-shot filled products

**DFE Meincke extruder and wire cutter type V50**

With the V50 extruder and wire cutter you can extrude up to three masses. The extruder is mounted on a height adjustable frame for placement over the existing sheel band, or as also illustrated here, for extrusion on an intermediate decorating conveyor.

Make exciting wire-cut products

By adding a servo driven wire cutter, you can also make a variety of exciting wire-cut products with up to three masses on this machine enabling you to make co- or even triple extruded bars products with a variety of inclusions.

Appearance is everything...

It is often the decorating equipment that really distinguishes the products from each other. You can choose to place the DFE Meincke decorating conveyor before or above the baking band before the oven. On the conveyor it is possible to mount all the decorating and cutting equipment that you need.

Advantages

- Heavy duty extrusion and wire-cutting
- Compact machine configuration
- Many accessories for new products
- Cleaning in place (C.I.P.)

Accessories:

- Servo-driven wire cutter
- Guillotine cutting
- Roller knife cutting
- Jam extrusion
- Egg washing
- Sprinkling systems for decoration
- Gauge roller
- Printing/engraving roller
- Water jacketed hoppers
- Decoration conveyors
- Depositing nozzles
- Rotatable nozzles
- Encrusting equipment for one-shot filled products

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**PRODUCT OVERVIEW**

**03.02.16 Laminators**

**PRODUCT DETAILS**

**03.02.16 Laminators**

**Product Information**

The three modes of heat transfer radiation, conduction and convection are used to achieve the optimum baking control. Therefore this multiburner oven is called semi direct.

The main advantages of this oven are:

- Simple sturdy construction
- High baking energy density
- Great flexibility in setting a baking curve
- Flexible and fast thermostatic regulation
- Less sensitive to burner breakdown (the loss of one burner does not affect the process)

**Product Information**

Semi-direct gas fired baking oven. The dough pieces are baked in their ultimate form between the top and bottom irons during their passage through the baking tunnel. The lower and upper chains are driven by sprockets and one main drive.

The baking irons, and the baking cups are made out of cast iron, produced in a precision casting process.
PRODUCT OVERVIEW

- 03.03.01.10 Machines for coating
- 03.07.07.05 Cutting and wrapping machines
- 03.07.08.02 Batch cookers
- 03.07.08.04 Continuous cookers
- 03.07.08.06 Cut and wrap machines
- 03.07.08.07 Depositing plants for hard and soft caramels
- 03.07.08.10 Embossing lines for hard and soft caramels
- 03.07.08.12 Rope forming and sizing machines
- 03.07.08.14.02 Sugar pulling machines continuous operation

PRODUCT DETAILS

03.03.01.10 Machines for coating

AutoCoater

Dhiman Autocoater DBC-1200 for automatic coating of small articles on belt in an enclosed machine.

Features:
- Complete machine Mounted on load cells for automatically taking weight of product to be coated.
- Variable speed air blower for precise recipe control.
- Sanitary stainless Steel construction.
- Maintenance free design.
- Easy product discharge by control panel operation.
- Water jacketed drip bar.
- Intralox or equivalent belting for long life.
- Electronic System

Touch screen Color panel view operation.
- Allen Bradley or equivalent panel view, PLC and AC frequency drive for automation.
- Dust proof powder coated electrical enclosure.
- Shafts mounted geared Bonfiglioli /SEW drive.
- Memory Storage of Recipes.
- Capacity
  - Up to 500lbs. (230 Kgs.)/ hr

Link zu weiterer Information
http://www.dhimangroup.com

CUT & FLOW WRAP MACHINE - CFP-600

Automatic cut & flow pack machine CFP-600 with Servo motor suitable for cutting toffee, nought and bubblegum.

Specifications / Features:
- Output:- up to 600 PCs. Per minute.
- Electrical:-230 volt III phase 60 Hz.
- Stainless steel cladding and polyurethane paint.
- Precision print registration with Servo motor.
- Allen Bradley, PLC and panel view with graphics display.
- Automation with PLC system.
- Stepless speed variation with AC frequency drive.
- European make Gearbox and Knobs.
- One-piece construction stainless steel sealing jaws.

Link zu weiterer Information
http://www.dhimangroup.com
Precision digital temp. Controller.
Quick and easy size change.
Products size: Length: 20 to 100 mm, Width: 10 to 30 mm, Thickness: 6 to 15 mm

**Link zu weiterer Information**
http://www.dhimangroup.com

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**03.07.08.02 Batch cookers**

Steam Jacketed Cooking Pan VC-200
DHIMAN Steam Jacketed Cooking Pan VC-200 fitted with Nylon Scraper and
Infinity variable AC frequency drive through direct coupled SEW/BONFIGLIOLI geared motor.
With digital temperature indicator.
Electronic timer for vacuum pump fitted in Stainless Steel enclosure.
Completely Stainless steel cladded platform.
Bottom released Teflon seated ball valve.
Suitable for with / without and under vacuum cooking.
Without vacuum pump.

**Link zu weiterer Information**
http://DHIMANGROUP.COM

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**03.07.08.04 Continuous cookers**

Steam heated continuous Vacuum Cooker CVC-800
Steam heated continuous Vacuum Cooker CVC-800 with
Capacity: Upto 750 Kgs per hour.
Twin Vacuum pans
All the contact parts of S.S,
7.5 H.P water ring Vacuum pump
2 H.P syrup feed pump

**Link zu weiterer Information**
http://dhimangroup.com

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**03.07.08.06 Cut and wrap machines**

Cut & Wrap RD-9 machine

Dhiman high speed cut & wrap RD-9 machine suitable for wrapping toffee in double twist wrap style.
Capacity: Upto 650 pcs/minute.
Equipped with photocell print registration.
Oil bath lubrication.
Scissor cutting system
Fitted with motor and AC frequency drive panel board.
Size range capacity:
L: 19 to 40 mm, W: 11 to 22 mm, Th: 5.5 to 15 mm.
Top fold wrapping attachment (optional)

**Link zu weiterer Information**
http://dhimangroup.com

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**03.07.08.07 Depositing plants for hard and soft caramels**

DEPOSITOR PLANT
DHIMAN Automatic Hard candy depositing plant.
Featuring:
- Dissolving / Reservoir Holding Tank.
- S.S. Coil Pre Cooker.
- Syrup Transfer Pump.
- Microfilm Cooker system (Reconditioned APV, U.K. make)
- Static Inline mixer.
- Single/Double Color Feed and Washout System.
- Colour Flavour Incorporator.
- Solids & Center Filled Hard Candy Depositor.

**Link zu weiterer Information**
http://dhimangroup.com

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**03.07.08.10 Embossing lines for hard and soft caramels**

Uniplast sweet forming machine DUP-800
Uniplast sweet forming machine DUP-800
Output Upto 800 kgs/hr.
Suitable for solid/centre filled seamless candies, toffees and gums.
With swivel conveyor.
With automatic lubrication system.
Low scarp generation.
With A.C frequency drive and panel.
**COMPANY NEWS**

Dhiman Autocoater DBC-1200 for automatic coating of small articles on belt in an enclosed machine.

**Features:**

- Complete machine Mounted on load cells for automatically taking weight of product to be coated.
- Variable speed air blower for precise recipe control.
- Sanitary stainless steel construction.
- Maintenance free design.
- Easy product discharge by control panel operation.
- Water jacketed drip bar.
- Intralox or equivalent belting for long life

**Exhibitor Data Sheet**

**Automatic cut & flow pack machine CFP-600** with Servo motor suitable for cutting toffee, nought and bubblegum.

**Specifications / Features:-**

- Output: up to 600 PCs. Per minute.
- Electrical: 230 volt III phase 60 Hz.
- Stainless steel cladding and polyurethane paint.
- Precision print registration with Servo motor.
- Allen Bradley, PLC and panelview with graphics display.
- Automation with PLC system.
- Stepless speed variation with AC frequency drive.
- European make Gearbox and Knobs.
- One-piece construction stainless steel sealing jaws.
- Precision digital temp. Controller.
- Quick and easy size change.
- Products size: Length: 20100mm, Width: 1030mm, Thickness: 6-15 mm

**Exhibitor Data Sheet**

**Batch Roller BRS-90C IV combined with Rope Sizer IV stage**

- Fitted with cluster.
- Fitted with S.S. Sizing Wheels.
- Stainless steel rollers & outside cladding, Electric reverse & forward system & motorised lifting, Centralized Lubrication system.
- With motors and Control Panel.
- With automatic rope carpet.

**Horizontal Pulling machine HPM-50**

- Capacity : upto 50 kgs
- With 5 H.P III phase motor and starter.
- Stainless Steel Cladding.

**Horizontal Pulling machine HPM-50**

- Capacity : upto 50 kgs
- With 5 H.P III phase motor and starter.
- Stainless Steel Cladding.
Dhiman Systems (India) Ltd.

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Fax +91-1821-222-007
+91 1821 221007
Internet Address www.dsligroup.com
EMail dsil@vsnl.com
Booth Hall 2 A18

PRODUCT OVERVIEW

03.07.07.01 Ball forming machines
03.07.07.08 Forming extruder and co-extruders (also multicolor)
03.07.08.02 Batch cookers
03.07.08.04 Continuous cookers
03.07.08.06 Cut and wrap machines
03.07.08.10 Embossing lines for hard and soft caramels
03.07.08.12 Rope forming and sizing machines
03.07.08.14.01 Sugar pulling machines batch operation
03.10.06 Laboratory equipment

COMPANY NEWS

Cadbury
Lottee
P&G
Park Davis
Parle
Parle Agro
ITC
Dabur
Nutrine
Candico
Dukes
Anchor
Firmenish
Boots
Joyco
Dr.C.Soldan
Maharishi Ayurved
Gurbani Group
Prayagh
Jani Candies
Exhibitor Data Sheet

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Dear Friends,

Word is shrinking very fast. We are becoming closer and closer with the development of latest and fast communication media. With the fast change in technology one can not say if any thing is impossible. The changing technology has made deep impact in our day to day life and the way we communicate and live. Latest technology influence all the fields. Three decades ago only one type of Candy Forming machine was manufactured in India and for wrapping we have to import machines. But now several types of Forming and Wrapping machines are manufactured in India. And now machines are even exported to most advanced country manufacturing these type of machines and that is Germany. In last three decades we have come a long way.

DSIL has developed various high speed and high technology machine in last 22 years which are being exported to over 30 countries. Our customers are our biggest source of inspiration and machines are improved with the suggestions and feed back of customers. I am sure that by getting machines from DSIL you will get latest technology machines which are constantly updated from time to time. We assure you quality machines at lowest prices with excellent after sale service.

Take Care.
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Enter search key:
PRODUCT OVERVIEW

01.02.01 Machines for processing and refining of products
01.02.02.03 Sack and big bag emptying machines
01.02.03.01 Gravimetric dosing
01.03.05.05 Big Bags (Filling machines)
03.03.01.01 Batch mixers
03.03.01.04 Continuous mixers and moisturising systems
03.03.01.06 Extruders
03.03.01.10 Machines for coating
03.03.01.11 Machines for filled/co-extruded products
03.07.01.04 Batch mixing equipment

PRODUCT DETAILS

03.03.01.04 Continuous mixers and moisturising systems

Pandora End of Line Mixing
The compact dosing and mixing concept for the food, feed and petfood industry

Together, Dinnissen Process Technology (the Netherlands) and the K-Tron Process Group (Switzerland) are introducing a new feeding and mixing concept for the high-quality food, feed and petfood industry. The Pandora End of Line Mixing concept was developed especially for highly demanding situations in which a maximum of 10 (micro)components must be mixed quickly, carefully and extremely homogeneously. It is also particularly suitable for situations in which it is essential to be able to switch quickly and easily to new recipes while at the same time preventing contamination and segregation. Low energy consumption is an additional advantage.

Mixing quickly, carefully and extremely homogeneously

The Pandora End of Line Mixing concept works on the principle of continuous mixing, whereby ingredients are constantly being fed into and removed from a highly compact mixer. The system is composed of several highly accurate gravimetric feeders from the K-Tron Process Group coupled with the famous Pegasus Paddle Mixer® from Dinnissen Process Technology. The special feeders measure the input of ingredients to the Pegasus Paddle Mixer® very precisely. The input can range from micro-ingredients (0.01-2% of batch weight) to extra high percentages (30-220% of batch weight). The gravimetric feeders have very fast response times, thereby minimizing product loss during adjustment periods.

Ultra-hygienic and effortless switch to new recipe

In its turn, the ingenious construction of the Pegasus Paddlemixer® allows it to mix ingredients extremely quickly and homogeneously. For example, it mixes fragile leafy vegetables carefully and quickly in 6-8 seconds; sticky powders or powders and liquids that are difficult to mix are done in 30-50 seconds. The compact design of the Pegasus Paddle Mixer® offers a great many significant advantages for the overall mixing process. It makes it possible to clean the mixer quickly and easily, so that switching hygienically to a new recipe becomes child's play. And since the Pandora End of Line Mixing system can handle quantities from 50 kg to 100 tons per hour, switching between recipes is easy even when the production capacity per recipe varies greatly.

Easily integrated into new as well as existing production processes

Its compact design makes it easy to integrate the Pegasus Paddle Mixer into any location within a new or existing production process. For example, the new mixing concept can be integrated just before the packaging process, thereby minimizing the risk of segregation. Finally, Pandora End of Line Mixing is especially suitable for spraying oils and liquids onto powders, pellets and granulates.

As stand-alone module or complete process

The Pandora End of Line Mixing concept is presently being applied very successfully in production processes for muesli, baby food, and cacao as well as for adding probiotics, vitamins and minerals to dairy products and other foodstuffs. The new system is available from Dinnissen Process Technology or the K-Tron Process Group in the form of a stand-alone module for integration into new or existing production processes or in the form of a complete production process. When it comes to solutions for the packaging of foodstuffs, Dinnissen and the K-Tron Process Group work together with Guerin Systems.

Link zu weiterer Information
http://www.dinnissen.nl
COMPANY NEWS

The compact dosing and mixing concept for the food, feed and petfood industry
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Für alle Teige besonders für Schrot-, Roggen- und Mischbrotteige
Für alle Teige besonders für Schrot-, Roggen- und Mischbrotteige geeignet, erfreut sich der unverwüstliche DIOSNA-Hubkneter großer Wertschätzung im Backbetrieb.
Für alle Teige besonders für Schrot-, Roggen- und Mischbrotteige
Wirkungsweise:
Für alle Teige besonders für Schrot-, Roggen- und Mischbrotteige
Ergebnis: homogenes Mischen wirkungsvolles Kneten.

Dipl. Ing. Graf AG, Werner, Treibriemenfabrik

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9422 Staad
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Booth: Hall 5 G07

PRODUCT OVERVIEW

02.03.15.07.01 Composite material (Packaging straps)
02.03.15.07.04 Plastic (Packaging straps)
02.03.15.07.05 Textile (Packaging straps)
03.10.02 Conveying and storage systems
Well known and worldwide producers of packaging machines already taking the benefit of our excellent wear resistant and durable endless belts. The proven NR red quality, 40 ShA - similar to LINATEX - is now available as NR white, 40 ShA, FDA too (sample enclosed!).

Therefore you will have the advantages using our endless feeder belts, friction covers and endless coatings on timing belts (VFFS) in a safe and secure way for any food and pharmacy application.

Are you visiting the INTERPACK 24.-30.04.08 in Düsseldorf? We would appreciate, if you could take time to see the properties of our truly endless feeder and conveying belts no seam, no splice!

We are looking forward to welcome you on our companionship booth Hall 5/ Stand G07 of co. Dipl. Ing. Werner Graf AG and co. Max Schlatterer GmbH & Co. KG:
Mr. Stephan Winnen Sales Manager We, 23.4.08 to Su, 27.04.08
Mr. Edgar Seiz Managing Director Su, 27.04.08 to We, 30.04.08
and would be glad to meet you personally.

Exhibitor Data Sheet

Döinghaus Maschinenbau GmbH

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Booth Hall 3 H16

PRODUCT OVERVIEW
03.02.06 Cutters and choppers
03.02.32 Wire-cut and roll-out biscuit machines
03.03.01.05 Cutting and forming machines
03.05.07 Cutting equipment
03.07.01.07 Longitudinal and lateral cutting machines
03.02.06 Cutters and choppers

Ultrasonic cutting machines
Ultrasonic technology is opening up new possibilities in the cutting sector. This method offers particular advantages when the product for cutting tends to smear or stick, has to be cut hot (directly after the oven), or contains hard ingredients such as nuts.

Whether creamy or thick, multilayered or homogeneous, both finished products and dough mixtures can be cut with this technology. Conventional blades cut the material by applying pressure. With ultrasonic cutting, the whole blade vibrates with a high frequency.

Our ultrasonic cutting machines use blades that vibrate at 20, 30, or 40 kHz, whichever is best suited to the product for cutting. This gives rise to a very clean cut with a low application of forces. Owing to its vibrations, the blade cleans itself. Hard constituents can also be cut in soft dough mixtures or cakes. There is no smearing and no crushing when multilayered products are cut.

User-friendly, user-definable controllers, drives with servo technology, and a simple recipe management interface facilitate fast modifications to the machine when parameters change.

The system's layout and arrangement of the blades mean that strands, slabs, and cake can be cut directly on the conveyor belt or baking sheet.

Link zu weiterer Information
http://www.doeinghaus.de

03.10.02 Conveying and storage systems

strap conveyor
Our range of products includes conveyor belts in both standard and special versions that are designed for specific applications. A complete version in stainless steel meets the high hygiene standards required by the food industry.

Belt widths: 100 to 1600 mm
Conveying length: 0.2 - 20m
Powerful drive mechanism with fixed or adjustable speed
Belt version with or without belt regulation
Height can be adjusted to any level within range/ mobile lower frames available on request
Cutter edges, roller or roller cutter edges adapted to the specific

PRODUCT OVERVIEW
03.05.14 Moulds for solid and hollow good moulding plants

PRODUCT DETAILS
03.05.14 Moulds for solid and hollow good moulding plants

Eintafelanlagen
Wir bringen Schokolade in Form!

Link zu weiterer Information
http://www.kaupert-online.com

Hohlkörperanlagen
Die Herstellung von Formen für Hohlkörperanlagen, insbesondere von Doppelformen, stellt höchste Anforderungen an Maßhaltigkeit und Präzision im Werkzeugbau und beim Spritzgießen der Formen. Mit unserem eigenen Werkzeugbau und unserer jahrelangen Erfahrung im Spritzguss bieten wir Ihnen beste Voraussetzungen für optimale Doppelformen.

Link zu weiterer Information
**DRAABE Industrietechnik GmbH, Systeme für Luftbefeuchtung und Wasseraufbereitung**

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draabe@draabe.de

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Hall 4 F25

**PRODUCT OVERVIEW**
03.10.03 Cooling and air conditioning technology

**PRODUCT DETAILS**
03.10.03 Cooling and air conditioning technology

**DRAABE HumSpot/HumCenter**

**Link zu weiterer Information**
http://www.draabe.de

**DRAABE NanoFog**

**COMPANY NEWS**

**Ausstellerdatenblatt**

**Drouven & Fabry GmbH**

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**Booth**
Hall 2 C15
**PRODUCT OVERVIEW**

03.07.06.05.04 Starch removing plants
03.07.07.05 Cutting and wrapping machines
03.07.08.04 Continuous cookers
03.07.08.14.01 Sugar pulling machines batch operation
03.08.06 Dragee pans
04.01.14 Trainings

**COMPANY NEWS**

The machine is designed to process a wide range of products between 500 and 1,000 gms in weight. A special drive system allows for a wide variation in the product density and adjustment to speed. The machine is equipped for lab trials only and built according to the CE guidelines.

Exhibitor Data Sheet

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**Booth**
Hall 4 G36

**PRODUCT OVERVIEW**
03.02.17 Metering and scaling of raw material
03.08.09 Spraying equipment and dosing systems

**PRODUCT DETAILS**
03.08.09 Spraying equipment and dosing systems

Spraying equipment
All DÜBÖR spraying equipment are developed and produced in our own factory. From the simplest moveable hand-operated sprayer to the most complex machine, we provide a solution which ensures tight integration with your baking process. Our handmade spraying machines are famous on the market for their efficiency, precision and reliability. No matter what your expectations may be, our equipment will satisfy all your requirements. DÜBÖR spraying machines make possible an even application of our separating agents for all baking tins.

Link zu weiterer Information
http://www.dubor.de

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**DUMOULIN**

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**Booth**
Hall 1 B17

**PRODUCT OVERVIEW**
03.02.12 Enrobing and coating machines for extruded products
03.05.11 Enrobing plants
03.08.03 Coating systems (perforated, horizontal) / coaters

**PRODUCT DETAILS**
03.02.12 Enrobing and coating machines for extruded products

IDA-C
IDA units covers all coating operations such as:
- Chocolate coating
- Varnishing
- Glazing of vermicelli, chocolate or sugar bits

For all equipment, the main advantage is the design of drums which enables a shallow bed depth which protects fragile tablets, to make a quick and homogeneous mixing and a maximum exposure to ventilation and spraying. The conjunction of these parameters allows perfect coating in a minimum of time.

Shallow bed depth design
By the careful selection of logic technology and low depth of the product bed, the IDA units ensure the sensitive centres are maintained in perfect shape without deformation. The cylindrical elongated shape of the drum along with the appropriate angle of the mixing baffles, offer a very large area exchange for drying or cooling air and the homogeneous spread of the coating solution.

IDA-X
IDA-X covers all coating operations such as:
- Hard sugar coat
- Sugarless coat
- Glazing or varnishing

Specially designed for heat sensitive and brittle products such as chewy centres, liquorices, chewing gum as well as other more stable centers such as chocolate lentils, peanuts, almonds, etc.

Large production coating unit IDA-X ensures a very high quality finished product thanks to the careful selection of logical technology and especially the low product bed depth.

This feature of the cylinder makes sure that sensitive centres are maintained in perfect shape without deformation and also results in very efficient drying.

IDA-X are also high performance units with respect to coating speed.

Air flow going through the dragees mass allied with the geometry of the perforated drum makes sure that an exceptionally large surface area is exposed to the ventilated air, causing the dragees to dry thoroughly very quickly.

IDA-XP
A complete range of installations, specially designed for the sugar coating and aqueous or solvent film coatings, is offered in 7 capacities from 15 to 1,000 kg.

This new generation machine integrates GMP rules in its concept.

The IDA XP were carefully designed:
- To optimize the coatings in performance and quality.
- To insure an efficient cleaning in place.
- For a reduced maintenance.
- For an automatic management of the process and follow up of the production.

EMT Process

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<tr>
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<th>Z.I. Plan de Campagne 13480 Cabries France</th>
</tr>
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<tbody>
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</tr>
<tr>
<td>Internet Address</td>
<td><a href="http://www.emt-process.com">www.emt-process.com</a></td>
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<td>EMail</td>
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PRODUCT OVERVIEW

- 03.02.12 Enrobing and coating machines for extruded products
- 03.05.04 Chocolate spraying plants
- 03.07.06.06 Sugar sanding and oiling equipment
- 03.08.09 Spraying equipment and dosing systems

PRODUCT DETAILS

| 03.05.04 | Chocolate spraying plants |

Belt Coater
Boost up productivity of your Belt Coater by integrating a chocolate spraying manifold

Main advantages:
- Reduce time of production
- Top quality of the chocolate coating layer from the beginning to the end (no special operation for filling the hole on the product)
- High quality surface of the finished products (polishing operation reduced to a minimum)
- No sticking phenomenon: possibility to coat difficult products raisins candied fruits, coffee beans, corn flakes

Easy integration in your belt coater

| 03.08.09 | Spraying equipment and dosing systems |

Spraying System in Coating Workshop
In the case of a workshop with a lot of drums and large production of same products, we can propose to equip the workshop with a centralized circulation of chocolate and, connected to this main chocolate circuit, an individual spraying system on each drum.

To a fully automated workshop
We have developed several solutions according to the need of the customers.
Since manual control on each drum to a fully automated system controlled by a PLC, there is a place for your solution.

**Zoom**

**Advantages**

- **Faster coating**: production time can be reduced up to six times for difficult products
- **Fully Jacketed Hygiene**: operators don't touch the chocolate
- **Improvement of ergonomics**: no handling of chocolate
- **No sticking phenomenon**: raisins, candied fruit, coffee beans, corn flakes... The operator is freed for other tasks: sorting, preparation (filling, emptying)

---

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**Booth**  
Hall C05

**Product Overview**

- 03.02.17 Metering and scaling of raw material
- 03.02.24 Silos and accessories
- 03.03.01.03 Cereal transport and handling systems
- 03.03.01.13 Metering and scaling for raw materials
- 03.03.01.15 Silos and accessories
- 03.03.02.04 Cereal transport and handling systems
- 03.03.02.12 Puffing plants
- 03.03.02.14 Silos and accessories
- 03.04.06 Sugar mills
- 03.07.07.10 Metering and scaling of raw materials

**Product Details**

- 03.02.17 Metering and scaling of raw material
  - Esteve's skills in the area of weighing bring the adapted solution to powder and liquid dispensing.
  - Centralised platform scales
  - Simultaneous loss-in-weight feed
  - Mobile platform scales (skips)
  - Asynchronous quality measurement

**Silos**

- Storage: outdoor silos | indoor silos
- Estève aluminium silos satisfy the most exacting requirements for the storage of bulk products.

**Link zur weiteren Information**

http://www.esteve.fr

- 03.02.24 Silos and accessories

**Cereal handling**

**Link zur weiteren Information**

http://www.esteve.fr

- 03.03.01.03 Cereal transport and handling systems
-CHARACTERISTICS SERIES 20
EUROBELT® SERIES 20 has a pitch of 20 mm. The traction is carried out in the central part of the modules, that is why it can be used as a bidirectional belt. The belt width has to be a multiple of 10 mm and the recommended minimum width is 120 mm. The rods that join the modules and accessories have a diameter of 4.6 mm. It is the lightest of all our belts.

-CHARACTERISTICS SERIES 30
EUROBELT® SERIES 30 has a pitch of 30 mm. The traction is carried out in the central part of the modules, that is why it can be used as a bidirectional belt. The belt width has to be a multiple of 10 mm and the recommended minimum width is 150 mm. The rods that join the modules and accessories have a diameter of 4.6 mm. It is ideal for conveying semi-light products in working conditions not to be extreme.

EXPRESSO Deutschland GmbH

-PRODUCT OVERVIEW
03.10.02 Conveying and storage systems

-PRODUCT DETAILS
03.10.02 Conveying and storage systems

Vacuum lifter
Vacuum lifter with guaranteed mobility and unique, patented vacuum technology

Loads, which previously could only be handled with expensive accessories, can now be handled efficiently and ergonomically with the EXPRESSO MobiCrane.

Due to the adjustable lifting height, the operator always maintains an optimal and ergonomic posture when lifting and moving the loads up to...
During start up, the extruder is heated electrically. After the temperature set point is reached, the slurry is fed into the extruder for cooking. The internal friction in the pre-mix slurry, caused by the extruder screws, actually generates heat by itself, causing the need for additional electrical energy to drop to 35 - 40 % of the initial value! The combination of the external energy and the internal friction inside the cylinder makes for a most efficient and effective cooking process, and is the main reason for the superior quality of the end product of a typical Extrufod line. The barrel can be dismounted and taken away for inspection and maintenance without having to move the extruder out of the line. The control system is based on a Siemens or optionally an Allan Bradley control unit. Our extruder is completely wired to a single connection point, which makes for easy and very fast installation.

We have supplied more than 30 cooking extruders to many leading confectionery manufacturers, and always with an excellent result.

**Extrufood B.V.**

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Booth: Hall 4 F17

**PRODUCT OVERVIEW**

03.07.06.03 Extruding equipment (cooking extruders)
03.07.07.08 Forming extruder and co-extruders (also multicolor)
03.07.07.11 Mixing extruder
03.07.10 Liquorice confectionery plants

**PRODUCT DETAILS**

**03.07.06.03 Extruding equipment (cooking extruders)**

**Cooking Extruders for the Confectionery Industry**

The Extrufod cooking extruder is a twin screw, counter-rotating extruder, especially designed for the production of low shear confectionery recipes, like licorice, chewy candy and chewing gum.

The machine consists of a stainless steel base frame, holding the gearbox, the electrical drive, the extruder, the deaeration, the tempering, the color and flavor dosing, and the screen changer. The cylinder consists of two components, a cooking zone and a vacuum cooling zone, and is tempered by means of water.
of the mixing extruder. The longer design takes care of an efficient blend of ingredients at the die, usually mounted directly behind the extruder, whilst keeping the speed of the screws, and with that the temperature rise, limited. The extruder is built onto a single base frame, and all parts coming into contact with the product are made of stainless steel.

03.07.10 Liquorice confectionery plants

Licorice
Extrusion in licorice production
Probably 80% of licorice is produced using the traditional method of cooking (either in batches or continuous), forcing the product through a die, and then often combined with drying steps.

However, all these steps can be combined into one, using cooking extrusion. After mixing, the pre-mix or mass is fed into the cooking extruder, cooking, mixing, de-aerating and extruding the product in a single step. Because the moisture content of the mass is much lower, drying the product after extruding is not necessary. This results in a much better product quality with higher efficiency. Apart from that, cooking extrusion is more hygienic, takes up less floor space, requires less labor, less handling, and is therefore more economical than the traditional process.

Licorice is often combined with a sugar paste to form a product. This is achieved by using a forming extruder to extrude the sugar paste and a cooking extruder for the licorice, with both extruders feeding into a co-extrusion die, where the sugar paste flows are combined with the licorice flows. Over the years Extrufood has gained much experience in twin screw cooking- and forming extruders, both co- and counter rotating. Particularly for the confectionery industry we are specialized in complete systems for extruded licorice, all fully continuous. Apart from forming and cooking extruders, we supply sugar sanding machines, cutting machines, waxing stations and cooling tunnels.

COMPANY NEWS

The DieSwitch® continues where the Diemix® stops.
Not only 6 different colors simultaneously in strands next to each other, but also switching colors within each strand during the extrusion is possible.
This will give the industry a new boost, new combinations can be made, more products can be made on one line, so greater flexibility and a higher efficiency !!
Another option for the DieSwitch® can be to produce various shapes !!
In combination with our Diemix®, the unique DieSwitch® opens new possibilities in extending product ranges with new looks !!
Please visit Extrufood BV in Hall 4 booth F17.

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Extrufood is one of world’s leading specialist in the engineering and manufacturing of extrusion machinery and peripheral equipment for the production of confectionery.
Extrufood was the first in the market to offer multicolor confectionery production lines with the introduction of the Diemix®. The Diemix® enables the production of color licorice / fruitgum with up to 6 different colors simultaneously while using only one extruder.
So this means that up to 6 different single colored products can be produced simultaneously, or products with up to 6 colors each can be produced.

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**PRODUCT OVERVIEW**

- 03.01.04 Nougat cream production machines
- 03.01.06 Roasting and cooling plants
- 03.02.29 Wafer cream production plants
- 03.04.02 Finishing machines
- 03.04.04 Refining machines
- 03.04.07 Thermal storage tanks
- 03.05.05 Chocolate tanks
- 03.05.13 Moulding plants
- 03.05.18 Praline centre manufacturing machines
- 03.06.01 Ball mills
- 03.06.02 Cocoa bean crushers
- 03.06.03 Cocoa cleaning machines
- 03.06.04 Cocoa liquor and cocoa butter compression coolers
- 03.06.05 Cocoa liquor refining plants
- 03.06.06 Cocoa liquor sieving machines
- 03.06.07 Cocoa mills
- 03.06.10 Cocoa roasting plants
- 03.06.11 Cocoa rolling mills
- 03.06.12 Cocoa sterilizing plants
- 03.06.13 Deshelling plants for cocoa beans
- 03.06.14 Hat bins (warm body)

**PRODUCT OVERVIEW**

- 03.04.01 Conches
- 03.04.03 Kneading and mixing machines
- 03.04.07 Thermal storage tanks
- 03.05.03 Chocolate pumps
- 03.05.05 Chocolate tanks
- 03.07.01.06 Continuous mixing equipment
- 03.07.03 Fondant and caramel-enrobing machines
- 03.07.08.10 Embossing lines for hard and soft caramels
- 03.08.06 Dragee pans

**PRODUCT DETAILS**

**03.06.10 Cocoa roasting plants**

Kakao-Röstanlagen

Kontinuierlicher Röster Typ KRB bis KRH SII für Kakaoohren, Kakaokernbruch, Haselnüsse, MandelnLeistungsbereich 0.5 - 4 t / hmit Ölr. Gas oder Dampfheizung LEHMANN-Durchlaufröster zeichnen sich durch eine hohe Aromabildung, geringsten Wartungsaufwand und eine schonende Produktbehandlung aus. Folgende Einrichtungen sind zusätzlich lieferbar: Dampfbehandlungsreaktor zur Entkeimung des Produktes vor oder nach der Röstung oder Trocknung Thermische Abluftreinigungsanlagen zur Geruchsbe seitigung, Biologische Abluftreinigungsanlagen zur Geruchsbeseitigung

**Link zu weiterer Information**

http://www.fblehmann.de

**Fabryka Maszyn Spozywczych, Spomasz Pleszew S.A.**

**PRODUCT OVERVIEW**

- 03.04.01 Conches
- 03.04.03 Kneading and mixing machines
- 03.04.07 Thermal storage tanks
- 03.05.03 Chocolate pumps
- 03.05.05 Chocolate tanks
- 03.07.01.06 Continuous mixing equipment
- 03.07.03 Fondant and caramel-enrobing machines
- 03.07.08.10 Embossing lines for hard and soft caramels
- 03.08.06 Dragee pans

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**Booth**

Hall 4 G42

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**PRODUCT DETAILS**

**03.04.01 Conches**

The products - Sweetmeats confectionery industry

Single units:

dissolving and cooking kettles for syrup, sugar solutions, and continuous vacuum evaporators for thickening and cooking of caramel massmixer for cooking syrup, sugar solutions with continuous worktables for cooling and heating of caramel massconches for chocolate mass with capacity of 3000 and 6000 kilosaggregates for hard and filled caramel forming tanks for cocoa and chocolate mass with capacity of 500, 1000, 2000, 3000, 5000 and 10 000 dm³ fondant crystallizers with 250 and 500 kg / 8 h out putkettles for heating of confectionery filling vacuum devices for fondant mass thickening storage tanks for raw material (sugar, milk, fat)storage tanks for syrup with capacity 20, 30 and 40 tonstwenty-four hours storage tanks with capacity 500 and 1000 kgkettles for cooking and ramming of caramel and halva masshalva pansdryers for sesame seedsdragée drums with capacity 100 kg, no tilting and tilting, equipped with cooper or acid proof bowl with or without air blowing evaporators for milk condensing fluidization devices for fat and chocolate

Sets and technological lines:

for production of hard and filled caramel sweets with output 300 kg/h for hard ones and 300 kg/h for filled ones with filling content up to 25% for production of soft milky fudges with output 2000 kg/8hrs for production of hard milky fudges with output 220 - 600 kg/h for production of water fondant with output 250,500 and 1000 kg/h for production of confectionery bodies based on water or milky fondant for jelly production for production of milky fondant mass

**03.04.03 Kneading and mixing machines**

The products - Sweetmeats confectionery industry

Single units:

dissolving and cooking kettles for syrup, sugar solutions, and continuous vacuum evaporators for thickening and cooking of caramel massmixer for cooking syrup, sugar solutions with continuous worktables for cooling and heating of caramel massconches for chocolate mass with capacity of 3000 and 6000 kilosaggregates for hard and filled caramel forming tanks for cocoa and chocolate mass with capacity of 500, 1000, 2000, 3000, 5000 and 10 000 dm³ fondant crystallizers with 250 and 500 kg / 8 h out putkettles for heating of confectionery filling vacuum devices for fondant mass thickening storage tanks for raw material (sugar, milk, fat)storage tanks for syrup with capacity 20, 30 and 40 tonstwenty-four hours storage tanks with capacity 500 and 1000 kgkettles for cooking and ramming of caramel and halva masshalva pansdryers for sesame seedsdragée drums with capacity 100 kg, no tilting and tilting, equipped with cooper or acid proof bowl with or without air blowing evaporators for milk condensing fluidization devices for fat and chocolate

Sets and technological lines:
**FIPA GmbH**

**FIPA GmbH**

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Hall 6 D60

**PRODUCT OVERVIEW**

01.01.02 Erecting machines for cartons and cases
01.02.01 Machines for processing and refining of products
01.03.09.01 Horizontal cartoning machines
01.03.12.01 Boxes (Machines for inserting piece goods)
01.03.12.02 Cases (Machines for inserting piece goods)
01.04.01 Erecting machines for cartons and folded boxes (box erecting machine)
03.10.13 Vacuum technology

**PRODUCT DETAILS**

**03.10.13 Vacuum technology**

**FIPA VakuumTechnik**

Mit über 20.000 Varianten weltweit bietet FIPA die größte Auswahl an Vakuumsaugern an – davon wurden bereits mehrere Millionen Vakuumsauger in alle Erdteile verkauft.


**Link zu weiterer Information**
http://www.fipa.com

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**COMPANY NEWS**

FIPA GmbH auf der Interpack

Im Alltag überzeugend:
Vakuum-Technik für die Verpackungsindustrie

Neu von FIPA: Hydrierter Nitril-Kautschuk als Grundmaterial
Balgensauger, die dank "HBNR gelb" weder Hitze noch Ozon fürchten
Abdruck- und abriebarm / Gute Beständigkeit gegen hoch additive Öle
Hydrierter Nitril-Kautschuk (HBNR gelb) ist der Stoff, aus dem die FIPA GmbH zehn neue Balgensauger gemacht und ganz neu auf den Markt gebracht hat. Damit hat der Materialfluss-Experte aus Ismaning/München Sauger (1,5 und 2,5 Falten; Durchmesser von 11 bis 60 mm) im Programm, die große Hitze und hohe Ozonkonzentrationen aushalten.

Von NBR zu HBNR: Nitril-Butadien-Kautschuk ist unter den Elastomer-Werkstoffen das Material, das gerade gegenüber Öl und Chemikalien als besonders beständig gilt und im Vergleich erst sehr spät Verschleißspuren zeigt. Die Einschränkungen hier: Ozon und Hitze sind richtiges "Gift" für die NBR-Eigenschaften. was jedoch durch Hydrierung (Hinzufügen von Wasserstoffatomen an andere chemische Moleküle oder Verbindungen) geändert werden kann.
Großtechnisch hergestellt wird HBNR, indem man aus NBR die chemische Doppelbindung, nicht aber die gesamte Nitirilgruppe selektiv hydriert. Der Grund: Je weniger Doppelbindungsgehalt in dem Material ist, desto größere Hitze hält es aus weshalb vollhydrierte Elastomere die höchste Temperaturbeständigkeit besitzen. HBNR gelb überzeugt zudem durch sehr gute mechanische Eigenschaften - und ist, alle Vorteile zusammen gefasst, genau das passende Material, aus dem auch FIPA Balgensauger für den "heißen Einsatz" gemacht werden. Ab sofort gibt es bei FIPA aus HBNR gelb sechs Balgensauger mit 2,5 Falten (Ø 11 mm bis 60 mm) und vier Balgensauger mit 1,5 Falten (Ø 11 mm bis 30 mm).

Ausstellerdatenblatt

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Neuentwicklung der FIPA GmbH
Tepuflex macht Vakuum-Sauger besonders verschleißfest
Das neue Material vereint die Vorteile von Gummi und Kunststoff
Vier überzeugende Vorteile von Vakuum-Saugern aus Tepuflex:
Aufgrund der schnellen Rückstellung sind kürzeste Taktzeiten möglich.
Wegen der hohen Verschleißfestigkeit ergeben sich lange Wartungsintervalle.
Die große Haftreibung des Materials sorgt für guten Grip.
Zudem ist Tepuflex FDA-konform, erfüllt also die Vorschriften der US-amerikanischen Food- and Drug Administration (FDA).
Die Balgensauger aus Tepuflex mit ihren 1,5 Falten dagegen gleichen effektiv Unebenheiten und Höhenunterschiede an Werkstücken aus. Sie sind ebenfalls in fünf Durchmessern erhältlich. Für die neuen Tepuflex-Sauger gibt es auch das passende Zubehör, denn als Systemanbieter liefert die FIPA GmbH die komplette Peripherie-Hardware für Vakuum-Erzeugung und -Steuerung.
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PRODUCT OVERVIEW
03.02.01 Biscuit and wafer filling machines
03.02.03 Co-extruder for filled products
03.02.12 Enrobing and coating machines for extruded products
03.02.13 Extruders
03.02.27 Tunnel ovens
03.05.08 Decorating equipment
03.05.09 Depositing machines
03.05.11 Enrobing plants

PRODUCT DETAILS
03.02.01 Biscuit and wafer filling machines
enrobing machines
Recently the candies made of natural ingredients like chocolate or white yogurt glazed and prunes with nut, dried apricot with nut in chocolate or white yogurt, soft candied roasted nuts are becoming more and more popular. The most difficult aspect in the manufacturing process for mentioned types of candies is the manual candy body formation process and its placement to enrobing mesh. Russian-Italian company FIS has got a number of orders from your colleagues to develop and create automated continuous lines for making such candies and all range of products with filling (candies, gingerbread, biscuit, fondant, chocolate truffle, cheese curd, etc.). Such
The IntellesSweet universal complex is specially designed for making cakes. The line includes a set of machines for curd mass feeding into forms, a machine for pastry cutting, as well as a cake making line. It encompasses a set of machines for impregnating cookies, depositing cream or curds layer, coating them, strewing cookies with nut or chocolate chops and a decorating unit. The line enables to make cakes of different shapes and sizes and all kinds of creams and impregnation are possible. All kinds of cakes and cookies to be produced are registered in the bank of program thus facilitating the process of transferring to various types.

The IntellesSweet machine is Omron PC controlled. The active display makes the operation convenient. Parameters of the product can be changed easily by pressing the display once. A shift to a new product manufacturing is smooth. Much attention is focused on the safety of machine's operation. All rotary units are protected with specially designed mechanical damage prevention systems.

Link zu weiterer Information
http://www.fis-engineering.ru

**03.02.13** Extruders

*IntellesSweet universal complex*

The IntellesSweet universal complex is specially designed for making cakes. The line includes a set of machines for curd mass feeding into forms, a machine for pastry cutting, as well as a cake making line. It encompasses a set of machines for impregnating cookies, depositing cream or curds layer, coating them, strewing cookies with nut or chocolate chops and a decorating unit. The line enables to make cakes of different shapes and sizes and all kinds of creams and impregnation are possible. All kinds of cakes and cookies to be produced are registered in the bank of program thus facilitating the process of transferring to various types.

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Link zu weiterer Information
http://www.fis-engineering.ru

**03.05.09** Depositing machines

*enrobing machines*

---

**Line was first demonstrated in operation on "Agroprodmash-2004" fair. We consider the most interesting in this line is making candies of confectionery mass with filling - fruit, condensed, or 7me, nut or nougat with wafer crisps and further product enrobing and packing on horizontal packing machine with 1 or 3 small balls in a package, like candies.**

The products could have conic, oval or oblong shape. The diaphragm cutting of body semi-products separation is used so all the filling is rolled inside the product with no chance to leak out. For harder products (candied roasted nuts) we use guillotine cutter after cooling tunnel. Line capacity is 6 items per 2 seconds.

In addition to candies body forming unit we offer modern enrobing machines. Such machines include the decorating unit for decorating with different color chocolate and have built-in control. All equipment of the company is designed and assembled according to Russian industrial specifications. The equipment includes additional power supply protection and compressed air cleaning. The power units are ABB (Germany), motors are Motovario (Italy). The electronic controllers are Omron (Japan) recent developments, pneumatics is SMS (Japan). There is also four-channel belt moving system with SMS pneumatics in tunnel assembly, Freon unit with MANEUROP (France) compressor, cooler Alfa Laval, transporting belt VIS (Germany).

Transporter moving speed is fine adjusted within 0,5;6,0 m/s.

Link zu weiterer Information
http://www.fis-engineering.ru
Recently the candies made of natural ingredients like chocolate or white yogurt glazed and prunes with nut, dried apricot with nut in chocolate or white yogurt, soft candied roasted nuts are becoming more and more popular. The most difficult aspect in the manufacturing process for mentioned types of candies is the manual candy body formation process and its placement to enrobing mesh. Russian-Italian company FIS has got a number of orders from your Russian-Italian company FIS has got a number of orders from your colleagues to develop and create automated continuous lines for making such candies and all range of products with filling (candies, gingerbread, biscuit, fondant, chocolate truffle, cheese curd, etc.). Such line was first demonstrated in operation on "Agroprodmash-2004" fair. Russian-Italian company FIS has got a number of orders from your We consider the most interesting in this line is making candies made of confectionery mass with filling - fruit, condensed, cream, nut or nougat with wafer crisps and further product enrobing and packing on horizontal packing machine with 1 or 3 small balls in a package, like candies. Russian-Italian company FIS has got a number of orders from your The products could have conic, oval or oblong shape. The diaphragm cutting of body semi-products separation is used so all the filling is rolled inside the product with no chance to leak out. For harder products (candied roasted nuts) we use guillotine cutter after cooling tunnel. Line capacity is 6 items per 2 seconds. Russian-Italian company FIS has got a number of orders from your In addition to candies body forming unit we offer modern enrobing machines. Such machines include the decorating unit for decorating with different color chocolate and have built-in control. Russian-Italian company FIS has got a number of orders from your All equipment of the company is designed and assembled according to Russian industrial specifications. The equipment includes additional power supply protection and compressed air cleaning. The power units are ABB (Germany), motors are Motovario (Italy). The electronic controllers are Omron (Japan) recent developments, pneumatics is SMS (Japan). There is also four-channel belt moving system with SMS pneumatics in tunnel assembly, Freon unit with MANEUROP (France) compressor, cooler Alfa Laval, transporting belt VIS (Germany). Transporter moving speed is fine adjusted within 0,5-6,0 m/s.

Link zu weiterer Information
http://www.fis-engineering.ru

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The IntelleSweet machine is Omron PC controlled. The active display makes the operation convenient. Parameters of the product can be changed easily by pressing the display once. A shift to a new product manufacturing is smooth. Much attention is focused on the safety of machine's operation. All rotary units are protected with specially designed mechanical damage prevention systems.

Link zu weiterer Information
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**PRODUCT OVERVIEW**

- 03.10.09 Metering and mixing systems
- 03.10.11 Pumps and valve systems

**PRODUCT DETAILS**

- 03.10.09 Metering and mixing systems

Pumpen-Set
Säuren und Laugen
Zum Fördern größerer Mengen von Säuren und Laugen wie Borsäure, Flusssäure, Phosphorsäure, Salzsäure, Düngerlösungen

Link zu weiterer Information
http://www.flux-pumpen.de

Pumpen-Set
koncentrierte Säuren und Laugen
Zum Fördern größerer Mengen von konzentrierten Säuren und Laugen wie Chromsäure, Natriumhypochlorit, Salpetersäure, Schwefelsäure

Link zu weiterer Information
http://www.flux-pumpen.de

Pumpen-Set JUNIORFLUX

Zum Abfüllen, Umpumpen oder Dosieren kleiner Mengen von Säuren, Laugen, VE-Wasser, Reinigungsmittel, Foto-Entwickler

Link zu weiterer Information
http://www.flux-pumpen.de

Pumpen-Set
Säuren und Laugen
Zum Fördern größerer Mengen von Säuren und Laugen wie Borsäure, Flusssäure, Phosphorsäure, Salzsäure, Düngerlösungen

Link zu weiterer Information
http://www.flux-pumpen.de
konzentrierte Säuren und Laugen
Zum Fördern größerer Mengen von konzentrierten Säuren und Laugen wie Chromsäure, Natriumhypochlorit, Salpetersäure, Schwefelsäure

Pumpen-Set JUNIORFLUX
Zum Abfüllen, Umpumpen oder Dosieren kleiner Mengen von Säuren, Laugen, VE-Wasser, Reinigungsmittel, Foto-Entwickler

FPE - Food Processing Equipment S.r.l

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<td>Booth</td>
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</tr>
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</table>

PRODUCT OVERVIEW

03.02.01 Biscuit and wafer filling machines
03.02.07 Cutting machines
03.02.09 Depositing machines
03.02.18 Mixers and kneaders
03.02.29 Wafer cream production plants
03.07.01.01 Aerating units batch operation
03.07.01.02 Aerating units continuous operation
03.07.01.03 Batch cookers
03.07.12.01 Aerating units batch operation
03.10.02 Conveying and storage systems

PRODUCT DETAILS

03.02.01  Biscuit and wafer filling machines

UNIVERSAL  Automatic biscuit feeding and handling systems
Automatic handling systems designed to meet the specific needs of every client for feeding sandwiching machines and conveying dry or sandwiched biscuits directly to packaging units.
Systems designed to handle dry biscuits, crackers or sandwiched biscuits:
Stacked
flat
in piles
Complete automation of product feeding, conveying and portion making phases by means of semi or fully automatic handling systems to eliminate labour costs or increase output rate.
Mixers and kneaders

Geo 300-400
High-speed planetary mixing system, in pressurized environment, with dual mixing and scraping tool. The system has been especially designed to:

- achieve top mixing quality
- optimise the client's recipes
- reduce the use of chemical additives and foaming agents; this drastically reduces mixing times producing significant power savings.

Extremely flexible mixing system: in just a few seconds you can change mixing tools and adjust recipe parameters in the PLC to mix different products with the same machine.

All the mixing phases are carried out in a closed environment, with the possibility to: add air or gas; heating or cooling the product during the mixing phase; automatically dosing the ingredients with volumetric or weighing systems. Capacities range from 120L to 200L, 300L, 400L, 600L, 800L, and 1000L in various versions constructed to suit customers' needs.

Wafer cream production plants

JUNIOR Complete sponge cake lines
Complete lines from mixing to packaging, designed and constructed to the customer's specific requirements to obtain high quality standards.

The Junior line includes:
- Batter production systems;
- Work benches for single-portion cakes with two or three-layers, mini rolls, Swiss roll, family roll, sponge roll slices (Girella);
- Cream production system;
- Aerating mixers with output rates 200, 500, 750, 1200, 1600 Kg/h.

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EMail info@frewitt.com

Booth Hall 4 E49

PRODUCT OVERVIEW

01.03.10.05 Big Bags (Filling machines)
01.05.05.01 Coding machines (Encoder)

01.05.05.04 Track & Trace (e.g. RFID)
Seidenader Vision and Frewitt Printing present their new laser coding and code verification system LC-S at the Interpack 2008.

Frewitt Printing, the specialist of marking solutions in the Frewitt Group, and Seidenader Vision, the expert of vision systems in the Seidenader Group, are cooperating for the presentation of a unique Laser Coding and Code Verification System.

Frewitt has developed a laser marking system using a low energy laser to engrave a Data Matrix code directly on the glass containers. Seidenader provides the high speed vision system and illumination technique to verify this type of code reliably. This method allows a 100% traceability of products and is a unique type of coding for combating counterfeit drugs. With a capacity of up to 600 syringe/min, a precise, fast, reliable and revolutionary technology has been developed for the pharmaceutical industry.

The Laser Coding System offers an effective solution for permanently applying most any code. Some of the benefits include:

difficult to copy
tamper-proof
clean and crisp appearance
easy to read and verify
holds even on siliconized surfaces
withstands sterilization and freeze-drying
2D matrix or human readable codes even at very high speeds
With regard to product and quality assurance, but especially in the fight against product piracy, the pharmaceutical industry is facing new demands on identification and follow-up of the entire production process. A laser engraving a quasi-invisible millimetric-size on the glass packaging will fulfill the coming regulations of the licensing authorities and increase user safety.

The user of a drug, whether a medical specialist or patient, wants to be able to see reliable information about action and quality. Up to now, this can be identified and read on package inserts, batch numbers with a manufacturing and expiry date, and by means of bar codes.

Up to this point, in practice this offered a quite high protection against misapplication. The massive increase in medicine counterfeiting and the infringement of industrial property rights associated therewith require, however, new possibilities of protection and safety within quality control, from the manufacturing process up to the user. Product piracy damages not only the pharmaceutical industry, it also has an adverse effect on the health of people worldwide.

Within the pharmaceutical industry, internal inspection procedures devised to avoid manipulation errors are amongst the highest in the world. However, human error is always possible. The concept of the individual identification of mass products ("mass serialization") makes possible the follow-up of the production and trade routes for each individual dose, whether syringe, vial or ampule. Frewitt Printing proposes a solution which enables the unique identification of each container together with automatic 100% rereading of the containers throughout the production line.

In future, the proof of authenticity of a medicine will be made a duty by means of certified original manufacturer data on the part of the FDA (Food and Drug Administration) and the EMEA (European Agency for the Evaluation of Medicinal Products). The pharmaceutical industry must therefore make investments in novel marking systems which bring it financial and marketing advantages. A counterfeit-proof marking will serve for safety in the whole market launch process, creation of confidence and the avoidance of possibly life-threatening occurrences or counterfeiting.

Frewitt Printing SA
Frewitt has been active for over 60 years within the pharmaceutical industry sector. Situated in Corminboeuf, near Fribourg/Switzerland, Frewitt Printing is specialized in providing solutions for both traceability and counterfeit combat. This new and extraordinary process will be presented at the Frewitt stand of the Interpack trade fair in April 2008 in Düsseldorf (hall 4, booth E49).

Exhibitor Data Sheet

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PRODUCT OVERVIEW

03.05.03 Chocolate pumps
03.07.06.04 Metering and mixing units
03.10.09 Metering and mixing systems
03.10.11 Pumps and valve systems

PRODUCT DETAILS

03.05.03 Chocolate pumps
Fristam centrifugal pumps FP
Fristam centrifugal pumps FP
Optimum pumping characteristics, top quality and exceptional economy
- Fristam FP centrifugal pumps are the ideal solution for every application.

Pumping characteristics
Minimal secondary flow:
Open impellers with narrow gaps between impellers and cover, combined with a flow-optimised pumping channel, ensure minimal secondary flow as well as guaranteeing gentle product handling - even at high volumetric flows.
Low NPSH values:
The low NPSH values of Fristam FP pumps make them suitable even for unfavourable intake conditions.
Viscosities up to 1,200 mPas:
Fristam FP pumps are capable of pumping fluids with viscosities of up to 1,200 mPas.
What's more, the pumped fluids can contain air or other gases, and may be homogeneous or contain suspended solids.
No contamination:
Double-acting mechanical shaft seals permit operation under vacuum conditions as well as preventing contamination of the product and environmental pollution caused by leakage.

Sizes of FP
- 18 sizes
- discharge pressures from 12 to 25 bar
- discharge pressures up to 11 bar
- flow rates up to 500 m3/h

Quality
Robust design:
In conjunction with the strong cover fixing, the sturdy design of Fristam FP pumps ensures excellent operational reliability.
Problem-free operation:
Stainless-steel alloys and solid components with a minimum wall thickness of 6 mm meet operators' requirements and guarantee reliable operation.
Durable mechanical seals:
The extremely smooth running of Fristam FP pumps is another reason for their excellent reliability, it also means that the mechanical seals have an extremely long service life.
Optimum hygiene:
With their open impellers, Fristam FP pumps are ideal for hygienic applications. Furthermore, the FP and FPE pumps are fully compatible with CIP and can be sterilised.
Economy
Tailor-made solutions:
The incomparable range of different pump types means that there is an optimum compatibility with every operating point. The design options allow specific adaptation to different characteristics of products, processes and installations.
Straightforward maintenance:
Fristam FP pumps are simple to maintain. The pump interior is easily accessible, so that wearing parts can be removed and replaced in the shortest possible time and with minimum labour.

Fristam Circumferential Piston Pumps FKL
High suction capability, high speed and high pressure - Fristam circumferential piston pumps provide optimum performance in every respect.
Pump performance
High efficiency:
Even at high pressure the FKL pistons remain completely distortion-free owing to their symmetrical design. In addition, reinforcement prevents the shafts from bending. The Fristam FKL circumferential piston pumps are ideally suited to applications where discharge pressures of up to 30 bar are required with minimised piston wear. FKL pumps are self-priming.
Gentle product handling:
In series FKL Fristam pumps the new circumferential piston design is used which minimises squeezing and damage to the product.
Backflow:
The casing and cover design reach into the pistons from both sides, which allows only very little backflow due to the area seal on all sides.
Quality
Robust design:
The use of top-class materials, the extremely solid design and small sealing gaps guarantee a remarkable long service life, and worldwide these pumps are defining an unprecedented level of quality. A Fristam FKL pump represents the most perfect solution for reliable, maintenance-free pumping processes.
Optimum hygiene:
Owing to the use of appropriate materials and a design which is devoid of dead zones Fristam circumferential piston pumps are entirely suitable for CIP and SIP.
Economy
Tailor made solutions:
The new piston design and robustness allow use in systems and processes which in the past relied on other - more expensive - elaborate pumping and discharge systems.
Easy maintenance:
FKL pumps with their proven Fristam design fill the requirements of service-friendly, problem-free maintenance.
Sizes of FKL
- 8 sizes
- discharge pressures up to 30 bar
- flow rates up to 120 m3/h

Link zu weiterer Information
http://www.fristam.de
The Fristam FL design allows efficient pumping of high flows with gentle product handling.
The Fristam FL design allows efficient pumping of high flows with gentle Pump performance.
The Fristam FL design allows efficient pumping of high flows with gentle High efficiency:
The Fristam FL design allows efficient pumping of high flows with gentle The contra-rotating non-contacting rotary lobes combine, on account of their geometry, the excellent characteristics of the area seal between the housing and that of the cover with the line seal between the pistons. The pumps are suitable for discharge pressures of up to 12 bar.
The Fristam FL design allows efficient pumping of high flows with gentle Viscosities up to 100,000 mPa s:
The Fristam FL design allows efficient pumping of high flows with gentle Pumping homogeneous products with viscosities up to 100,000 mPa s is no problem.
The Fristam FL design allows efficient pumping of high flows with gentle Gentle product handling:
The Fristam FL design allows efficient pumping of high flows with gentle In Fristam Series FL pumps a modern lobe design is used which minimises squeezing of the product and therefore the risk of damage.
The Fristam FL design allows efficient pumping of high flows with gentle Backflow:
The Fristam FL design allows efficient pumping of high flows with gentle Modern methods of manufacture permit very small internal gaps which only allow extremely low backflows.
The Fristam FL design allows efficient pumping of high flows with gentle Quality
The Fristam FL design allows efficient pumping of high flows with gentle Robust design:
The Fristam FL design allows efficient pumping of high flows with gentle Highly resistant stainless steel alloys and solid components provide ideal conditions for reliable operation with minimum down time and a long service life.
The Fristam FL design allows efficient pumping of high flows with gentle Optimum hygiene:
The Fristam FL design allows efficient pumping of high flows with gentle Owing to the use of appropriate materials and a design which is devoid of dead zones Fristam rotary lobe pumps are entirely suitable for CIP and SIP.
The Fristam FL design allows efficient pumping of high flows with gentle Economy
The Fristam FL design allows efficient pumping of high flows with gentle Tailor made solutions:
The Fristam FL design allows efficient pumping of high flows with gentle The diversity of models allows optimum selection for the particular application, different products, processes and systems. The rotary lobe pumps have numerous versions, e.g. heating and cooling jackets or a relief device in the cover.
The Fristam FL design allows efficient pumping of high flows with gentle Easy maintenance:
The Fristam FL design allows efficient pumping of high flows with gentle

The Fristam FL design allows efficient pumping of high flows with gentle The interior of the pump is quick to access so the pump can be serviced optimally and wearing parts can be changed with minimum time and labour.
Sizes of FL
- 8 sizes
- Discharge pressures up to 12 bar
- Flow rates up to 70 m3/h

Link zu weiterer Information
http://www.fristam.de

Fristam Powder Mixer
A flexible applicable powder mixer was developed on the basis of the shear pump. This universally usable system was specially designed to dissolve/emulsify and to homog-nize powder and liquid ingredients into fluids.
Supported by a base frame a self priming centrifugal pump is connected to the shear pump with a pipe joint. The powder will be added to the flow by being absorbed and then homogenised with the help of a shear pump. The height of the ergonomically designed operation table eases the manual feeding of the powder.
A powder mixer can - if equipped with the according control systems - also be attached to a completely automatic system. Adapters for the automatic and semi-automatic sup-ply can be delivered for "Big-Bags", screw-conveyors and other conveyer systems.
This powder mixer dissolves:
- Stabilizers in the fermentation of milk products such as gelatine in cream, pectin in cream cheese
- Milk powder for the production of milk mixed beverage, ice cream, fruit milk
- Concentrate of milk protein i.e. oils/fats for the increase of proteins and/or fat con-tents in the milk for the production of milk products
- Starch, salt and sugar, Aspartame and other sugar substitutes
- Flavours and citric acids.
- Protein powder (spray dried) for the production of bakery products
- Wheat flour and rye flour or groat for the fabrication of sourdough in the production of cereals and the production of instant backing mix
- Pectin, CMC, Carbopol, arabic gum and other thickener powder such as locust bean gum and guar gum or Xanthan gum
- Chalk, bentonite, barite, CMC, etc. for the production of drilling fluids as auxiliary sub-stance in the petroleum and gas exploration

The excellent homogenizing capacity and the structural completeness of this powder mi-xer puts a universally applicable tool for productions in the hands of any user.
Since similar processes can be handled very differently from one costumer to another and further more costumers often search optimal results before the actual maturity for production of a new product, the producer offers those powder mixers on a rental bases for test production.
Therefore every user can test personally where and how the advantages of the powder mixer can be used within the respective
production process.

Fristam Shearpump and Powder Mixer
Homogenizing, Dispersing, Emulsifying and Dissolving
The right solution for every requirement
Using it pays
Our new unit enables you to produce multiphase products of consistently high quality, time after time.
The principle is really quite simple.
The new, efficient mixing method is based on the proven centrifugal pumps of the Fristam FP range. Instead of the impeller, a rotor/stator system, operating at tip speeds of up to 38 m/s, draws inhomogeneous media through shearing clearances of just 0.3 mm.
Thanks to the extremely high flow rates in the rotor/stator system and the high shear rate of up to 125,000 l/s, a high-performance blending of multiphase products is achieved.
The result: Inseparable emulsions and end products of incomparable homogeneity.
The smooth operational performance achieved by this system conforms with the unique precision and quality you have come to expect from all Fristam components.
Since applications vary in type and complexity, we offer customized solutions ranging from the small single unit to large-scale inline installations, as well as expert engineering consultation and support.

Materials
· Casing, cover and rotor/stator system are cast or forged
· Standard materials used:
  · Cr-Ni-Mo steel 1.4404
Options:
· Titanium
· Hastelloy C
· Other precision-cast materials
· Materials with less than 0.5 % delta ferrite
· Surfaces in contact with the product:
  · Shotblasted
  · Ground
· Polished or electropolished
· Hardened or coated
· Special surface finish requirements can be met

Drives
· Three-phase induction motors
· Totally enclosed, IP 55 / IP 56
Options:
· Frequency controlled
· Higher enclosure classes
· Explosion proof
· Flameproof enclosure
· Special voltages and special frequencies
· Special motors
Types of connection
· Threads:

- DIN 11851, DIN 11864
- Flanges:
  · DIN, ANSI u.a.
  · Tri-clamp, ISO-clamp
- Special connections possible

Special options
· Special rotor/stator systems
· Heating/cooling jacket
· Casing drainage
· Position of discharge connection, 360° variable
· Trolleys

Right from the development stage we focus on the profitability of your production.
This is where the saving starts.
Compared with conventional dissolving processes in large tanks or boilers, using the Fristam Shearpump can cut your processing time by up to 90 %. The Shearpump disintegrates agglomerates and lumps etc. with its high shear energy, and gives absolutely constant, repeatable results.
This pump is also highly suitable for handling varying batch sizes.
The forced flow of the products in the Shearpump ensures a continuously high standard of quality.
Depending on the application, you can expect to use fewer raw materials because of the more effective breakdown of constituents:
When processing stabilizers, we noted a reduction in the raw material requirement of 10 %.
Cleaning - the Shearpump is, like all Fristam pumps, fully CIP-capable.
As a rule, you can carry out maintenance yourself since its construction is familiar due to its similarity to the centrifugal pumps.
All in all we are talking here of a very short amortization period. We would be pleased to provide a test unit free of charge for trials in your production process.

Link zu weiterer Information
http://www.fristam.de

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E-Mail: mail@fritsch-forum.de

Booth: Hall 3 D29
**PRODUCT OVERVIEW**

03.02.05 Crisp bread manufacturing
03.02.06 Cutters and choppers
03.02.07 Cutting machines
03.02.10 Dough rollers
03.02.11 Dough sheeters
03.02.16 Laminators
03.02.19 Moulding machines
03.02.23 Plants for rust and lye-bath articles
03.02.32 Wire-cut and roll-out biscuit machines

**COMPANY NEWS**

Interpack 2008 will open its doors to the baking public on the 24th of April in Düsseldorf, Germany this year, and FRITSCH will be on hand to present the bakery systems maker's latest innovative inroads in the world of comprehensive baking systems. Following upon last year's attraction, the "dancing pretzel twister", the center of attention this season will be the new multi-purpose filling unit that FRITSCH will be presenting in action at the company's booth 29 in hall 3. The filling device is an ideal addition to high-performance processing plants for, above all, filled croissants and pastry products of virtually all kinds. It can handle fillings of the smooth and flowable variety, as well as all kinds of chunky fillings (i.e. cheese, ham, sauerkraut and meat) that can be applied continuously or as point strips with a maximum of 12 rows. And since each row is controlled by a separate motor, the filling can be applied individually for each row. As always, FRITSCH has sought to satisfy here as well the highest standards of cleanliness: the filling unit has been designed to be totally free of cracks, creases and troughs that would require frequent and involved cleaning operations, and all the filling guns -- like the whole filling unit -- can be taken apart without special tools for quick and easy cleaning. The filling unit is controlled quite simply by determining the amount of filling. Intelligent controls then see to it that the filling is only then applied when a dough sheet is connected. Arm in arm with the developers of the new multi-purpose filling unit at the Interpack this year will be the FRITSCH sales and service teams to answer any of the questions customers and other interested parties may have.

Ausstellerdatenblatt

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**PRODUCT OVERVIEW**

01.02.04.02 for liquid products
03.01.01 Crushing machines
**PRODUCT DETAILS**

**03.06.01 Ball mills**

Kugelmühlen


Die neueste Modellreihe setzt also dort neue Maßstäbe, wo die Anforderungen stetig steigen: Im Hygienemanagement und bei der Flexibilität - mit sehr starker Durchsatzleistung.

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**EMail**
info@geapharmasystems.com

**Booth**
Hall 3 G38/G42

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**PRODUCT OVERVIEW**

01.03.11.01 Ampoules, vials and similar containers (Closing machines)

03.07.01.04 Batch mixing equipment

03.07.01.06 Continuous mixing equipment

03.07.05 Granulating machines

03.07.07.11 Mixing extruder

03.08.01 Blending and granulating systems

03.08.02 Cleaning machines for containers

03.08.03 Coating systems (perforated, horizontal) / coaters

03.08.05 Containers to load or empty granulating machines, tablet, compaction and briquetting presses; dragee machines, etc.

03.08.07 Lifting and tipping devices for containers

03.08.09 Spraying equipment and dosing systems

03.08.10 Systems for automatic recipe weighing

03.08.11 Tablet presses

03.10.01 Cleaning and disinfection systems (CIP and HACCP)

03.10.06 Laboratory equipment

03.10.11 Pumps and valve systems
Patheon, a leading global provider of contract dosage form development and manufacturing services to the pharmaceutical and biotechnology industries, has recently completed a new fast track project with GEA Lyophil. The project, completed in one year from start of construction to product production, was to install new lyophilization equipment to develop an essential new product. According to the company the whole project was a great success.

Patheon’s development and manufacturing capabilities cover prescription and over-the-counter (OTC) products in solid, semi-solid and liquid dosage forms, as well as specialized capabilities in high-potency, cephalosporin, controlled/sustained release and sterile manufacturing, including aseptic filling and lyophilization. To meet production requirements the company had no option but to consider a fast track approach for its latest development project.

The usual procedure for installing lyophilization equipment would require the supplier to assemble components at its workshop, conduct the necessary Factory Acceptance Test (FAT), then take the equipment apart for transport to the factory for re-assembly and the Site Acceptance Test (SAT). This is a laborious and time consuming exercise.

Fast track order handling from GEA Lyophil is much quicker. It requires many activities to be transferred directly to the customer’s site. Components (chamber, condenser, shelf package, refrigeration system, etc.) are made by Lyophil and its suppliers, fully tested using highly qualified staff and then shipped to the customer. Assembly is performed by Lyophil or the customer’s staff under Lyophil supervision as requested. The integration of parts and final SAT all take place at the customer’s site.

Specifically, for Patheon, the fast delivery of the LYOVAC freeze dryers was critical. All other vessel components (i.e. evaporator, shelves, hydraulic cylinders) were fabricated to enable final assembly to be performed at Patheon, not GEA Lyophil.

According to Ioannis Karanatsios from GEA Lyophil, it was teamwork that helped the project’s success. It was important to maintain a close cooperation between us and Patheon, he said. We had regular meetings to make sure that potential problems could be identified early and managed effectively. The meetings provided an opportunity for both project teams to discuss project plans and strategy and to take part in setting the schedule. It was very important to find the right team members, continued Ioannis. They had to have the right expertise, get on well together and be committed to the project.

Fast Track is not necessarily less expensive than traditional project handling methods but it does provide a much shorter lead time allowing the final product to be available on the market much sooner. It delivers the same high quality as all Lyophil freeze dryers, including options such as CIP, SIP, Part 11 etc., and FDA inspections and approval.

Sergio Steffenoni is the European Engineering Director for Patheon who took charge of the engineering aspects of the project and construction. He explained that the fast track service from GEA Lyophil was the best option for them. We had to bring this product to market quickly and fast track was the only option, he said. The whole project was completed between September 2005 and September 2006. The commissioning was completed in this time without any major problem. Asked whether he would consider using fast track from GEA Lyophil again he said that he would and that he had similar projects planned for the near future. I think this procedure should become the norm for the pharmaceutical industry, he said. GEA Lyophil specialises in the supply of freeze drying equipment for the pharmaceutical and biotech industries. As a member of GEA Pharma Systems, a
PRODUCT DETAILS

03.10.13  Vacuum technology

Drehschieber-Vakuumpumpen, ölgeschmiert

Drehschieber-Vakuumpumpen, trockenlaufend

Radial-Vakuumpumpen

Schrauben-Vakuumpumpen


Seitenkanal-Vakuumpumpen

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PRODUCT OVERVIEW

03.02.17  Metering and scaling of raw material
03.02.18  Mixers and kneaders
03.02.24  Silos and accessories
03.03.01.01 Batch mixers
03.03.01.04 Continuous mixers and moisturising systems
03.03.01.15 Silos and accessories
03.03.02.01 Batch mixers
03.03.02.05 Continuous mixing and moisturizing systems
03.03.02.12 Puffing plants
03.03.02.14 Silos and accessories
03.07.01.04 Batch mixing equipment
03.07.01.06 Continuous mixing equipment
03.07.04.05 Metering, mixing and tempering units
03.07.06.04 Metering and mixing units
03.07.08.09 Metering and mixing unit for ingredients
03.08.01 Blending and granulatine systems
03.10.09 Metering and mixing systems

PRODUCT DETAILS

03.02.17 Metering and scaling of raw material
Konus- Bandmischer

03.02.18 Mixers and kneaders
Mischanlage

03.02.24 Silos and accessories
Mischsilos

03.03.01.01 Batch mixers
Präzisions- Chargen- Mischer

03.03.01.04 Continuous mixers and moisturising systems
Container- Chargen- Mischer

03.03.01.15 Silos and accessories
Großraum- / Großer Silos
PRODUCT OVERVIEW

03.02.15 Ice cream cone baking ovens
03.02.28 Wafer baking ovens
03.02.30 Wafer production plants
03.02.31 Wafer stick baking ovens

PRODUCT DETAILS

03.02.28 Wafer baking ovens

Automatic Wafer Baking Oven - DW Compact Series
The Fully Automatic Wafer Biscuit Oven - DW Compace Series is more compact in terms of space requirement with Horizontal Baking Plates of 290 x 460 mm size.

The DW Compact Series are best suitable for making flat wafers in large scale. These overs supplied with 18, 24, 30, 36, 48 and 60 baking plats mounted lengthwise.

DW Series machines are also available for production of Hollow Wafers, Logos, and Deep patterns.

Choice of heating by LPG or Electricity ensures customization to the customers energy availability. The oven is constructed with robust steel frame with a chain path and a continuous line chain that carries the tong carriages and baking plates.

The Conveyor of the oven with baking plates moves on running wheels. We have developed low maintenance bearings and bushes as running wheels and locking rollers.

The oven is well constructed with doors on both sides, which will help easy maintenance and cleaning. Exhaust lid is attached to the oven on the top for removing the baking vapors.

The side doors of the oven are equipped with special asbestos free double insulation, which always ensures that the oven maintains the heat required for baking process.

The oven has a central control panel at the front which controls the speed of the conveyor, the batter pump and ignition.

Automatic Wafer Baking Oven - SW Series
The Fully Automatic Wafer Biscuit Oven - SW Series is are compact in terms of space requirement with Horizontal Banking Plates of 350 x 500 mm size.

The SW Compact Series are best suitable for making flat wafers in large scale. These overs supplied with 48 and 60 baking plates mounted lengthwise.

SW Series machines are also available for production of Hollow Wafers, Logos, and Deep Patterns.

Choice of heating by LPG or Electricity ensures customization to the customers energy availability. The oven is constructed with robust steel frame with a chain path and continuous line chain that carries the tong carriages and baking plates.
The Conveyor of the oven with baking plates moves on running wheels. We have developed low maintenance bearings and bushes as running wheels and locking rollers.

The oven is well constructed with doors on both sides, which will help easy maintenance and cleaning. Exhaust lid is attached to the oven on the top for removal the baking vapors.

The side doors of the oven are equipped with special asbestos free double insulation, which always ensures that the oven maintains the heat required for baking process.

The oven has a control panel at the front which controls the speed of the conveyor, the batter pump and ignition.

**Wafer Baking Oven DW-36**

**Technical Data**

- Number of Baking Plates: 36
- Size of Baking Plates: 290 x 460
- Output of Wafer Sheets / hour: 1080
- LP Gas Consumption / hour: 21
- Length in mm: 7000
- Width in mm: 1700
- Height in mm: 2100
- Net Wg in Kg’s (approx): 9000
- Production of Cream filled Wafer Biscuits/hour: 160

**PRODUCT OVERVIEW**

- 03.02.29 Wafer cream production plants
- 03.05.23 Tempering machines and heat exchangers
- 03.07.10 Liquorice confectionery plants
- 04.01.01 Assembly, maintenance and repair services
- 04.01.02 Consulting and project planning of track & trace solutions (RFID)
- 04.01.14 Trainings

**PRODUCT DETAILS**

**Kombinator 250L**

You will achieve excellent results for large-scale production of high-viscous products such as puff pastry margarine, butter, table and low fat margarine, shortening and sugar fat when using GS Kombinator 250L. This SSHE is designed for either pasteurisation or crystallisation and supports different high production capacities, depending on product type. Kombinator 250L offers a number of unique benefits and for more information, please download our data sheet.

**Consistator® MD**

With this equipment you can achieve superior product quality for medium to high viscous products such as chocolate products, caramel, sugar fat, mayonnaise and jams. The Consistator® MD units are constructed as single-unit, horizontal heat exchangers that are balanced with only one shaft seal as standard.

**Consistator® LD**

These flexible GS Consistator® LD units are particularly suitable for heating or cooling of low to medium viscous products such as confectionery, starch, sauces, dressings, and products containing particles. Consistator® LD can be supplied in either horizontal or vertical design and with different optional mounting possibilities for easy maintenance.

**Gerstenberg Schröder A/S**

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We are proud to present at the interpack 2008 24-30 April the new generation of efficient multi-purpose high pressure SSHE designed especially for the sophisticated food manufacturer. Satisfy your curiosity by joining us when we unveil the new SSHE on Thursday, 24 April 2008 at 11:00 a.m. on our stand 6A30 at the interpack in Düsseldorf, Germany.

Exhibitor Data Sheet

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Hall 6 B30
Die ALFRED GIESSER MESSERFABRIK freut sich mit vier Generationen auf die Besucher der interpack 2008
Wir halten, was wir versprochen - vertrauen Sie uns - so das Motto des baden-württembergischen Unternehmens. Die Messer und Schneideanwendungen der ALFRED GIESSER MESSERFABRIK setzen nicht nur auf höchste Qualität der Rohstoffe, sondern auch auf bewährte Familientradition und den Dialog mit seinen Kunden.
Die ALFRED GIESSER MESSERFABRIK ist stets auf den Profit ihrer Kunden bedacht, daher rührt auch der Unternehmensslogan: Our quality is your profit. GIESSER-Messer und -Schneideanwendungen versprechen optimale Maschinenleistungen, um die Effektivität und Rentabilität im Produktionsprozess auf Kundenseite zu steigern. Im engen Kontakt und Austausch werden die individuellen Lösungen gefunden, Ziel: eine langfristige und nachhaltige Leistungssteigerung in der Anwendung.

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The engineering-section of GIESSER GERMANY develops holistic solution-proposals beyond industry lines. Figure out the right adjustment screws, turn them and there goes the former problem. Sounds that simple? It is that simple: GIESSER ENGINEERING is the most recent branch of ALFRED GIESSER MESSERFABRIK, that is able to optimize highly complex machines with special applications for an outstanding performance. Hidden behind GIESSER ENGINEERING are the razor-sharp expertise and many years of experience of the ALFRED GIESSER MESSERFABRIK workforce-team. The engineering-branch evolved from daily obstacles, that were to overcome during the longtime existence of the company. Core competence of the Swabian company has always been the industrial cutting applications, which are applied beyond industry-lines. Now GIESSER ENGINEERING provides construction-performances, that offer a lot more than simply the perfect blades.

In terms of producing packaging, processing food or even in the sector of pharmaceuticals, GIESSER ENGINEERING identifies problems due to its many years of experience and is able to find solutions, that offer their customers perfect conditions for processing. CEO & President Ulrich Giesser: In the collaboration with our customers many problems evolved that weren’t directly connected with the cutting-applications. But to come up with a holistic result in the end and a production-process without any difficulties, our staff faces daily new challenges by coming up with innovative solutions. Due to the fact that we have been working successfully and have been highly appreciated in the field of construction in recent years, we decided to complete our bread-and-butter-business with GIESSER ENGINEERING.

Who trusts in GIESSER ENGINEERING does not only receive thoroughly thought-out concepts, but can also rely on the Swabian quality after the engineering work. A modern and multifunctional machinery enables the production of high-demanding components and complex instruments. The GIESSER ENGINEERING-team is looking forward to cutting through many more obstacles and answering any question from the visitors of the interpack 2008.

Come and visit us at the interpack 2008  Hall 6, Stand B30

Exhibitor Data Sheet

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Compared to conventional top-driven wet granulators, the TDG from Glatt is a real High Shear Mixer. Because of the optimized agitator, the Top Drive Granulator allows high rotor speeds as with wet granulators with the agitator from below. The tight tolerance gap between the vessel wall and rotor is the same as in a Glatt Vertical Granulator (→ High Shear Mixer - The VG series).

Exceptional design, effective Wet granulation, excellent cleanability and highest safety: the Top Drive Granulator from Glatt. It is ideal for the manufacturing of highly compressed granulates. The simple cleaning process allows frequent product changes. Due to the unique and patented drying system, single pot processes can be easily achieved. Product quantities of approx. 35 to 600 l can be processed.

Link zu weiterer Information
http://www.glatt.com

03.08.03 Coating systems (perforated, horizontal) / coaters

Glatt multi-pan technology - for research, development and production

Film coating and sugar coating

A GMPC enables tablets, capsules and pellets to be coated and sugar-coated uniformly and reproducibly with very gentle product handling. (→ Film Coating; → Sugar Coating)

The shortest possible process times can be achieved due to the fully perforated drum.

Link zu weiterer Information
http://www.glatt.com

03.08.05 Containers to load or empty granulating machines, tablet, compacting and briquetting presses; dragee machines, etc.

Befüll- und Entleerstationen

Filling and Discharging Stations

A critical interface for containment is the recharging stage between the transportation or storage container and the process system. Glatt filling and discharge systems provide the optimum conditions for contained product flow.

Modular systems

Basic designs include chutes for sacks, drums, big-bags or container mountings.

Link zu weiterer Information
http://www.glatt.com

03.08.06 Dragee pans

Stainless steel design, suitable for GMP

As the connecting link between processes, containers are subjected to considerable loads. This places high demands on the construction and on the material. Depending on the specific requirements, Glatt offers containers as self-supporting structures or with a torsionally rigid frame - in compliance with GMP. Datasheets are dispatched along with the product in the carrier provided.

Link zu weiterer Information
http://www.glatt.com

03.08.07 Lifting and tipping devices for containers

Lifting, Discharging and Conveying Systems
Lifting and transporting. Rotating and turning. Just as you wish. The range of possible technical solutions is extremely varied. It extends from a simple lifting column right up to complex handling systems. Glatt offers the appropriate system - matched to the individual application or as a universal solution for different functions.

Link zu weiterer Information
http://www.glatt.com

03.08.08 Screening and comminution machines

Die Baureihe Pendelsieb OR

Link zu weiterer Information
http://www.glatt.com

03.08.09 Spraying equipment and dosing systems

Dosing with the highest precision
Glatt dosing systems, whether integrated into weighing systems or free-standing, enable products to be dosed into transport containers and process machines. This takes place without the formation of dust and, if required, can be carried out automatically. The high dosing accuracy forms the basis for reproducible formulations. Throughputs range from just a few grams to several tonnes per hour.

Link zu weiterer Information
http://www.glatt.com

- Total Containment bei voller Flexibilität.
- Alle Wirbelschichtprozesse mit hochaktiven Substanzen im Labormaßstab!
- Maximale Sicherheit im Labor.
- Intelligente Isolatortechnik.
- Für Sicherheit auf höchstem Niveau.
- Cleveres Reinigungssystem.
- Integrierte, automatische WIP-Reinigung des Arbeitsturmes.
- Optimale Prozesskontrolle.
- Ideal für Klinikmuster

Jetzt können Sie im Labor verschiedenste hochaktive Produkte und Prozesse testen
- auf einer einzigartigen Maschine!
- Von anspruchsvollem Powdercoating bis zur einfachen Trocknung, Ob Granulation/Agglomeration oder Partikelcoating, Ob Top-Spray oder Bottom-Spray: mit der Wirbelschicht-Anlage GPCG 2 Isolator ist einfach alles möglich.

Ausstellerdatenblatt

Service Link

Suchen Sie News, Aussteller, Produkte oder Infos zur Messe?
Suchwort eingeben:
PRODUCT OVERVIEW

03.02.06 Cutters and choppers
03.02.09 Depositing machines
03.02.18 Mixers and kneaders
03.07.01.02 Aerating units continuous operation
03.07.04.05 Metering, mixing and tempering units

PRODUCT DETAILS

03.02.18 Mixers and kneaders

TURBOMIXER GMG 100 / 300
The GMG300 is projected to answer to the new technical and productive exigencies of the alimentary sector and it is a concentrate of high technology with excellent qualitative standards. The innovative VERTIMIX® head is an example of its technology.

The GMG300 is very compact and versatile machine: it regroups in a single structure the ingredients premixer, the storage tank and the vertical head turbo emulsifier with Vertimix® technology.

The small dimensions, the elevated technological content, and the high manufacturing quality, make it the ideal machine to satisfy the highest technical and productive requirements.

The premixer tank with its hemispheric bottom, and the shovels shape, allow to optimize the ingredient amalgamation, whilst the vertical position of the head improves the homogenisation of the product and consents to obtain very low density values with the various dough typologies.

The machine is equipped with a PLC & Touch Screen and integrated electric cabinet and control panel lodge on a swinging arm.

PCG300 PreMixer
INGREDIENTS PREMIXER FOR BATTER TO BE PUMPED OR BUTTER CREAMS FOR THE FILLING OF CAKES, SWISS ROLLS, WITH HOT OR COLD TECHNOLOGY.

It is suitable for the premixing of solid and liquid ingredients.

Technical features:
Structure completely made of stainless steel AISI304, finely satinised; Stainless steel AISI304 basin, double walled for the circulation of the heat transferring fluid, hot/cold, the bottom is hemispheric to easy the complete discharge of the dough ensuring the absence of debris.

The total volume of the basin is 290 n/l for the model PCG200, of 440 n/l for the model PCG300, and 550 n/l for the model PCG400. The internal finishing has been completed by a process of ceramic-bead micro peening.

Cover lid made of a single piece of stainless steel equipped of n. 01 large inlet DN120 for the automatic charge of the solid ingredients (flour, sugar). N.02 small inlets DN50 for the automatic charge of the liquid ingredients (eggs/water); n.01 large diameter opening man step type, with cover lid for the inspection of the shovels and for the manual charge of the ingredients; rearrangement for the installation of n. 01 washing sphere (optional equipment);

Horizontal mixing shovels with motorisation at adjustable speed, controlled by a frequency converter, with the possibility of programming the mixing in three phases with different times and speeds;

Automatic discharge valve for the product, placed on the bottom of the basin;

Volumetric discharge pump, monoscrew type, suitable for the use on alimentary plants.

Electric and control board lodged inside the structure of the machine;

Control panel lodged in a box made of stainless steel and assembled on a movable arm.

Base made of stainless steel and assembled on feet;

Pipes for the connection of the tank to the continuous mixer of the GTM series.
**Gronemeyer Maschinenfabrik GmbH & Co.**

**Address**
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37671 Höxter
Germany

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**Internet Address** www.gronemeyer.org
**EMail** info@gronemeyer.org
**Booth** Hall 4 C46

**PRODUCT OVERVIEW**

01.01.05.01 Air cleaning machines
01.01.05.07 Rinsing machines
01.05.04.05 Equipment for checking product and packaging material
01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process
01.05.08.02 Storages for products and packaged products
03.05.06 Cooling and heating tunnels
03.10.02 Conveying and storage systems

**PRODUCT DETAILS**

03.05.06 Cooling and heating tunnels

Spiral flow systems - cooling, fermenting, freezing
Spiral flow systems Heliflex flow cooler
- cooling, fermenting, freezing
- cooling, fermenting
- FDA-certified chains up to 1,400 mm width
- chain width up to 350 mm
- suitable for one-strand and more-strand applications
- for one-strand applications
- for packed and bulk goods
- for packed goods
- compact construction

With the application of our Gronemeyer spiral flow systems, it is possible to handle products in single or multiple tracks in a very limited space during process operations. If cooling, fermenting or freezing is required in continuous material flow, the products pass through an air-conditioned chamber. The complete system consists of spiral system and cold/chilling cell, which is designed as per specific application and is handed over to the customer on turn key basis. As per process requirements, product shape and conditions, Gronemeyer offers various specifically designed systems for thermal treatment.

Link zu weiterer Information
http://www.gronemeyer.org

**Conveying and storage systems**

03.10.02 Conveying and storage systems

Our conveyor systems are used for primary material flow of unit loads as well as for interlinking of production machines. For these conveyor systems, straight and curved interleaved slat-band and plate top chains can be used. These can be made from plastic, steel and stainless steel. Also we can offer modular plastic belts. Depending on the application, different types of conveyor systems are available. All systems are designed in such a way that their individual components are assembled together as a modular unit. If required, directional changing of the conveyor can be easily obtained by rearranging some of the modular components with minimal difficulty.

Link zu weiterer Information
http://www.gronemeyer.org

**Guerin Systems**

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49122 Le May sur Evre
France

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**Fax** (+33-2) 41 63 70 19
**Internet Address** www.guerinsystems.com
**EMail** noelle.cortez@guerinsystems.com
**Booth** Hall 3 E16

**PRODUCT OVERVIEW**

03.03.01.01 Batch mixers
03.03.01.03 Cereal transport and handling systems
03.03.01.15 Silos and accessories
03.03.02.04 Cereal transport and handling systems
03.04.06 Sugar mills
Beginning of 2007, Guérin Systems finalised the commissioning stage for milk powder process for infant formula. Based in South East Asia, the factory offers local production for Japanese brand Morinaga. The customer began site construction by middle of 2005 and began production one year later.

The installation produces final goods in cans or pouches for the local market. Guérin Systems was in charge of handling the product from the dryer to be delivered into 2m3 bins. The bins are afterwards blended, stored for quarantine and tilted for final packaging lines. In a second stage, the product is temporary stored, sifted, and transferred again to packaging lines.

Guérin Systems offered engineering services for complete packaging lines including carton box for internal logistic. We provided 3 lines, one for cans and 2 for pouches. Canning line is running at 40 to 60 cans per minutes which allows controlling oxygen level. This system gives the advantages to handle different formats and to control oxygen level for longer shelf life.

Pouch lines are running at 40 sachets per minutes for each filling head (twin machine). Cartoning is done manually with spoon insertion, closing machine and collection into carton box. Main advantages are sanitary design and low breakage on fragile product. It has been achieved successfully through efficient cooperation with the customer.

Exhibitor Data Sheet

PRODUCT OVERVIEW

03.02.01 Biscuit and wafer filling machines
03.02.03 Co-extruder for filled products
03.02.06 Cutters and choppers
03.02.07 Cutting machines
03.02.09 Depositing machines
03.02.11 Dough sheeters
03.02.13 Extruders
03.02.15 Ice cream cone baking ovens
03.02.16 Laminators
03.02.17 Metering and scaling of raw material
03.02.18 Mixers and kneaders
03.02.19 Moulding machines
03.02.22 Plants for extruded snacks
03.02.23 Plants for rust and lye-bath articles
03.02.25 Spreading machines
03.02.26 Stick productions plants and machines
03.02.27 Tunnel ovens
03.02.28 Wafer baking ovens
03.02.29 Wafer cream production plants
03.02.30 Wafer production plants
03.02.31 Wafer stick baking ovens
03.02.32 Wire-cut and roll-out biscuit machines
**PRODUCT DETAILS**

**03.02.01 Biscuit and wafer filling machines**

Flach- und Hohlwaffeln

Die mit Gas oder elektrisch beheizten Backautomaten sind je nach gewünschter Kapazität mit 12 bis 176 Backplattenpaaren ausgestattet. Die heißen Waffelblätter werden auf Raumtemperatur abgekühlt und an die Streichmaschine übergeben. Dort werden sie mit Creme bestrichen und zu Waffelblöcken zusammen gefügt.

Im Falle von schokoladeüberzogenen Produkten werden die Blätter zuvor noch mit Feuchtigkeit angereichert (konditioniert), um ein späteres Absplittern der Schokoladehülle zu verhindern.

Die fertigen, cremegefüllten Waffelblöcke werden gekühlt und in der Schneidemaschine zu Schnitten verarbeitet. Danach erfolgt die Übergabe an eine Verpackungsanlage oder an die Schokoladeüberziehanlage.

**Link zu weiterer Information**
http://www.haaswaffel.at

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**PRODUCT OVERVIEW**

**03.10.02 Conveying and storage systems**

**Haba FLOW Transportbänder**

**Produktüberblick**

Um den verschiedensten Anforderungen und Bedürfnissen gerecht zu werden, bietet unser Transportband-Sortiment eine grosse Auswahl an Zugschichten und den verschiedensten Oberflächen-Strukturen an.

**standardtransportbänder**

Lebensmitteltransport- und Prozessbänder Tabaktransport- und Hochleistungsprozessbänder Vlies- und Kreuztuchbänder Gewobene Bänder Maschinenbänder und Faltschachtelriemen als Transportelemente.

**Link zu weiterer Information**
http://www.habasit.com
**PRODUCT OVERVIEW**

- 03.02.12 Enrobing and coating machines for extruded products
- 03.05.02 Chocolate extrusion equipment (mesh and stick extruders)
- 03.05.05 Chocolate tanks
- 03.05.08 Decorating equipment
- 03.05.09 Depositing machines
- 03.05.11 Enrobing plants
- 03.05.13 Moulding plants
- 03.05.17 One-shot depositing plants
- 03.05.19 Praline paste forming machines
- 03.05.23 Tempering machines and heat exchangers
- 03.10.06 Laboratory equipment

**PRODUCT DETAILS**

- **03.02.12** Enrobing and coating machines for extruded products
  
  **300 mm enrober**
  Compact chocolate enrober, with or without automatic tempering
Depositing machines

Chocolate depositors
SAMM Fill for:
Chocolate drops.
Chocolate bread.
Tablets.
Hollow figures.

Enrobing plants

Cooling belts

Moulding plants

Automatic moulding lines
Fully automatic moulding line for capacities from 100 to 400 kg/h.
Available as 3-stage and one shot versions

Cooling tunnels for moulds

Semi automatic moulding lines
Hand moulding machines
Also available with automatic tempering.

One-shot depositing plants
One shot depositors
Stand-alone units and automatic one shot moulding lines.

Praline paste forming machines
Praline tempering machines

Tempering machines and heat exchangers
Batch tempering machines

Continuous chocolate tempering machines
250 - 1500 kg/h.
Also for truffle mass!
NEW: Double or triple versions available for tempering of different colours simultaneously!
Small continuous tempering machines
100 to 150 kg/h continuous tempering

COMPANY NEWS
The Hacos DECO ROBOT uses a compact robot arm to create fine drawings in chocolate, to decorate pralines, cakes or biscuits. It is designed to use real chocolate or imitation chocolate and allows you to make your own designs very easily. Suspended in a compact frame it can be used as separate off-line system, or in-line with other equipment. Therefore the decoration robot has the same size and look like other machines used in the chocolate and bakery industries. The newly developed CHOCOCAD software allows the operator to easily create, scale and change designs. No pre-knowledge about robots is necessary to be able to program a design. The DECOROBOT can be equipped with an automatic tool change option so that up to 6 different colours of chocolate can be used on each product. Hacos will demonstrate its new DECOROBOT at INTERPACK. Visit us in Hall 1 at stand A18!

Product Details
HYBRID BUFFER SYSTEMS
You know buffer systems. But how many of them are really very efficient? Do you know the buffer-efficiency factor?
Did you ever double-check your criteria for selecting a buffer?
Do you know efficient Hybrid Buffer-Systems?
We know all about it. We have specialists that will develop custom designed and optimised turnkey buffer solutions.
03.05.26 Robotic take-off and feeding systems

New Visions for Robots
The development of integrated vision controlled robotic system for chocolates - with tracking for both, picking and placing, with individual image recording and processing for each picking cycle - was initiated during the early 80s. In 1983 Dr. Hänsel could present the first completely integrated vision-robot solution with high standards of user-friendliness and a realistic continuous speed of 60 picks/min.

What at that time was revolutionary is continuing today with state-of-the-art and most efficient robot/vision applications. Today we may also offer trainable self-correcting robotic concepts.

COMPANY NEWS

Our experts for RFID solutions are ready to meet with you in hall 4, stand C 49.


We offer discussion to focus on trends and their economic implementation, encouraging and motivating customers and partners to make use of new packaging and logistics concepts.

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Success at interpack
The InnovationParc Packaging proves to be a very special and very attractive highlight of interpack. You find the combined competences in demonstrating and providing skills for the complete value chain for packaging up to the point of sale. Haensel+Partner play an important role within the Centre of Competence Sustainability. We explain our position and answers to the famous 5 R:

* Reduce
* Re-use
* Recycle
* Renew
* Read

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**PRODUCT OVERVIEW**

01.03.09.01 Horizontal cartoning machines
01.03.13 Robot systems
01.04.04 Machines for erecting, filling and sealing group packages (e.g. tray packaging machines, WA- packaging machines)
01.05.01.04 Pressure sensitive labels
01.05.04.04 Equipment for attaching information to packs
01.05.08.02 Storages for products and packaged products
02.03.10.02 RFID-labels
02.03.10.03 Self-adhesive labels
03.05.22 Tablet bar buffer storage systems
03.05.26 Robotic take-off and feeding systems
04.01.02 Consulting and project planning of track & trace solutions (RFID)
04.01.06 Packaging consulting
04.01.07 Packaging design
04.01.09 Project planning and implementation of packaging lines

**PRODUCT DETAILS**

03.05.22 Tablet bar buffer storage systems

**Hybrid Buffer Systems**

You know buffer systems. But how many of them are really very efficient? Do you know the buffer-efficiency factor?

Did you ever double-check your criteria for selecting a buffer? Do you know efficient Hybrid Buffer-Systems?

We know all about it. We have specialists that will develop custom designed and optimised turnkey buffer solutions.

03.05.26 Robotic take-off and feeding systems

**New Visions for Robots**

The development of integrated vision controlled robotic system for chocolates - with tracking for both, picking and placing, with individual image recording and processing for each picking cycle - was initiated during the early 80th.

In 1983 Dr. Hänsel could present the first completely integrated vision-robot solution with high standards of user-friendliness and a realistic continuous speed of 60 picks/min.

What at that time was revolutionary is continuing today with state-of-the-art and most efficient robot/vision applications.

Today we may also offer trainable self-correcting robotic concepts.
The InnovationParc Packaging proves to be a very special and very attractive highlight of Interpack. You find the combined competences in demonstrating and providing skills for the complete value chain for packaging up to the point of sale. Haensel+Partner play an important role within the Centre of Competence Sustainability. We explain our position and answers to the famous 5 R:

* Reduce
* Re-use
* Recycle
* Renew
* Read

We hope to meet with you at InnovationParc Packaging (Hall 7a - Sustainability). They take place Monday and Tuesday (28th and 29th of April).

Exhibitor Data Sheet

HAUG GmbH & Co. KG

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| Internet Address | www.haug.de     |
| EMail          | info@haug.de       |
| Booth          | Hall 6 A25         |

PRODUCT OVERVIEW

01.01.05.01 Air cleaning machines
03.05.27 Washing equipment for moulds and plaques

PRODUCT DETAILS

03.05.27 Washing equipment for moulds and plaques

Ionisationssysteme
Geräte zur Abreinigung elektrostatisch anhaftender Partikel auf unterschiedlichen Oberflächen. Z.B. Papier, Folie, Glas etc.

Link zu weiterer Information
http://www.haug.de

Heat and Control Pty. Ltd.

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|----------------|------------------|
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                 | 947-1050          |
| Fax            | (+61-7) 33 43 83 71 |
| Internet Address | www.heatandcontrol.com |
| EMail          | info@heatandcontrol.com |
| Booth          | Hall 3 E22       |
PRODUCT OVERVIEW

01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process

03.01.05 Nut processing machines

COMPANY NEWS

Performance, price and compact size come together in the new FastBack® Revolution Seasoning System Generation II. Increase the accuracy of your seasoning application work with Heat and Control's fully-integrated Revolution Seasoning System.

Innovative features and benefits include:
1) Superior seasoning coverage with less seasoning use
2) Real time product/dosage measurement for accurate seasoning application rates
3) Compact integrated conveying system and tumble drum. (patented)
4) Fast/simple change-over and sanitation
5) Fully-integrated operator controls
6) Less product breakage

The FastBack® Revolution Seasoning system provides performance and operator ease of use in a single compact system, ideal for both processing and packaging seasoning applications.

Typical products handled: cereals, nuts, potato chips, tortilla chips, frozen vegetables.

Designed specifically for packaging and on-machine seasoning applications, the system's foundation is the gentle FastBack® horizontal motion conveyor. It's slow-forward fast-back motion cuts product breakage up to 60% compared to vibratory conveying. Seasonings remain on the product and do not build-up in the conveyor pan.

The Revolution system slides product into a revolving drum that is integrated into the FastBack conveyor and flush with the bottom of its pan. By eliminating the traditional tumble drum, Revolution eliminates a major product drop and excess product breakage. The complete system requires less length and height so it takes less space in the packaging line.

The Revolution drum can be quickly removed and exchanged for a clean one, or cleaned away from the processing line, reducing the possibility of cross contamination and allergen problems.

To see Heat and Control's systems for yourself, visit the Heat and Control stand, hall 3, stand number E22.

Exhibitor Data Sheet
We design, engineer and build the machinery that creates and packages prepared meats, poultry, seafood, French fries, baked and fried snacks, and other quality foods.

With manufacturing centres in the U.S.A, Australia, Mexico, China and South Africa, and regional sales offices throughout Europe, Asia/Pacific and the Americas, Heat and Control support projects in their respective territories, providing technology and processes to meet the needs of our global markets. Over 30 locations globally, we are one company worldwide with a commitment to provide the equipment that allows our customers to reach their distinctive goals.

The introduction of our most recent innovation to exhibit at Interpack this year, features the FastBack® Revolution Proportional Gate System. Revolution precisely controls product delivery from one conveyor to another, delivering the right amount of product to packaging scale feeders, seasoning systems and other downstream equipment to keep operating efficiency high.

Also on exhibit will be the new FastBack® Revolution Seasoning System Generation II, a fully-integrated conveying system and tumble drum, along with a demonstration model of the Heatwave Fryer. A frying system which cooks with curtains of oil for the highest quality product.

We look forward to seeing you at Interpack 2008, hall 3, stand 3.E.22.

For more information, please contact Heat and Control by e-mail at info@heatandcontrol.com or visit www.heatandcontrol.com

Exhibitor Data Sheet

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Booth: Hall 3 E08/E12

PRODUCT OVERVIEW

03.01.03 Marzipan mass production machines
03.02.17 Metering and scaling of raw material
03.02.18 Mixers and kneaders
03.02.22 Plants for extruded snacks
03.02.25 Spreading machines
03.02.28 Wafer baking ovens
03.02.29 Wafer cream production plants
03.02.30 Wafer production plants
03.10.03 Cooling and air conditioning technology

PRODUCT DETAILS

03.02.18 Mixers and kneaders

Wafer Batter Production Plants TMA / TDM

Plant for the production of homo-geneously mixed wafer batter and fully automatic feeding of one or several automatic wafer baking machines.

The individual batter ingredients are given into the mixing tank manually or automatically if optional equipment has been installed. The raw materials are then mixed in batches in an especially gentle and efficient process within no more than 1 to 2 minutes.

Thereafter, the homogeneous wafer batter is pumped into the intermediate batter container from where it is continuously fed by another pump to the automatic wafer baking machine.

03.02.25 Spreading machines

Product Information

The hollow wafer sheets to be spread are fed continuously beneath the spreader head and coated by the "film" method. To do this, the film knife takes the cream film from the spreading roller and applies it to the wafer sheet.

The roller gap, roller speed, roller height and roller temperature are individually adjustable according to the type of cream. Then the cream is spread into the con-cavities in the hollow wafer sheet by a spreading device.
03.02.28  Wafer baking ovens

**Product Information**
Automatic production of flat and hollow wafer sheets. Execution of baking plates for flat wafer sheets with fine, medium or deep reeding or for hollow wafer sheets, for example, with stick, spherical or nut shaped forms.

**Baking plate size:**
- BAC M: up to 500 x 300 mm (K)
- or up to 500 x 350 mm (L)
- BAC B: up to 700 x 300 mm (K)
- or up to 700 x 350 mm (L)

**Number of baking tongs:**
- 40, 50, 60, 70, 80, 90, 100, 110, 120.

**Capacity:**
- Up to 60 wafer sheets/min. depending upon the recipe and weight of the wafer sheet.

**Manufacturing process:**
- The batter deposition station of the wafer baking machine allows the batter to be deposited onto the lower baking plate of the opened baking tongs.
- The baking tongs form an endless rotating chain of the baking tongs. Depending on the baking time and baking temperature selected, the wafer sheets are baked, automatically removed and afterwards passed on for further processing.

03.02.29  Wafer cream production plants

**Product Information**
A plant for the production of homogeneously mixed creams and fully automatic feeding of an automatic wafer spreading machine.

**Manufacturing process:**
- The individual cream ingredients are given into the mixing tank manually or automatically if optional equipment has been installed.
- The raw materials are then thoroughly mixed in batches by the optimally designed agitators; the resultant cream is very soft and mellow. The mixing time is only about 3 minutes.
- Thereafter, the cream is pumped into the cream holding tank from where it is continuously fed by another pump to the automatic wafer spreading machine.

03.02.30  Wafer production plants

**Product Information**
Automatic production of flat or hollow wafer sheets. Execution of baking plates for flat wafer sheets with fine, medium or deep reeding or for hollow wafer sheets, for example, with stick, spherical or nut shaped forms.

**Baking plate size:**
- up to 500 x 300 mm (K)
- or up to 500 x 350 mm (L)

**Number of baking tongs:**
- 31, 41, 51, 61, 71 or 81 (modular construction for subsequent increase in capacity up to 81 baking tongs).

**Capacity:**
- Up to 50 wafer sheets/min. depending upon the recipe and weight of the wafer sheet.

**Manufacturing process:**
The batter depositing station of the wafer baking machine allows the batter to be deposited onto the lower baking plate of the opened baking tongs. The baking tongs form an endless rotating chain of the baking tongs. Depending on the baking time and baking temperature selected, the wafer sheets are baked, automatically removed and afterwards passed on for further processing.

03.10.03  Cooling and air conditioning technology

**Product Information**
Cream-filled wafer sandwiches are cooled so that the cream filling sets sufficiently for cutting and packing. Cooling the sandwiches ensures a clean cut.

The capacity of the wafer sandwich coolers depends on the plant performance and the product-specific cooling time. The cooling time is set between 5 and 15 minutes depending on the product. The wafer sandwiches are placed in the brackets of an endless carrier chain and are cooled during their transport through the tower.
PRODUCT OVERVIEW

03.01.06 Roasting and cooling plants
03.02.18 Mixers and kneaders
03.03.01.01 Batch mixers
03.03.01.02 Cereal cooling machines
03.03.01.04 Continuous mixers and moisturising systems
03.03.01.08 Hot air dryers/toasters
03.03.01.09 Infrared-dryers/toasters
03.03.01.10 Machines for coating
03.03.02.01 Batch mixers
03.03.02.05 Continuous mixing and moisturizing systems
03.03.02.07 Extrudate coating machines
03.03.02.10 Hot air dryers/toasters
03.05.04 Chocolate spraying plants
03.07.05 Granulating machines
03.07.06.05.03 Starch drying and cooling plants
03.07.08.09 Metering and mixing unit for ingredients
03.07.08.15.02 Tempering belts
03.07.08.15.03 Tempering cylinders
03.08.01 Blending and granulatine systems
03.08.03 Coating systems (perforated, horizontal) / coaters
03.08.05 Containers to load or empty granulating machines, tablet, compacting and briquetting presses; dragee machines, etc.
03.08.07 Lifting and tipping devices for containers
03.08.09 Spraying equipment and dosing systems

PRODUCT DETAILS

03.01.06 Roasting and cooling plants

miniconti

Finally available - new for laboratory processes - miniconti. Continuously working midget fluidised bed system for product development*

Industrial producers are constantly trying to modernise their production steps in order to increase efficiency and optimise production. In this connection the switch-over from batch to continuous processes offers huge savings potentials.

Our new laboratory system allows for developing products continuously in lab-scale and transferring the results to production scale without any risk (which otherwise may occur from batch to continuous processes). Thus, approval-, registration- and validation procedures are simplified.

The small fluidised bed system is designed for R & D applications with a throughput of approx. 500 g/h up to 10 kg/h. The system is equipped with 'dedicated' bowls.

One of the biggest obstacles to the introduction of continuous production (e.g. for pharmaceutical companies) is the lack of adequate R & D technology. We have now succeeded in closing the gap with our miniconti. - offering the same technology for both laboratory purposes and production.

The mobile continuous system offers functions and characteristics similar to batch laboratory systems:
- easy to clean
- GMP-demands are met
- processes can be validated
- corresponding process documentation is included

The system is equipped with a fully-automatic SPS-control and operated by means of a touch screen (recipe controled).

The first mobile system is displayed on our booth n° H 07 in hall 3.

Link zu weiterer Information
http://www.heinen.biz

hibelt

*
Cabinet execution - compact drying and cooling of pellets

This compact system for drying and cooling of pre-formed pellets (veterinary medicine pellets) of various sizes and weight from 1 to 8 g was tailored to the needs of the customer. His requirement was to place and to dry the pellets individually on a conveyor and avoiding that they touch each other. Due to the long retention time from up to 4 h a large drying space was required.

Heinen designed a production unit consisting of two separated spiral systems. Step 1 (spiral 1) was designed for the drying process, step 2 (spiral 2) for the cooling process. The main advantage of two-spiral-system was the possibility of processing two completely different temperatures inside the individual spiral.

This solution is customised for compact productions with retention times exceeding 1.5 h.

Link zu weiterer Information
http://www.heinen.biz

HICONTI
Quick dissolved - Continuous agglomeration system for production of instant drinks

As a matter of course today instant products like baby food, cappuccino, ice coffee or other soluble drinks are used by the consumers. Increasing demands are leading to changing requirements in the food production to obtain new and better products. Heinen offers its fluidised bed agglomeration systems with a special nozzle system.

Inside the agglomerator the liquid is sprayed onto the fluidising bed in order to get loose and quick dissolvable agglomerates in the continuous procedure.

To use top-spray - or bottom-nozzles - this decision highly depends on the initial product.

Our technology centre enables our experienced research and project engineers to analyse special remits in order to develop installations product-oriented and customised to customers needs.

The product leaving the agglomerator is passed over to the packing unit without further intermediate production steps, e.g. sifting machines.

The market is supplied with an instant drink which dissolves immediately - without any lumps.

All systems are operated fully automatically via PLC control and intouch-visualisation, recipe-controlled. The production lines can be delivered as turn-key including putting-into-operation and staff training.

Sample products: instant drinks, cocoa mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

Link zu weiterer Information
http://www.heinen.biz

03.02.18 Mixers and kneaders

We are exhibiting: MOMIX
the mobile wet granulator for research and development - for small batches.

- mixing
- granulating
- pelletising

For the production of solids matters in the pharmaceutical industry Heinen Drying GmbH offers wet granulators for mixing and granulating purposes. Recipe-controlled processes provide for an exact determination of the final granulation point and a reproducible granulation solution.

"through-the-wall" execution allows strict separation of production and technical area
- alternative cylindrical or cylindrical/conical design
- 25 to 90% useable volume
- shock-resistant concept, Atex 100a conform
- integrated cleaning systems
- total containment, e.g. via vacuum infeed, closed discharge
- qualification documentation as per GAMP5 and CFR 21 Part 11

Individual solutions and adaption to customers requirements are possible.

The mobile unit will be displayed at the booth in hall 3 No. H07.

Link zu weiterer Information
http://www.heinen.biz

Product Details

In the food industry, the trend towards innovative product forms is leading to an increasing demand for improved and new primary materials. Quality, homogeneity, dosing, blending and solubility properties are of major importance here, not only for the manufacturer but also for the processor and end consumer. Expect expertise from us.

Dessert powder
Whole milk powder
Skimmed milk powder
raw materials and additives
Soup and sauce powders
Chocolate drinks
Baby food
Flour
Dietetic products
Bio-formulations
powdered dairy products
Dry vegetable powders such as carrots, beetroot, broccoli, asparagus, leek, celery, spinach, white cabbage
Powdered herbs and spices such as onion, paprika, bay leaf, basil, thyme
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Lactose
Powdered herbs and spices such as onion, paprika, bay leaf, basil, dry mixtures
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Gelatin
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Lecithin
Powdered herbs and spices such as onion, paprika, bay leaf, basil, pasta and pulses, baking mixtures, baking ingredients
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Binders and starches
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Salmiak pastilles
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Lemon tea
Powdered herbs and spices such as onion, paprika, bay leaf, basil, instant products
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Preserving sugar
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Sorbitol
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Mannitol
Powdered herbs and spices such as onion, paprika, bay leaf, basil, dietary supplements
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Functional foods/nutraceuticals
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Fruit powder
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Aromatics
Powdered herbs and spices such as onion, paprika, bay leaf, basil, fodder and pet foods
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Cereals
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Herbs
Powdered herbs and spices such as onion, paprika, bay leaf, basil, extruded foodstuffs
Powdered herbs and spices such as onion, paprika, bay leaf, basil, Vitamins

Heinen drying systems are individually tailored to clients' needs and product requests, and we always take all related demands into account. gentle process conditions to maintain sensory and nutritional physiology properties to ensure that sensitive and valuable constituents such as aromas, vitamins, enzymes and colouring agents are not impaired hygienic operating conditions to avoid microbiological risks

via easy inspection and cleaning installations
via easy access to all system parts
flexible use
via combining of different processes in one single machine
efficient operation
through the use of efficient drying techniques and safe processing design
through high levels of installation availability thanks to optimum reliability and minimal maintenance efforts
due to continuous, fully automated, recipe-driven production with significantly reduced personnel requirements suitable for certification and validation for reproducible and qualitycontrolled results guaranteed one-stop solution, by us.

The design possibilities of Heinen drying systems are numerous and various. We develop and manufacture client-specific solutions. Get in touch and let us know your wishes.

Dustproof and gas-tight facilities
Design according to GMP guidelines
FDA-approved materials
CIP and WIP concepts
Completely welded design
Integrated filters or external filtration
Vibrating or static systems
Explosion-protection concepts
Inert gas operation and closed-cycle operation

Link zu weiterer Information
http://www.heinen.biz

03.03.01.02 Cereal cooling machines

miniconti
Finally available - new for laboratory processes - miniconti. continuously working midget fluidised bed system for product development*

Industrial producers are constantly trying to modernise their production steps in order to increase efficiency and optimise production. In this connection the switch-over from batch to continuous processes offers huge savings potentials.

Our new laboratory system allows for developing products continuously in lab-scale and transferring the results to production scale without any risk (which otherwise may occur from batch to continuous processes). Thus, approval-, registration- and validation procedures are simplified. The small fluidised bed system is designed for R & D applications with a throughput of approx. 500 g/h up to 10 kg/h. The system is equipped with 'dedicated' bowls.

One of the biggest obstacles to the introduction of continuous production (e.g. for pharmaceutical companies) is the lack of adequate R & D technology. We have now succeeded in closing the gap with our miniconti - offering the same technology for both laboratory purposes and production.
The mobile continuous system offers functions and characteristics similar to batch laboratory systems:
· easy to clean
· GMP-demands are met
· processes can be validated
· corresponding process documentation is included

The system is equipped with a fully-automatic SPS-control and operated by means of a touch screen (recipe-controlled).

The first mobile system is displayed on our booth n° H 07 in hall 3.

[Link zu weiterer Information](http://www.heinen.biz)

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hibelt

Cabinet execution - compact drying and cooling of pellets

This compact system for drying and cooling of pre-formed pellets (veterinary medicine pellets) of various sizes and weight from 1 to 8 g was tailored to the needs of the customer. His requirement was to place and to dry the pellets individually on a conveyor belt avoiding that they touch each other. Due to the long retention time from up to 4 h a large drying space was required.

Heinen designed a production unit consisting of two separated spiral systems. Step 1 (spiral 1) was designed for the drying process, step 2 (spiral 2) for the cooling process. The main advantage of this two-spiral-system was the possibility of processing two completely different materials and drying temperatures inside the individual spiral.

This solution is customised for compact productions with retention times exceeding 1,5 h.

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HICONTI

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The product leaving the agglomerator is passed over to the packing unit without further intermediate production steps, e.g. sifting machines. The market is supplied with an instant drink which dissolves immediately - without any lumps.

All systems are operated fully automatically via PLC control and intouch-visualisation, recipe-controlled. The production lines can be delivered turn-key including putting-into-operation and staff training.

Sample products:
instant drinks, cocoa mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

[Link zu weiterer Information](http://www.heinen.biz)

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Sample products:
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Link zu weiterer Information
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We are exhibiting: MOMIX

the mobile wet granulator for research and development - for small batches.

- mixing
- granulating
- pelleting

For the production of solids matters in the pharmaceutical industry Heinen Drying GmbH offers wet granulators for mixing and granulating purposes. Recipe-controlled processes provide for an exact determination of the final granulation point and a reproducible granulation solution.

- "through-the-wall" execution allows strict separation of production and technical area
- alternative cylindrical or cylindrical/conical design
- 25 to 90% useable volume
- shock-resistant concept, Atex 100a conform
- integrated cleaning systems
- total containment, e.g. via vacuum infeed, closed discharge
- qualification documentation as per GAMPs and CFR 21 Part I1

Individual solutions and adaption to customers requirements are possible.

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Link zu weiterer Information
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hibelt

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miniconti
Finally available - new for laboratory processes - miniconti, continuously working midget fluidised bed system for product development*

Industrial producers are constantly trying to modernise their production steps in order to increase efficiency and optimise production. In this connection the switch-over from batch to continuous processes offers huge savings potentials.

Our new laboratory system allows for developing products continuously in lab-scale and transferring the results to production scale without any risk (which otherwise may occur from batch to continuous processes). Thus, approval-, registration- and validation procedures are simplified.

The small fluidised bed system is designed for R & D applications with a throughput of approx. 500 g/h up to 10 kg/h. The system is equipped with 'dedicated' bowls.

One of the biggest obstacles to the introduction of continuous production (e.g. for pharmaceutical companies) is the lack of adequate R & D technology. We have now succeeded in closing the gap with our miniconti - offering the same technology for both laboratory purposes and production.

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All systems are operated fully automatically via PLC control and intouch-visualisation, recipe-controlled. The production lines can be delivered turn-key including putting-into-operation and staff training.

Sample products: instant drinks, cocoa mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

Link zu weiterer Information
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03.03.01.10 Machines for coating

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Sample products:

- instant drinks, coca mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

Link zu weiterer Information
http://www.heinen.biz

Batch mixers

We are exhibiting: MOMIX

- mixing
- granulating
- pelletising

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"through-the-wall" execution allows strict separation of production and technical area
- alternative cylindrical or cylindrical/conical design
- 25 to 90% useable volume
- shock-resistant concept, ATEX 100a conform
- integrated cleaning systems
- total containment, e.g. via vacuum infeed, closed discharge
- qualification documentation as per GAMP 5 and CFR 21 Part 11

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- alternative cylindrical or cylindrical/conical design
- 25 to 90% useable volume
- shock-resistant concept, Atex 100a conform
- integrated cleaning systems
- total containment, e.g. via vacuum infeed, closed discharge
- qualification documentation as per GAMP5 and CFR 21 Part 11

Individual solutions and adaption to customers requirements are possible. The mobile unit will be displayed at the booth in hall 3 No. H07.

**Link zu weiterer Information**
http://www.heinen.biz

- 03.07.06.05.03 Starch drying and cooling plants miniconti
Finally available - new for laboratory processes - miniconti. continuously working midget fluidised bed system for product development*

Industrial producers are constantly trying to modernise their production steps in order to increase efficiency and optimise production. In this connection the switch-over from batch to continuous processes offers huge savings potentials.

Our new laboratory system allows for developing products continuously in lab-scale and transferring the results to production scale without any risk (which otherwise may occur from batch to continuous processes). Thus, approval-, registration- and validation procedures are simplified.

The small fluidised bed system is designed for R & D applications with a throughput of approx. 500 g/h up to 10 kg/h. The system is equipped with 'dedicated' bowls.

One of the biggest obstacles to the introduction of continuous production (e.g. for pharmaceutical companies) is the lack of adequate R & D technology. We have now succeeded in closing the gap with our miniconti - offering the same technology for both laboratory purposes and production.

The mobile continuous system offers functions and characteristics similar to batch laboratory systems:

- easy to clean
- GMP-demands are met
- processes can be validated
- corresponding process documentation is included

The system is equipped with a fully-automatic SPS-control and operated by means of a touch screen (recipe-controlled).

The first mobile system is displayed on our booth n° H 07 in hall 3.

**Link zu weiterer Information**

http://www.heinen.biz

---

**hibelt**

Cabinet execution - compact drying and cooling of pellets

This compact system for drying and cooling of pre-formed pellets (veterinary medicine pellets) of various sizes and weight from 1 to 8 g was tailored to the needs of the customer. His requirement was to place and to dry the pellets individually on a conveyor belt avoiding that they touch each other. Due to the long retention time from up to 4 h a large drying space was required.

Heinen designed a production unit consisting of two separated spiral systems. Step 1 (spiral 1) was designed for the drying process, step 2 (spiral 2) for the cooling process. The main advantage of two-spiral-system was the possibility of processing two completely different temperatures inside the individual spiral.

This solution is customised for compact productions with retention times exceeding 1,5 h.

**Link zu weiterer Information**

http://www.heinen.biz

---

**HICONTI**

Quick dissolved - Continuous agglomeration system for production of instant drinks

As a matter of course today instant products like baby food, cappuccino, ice coffee or other soluble drinks are used by the consumers. Increasing demands are leading to changing requirements in the food production to obtain new and better products. Heinen offers its fluidised bed agglomeration systems with a special nozzle system. Inside the agglomerator the liquid is sprayed onto the fluidising bed in order to get loose and quick dissolvable agglomerates in the continuous procedure.

To use top-spray- or bottom-nozzles - this decision highly depends on the initial product.

Our technology centre enables our experienced research and project engineers to analyse special remits in order to develop installations product-oriented and customised to customers needs.

The product leaving the agglomerator is passed over to the packing unit without further intermediate production steps, e.g. sifting machines.

The market is supplied with an instant drink which dissolves immediately - without any lumps.

All systems are operated fully automatically via PLC control and intouch-visualisation, recipe-controlled. The production lines can be delivered turn-key including putting-into-operation and staff training.

Sample products:

- instant drinks, cocoa mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

**Link zu weiterer Information**

http://www.heinen.biz

---

**03.07.08.15.02** Tempering belts

**hibelt**

Cabinet execution - compact drying and cooling of pellets

This compact system for drying and cooling of pre-formed pellets (veterinary medicine pellets) of various sizes and weight from 1 to 8 g was tailored to the needs of the customer. His requirement was to place and to dry the pellets individually on a conveyor belt avoiding that they touch each other. Due to the long retention time from up to 4 h a large drying space was required.

Heinen designed a production unit consisting of two separated spiral systems. Step 1 (spiral 1) was designed for the drying process, step 2 (spiral 2) for the cooling process. The main advantage of two-spiral-system was the possibility of processing two completely different temperatures inside the individual spiral.
This solution is customised for compact productions with retention times exceeding 1.5 h.

**Link zu weiterer Information**
http://www.heinen.biz

### 03.07.08.15.03 Tempering cylinders

**hibelt**

Cabinet execution - compact drying and cooling of pellets

This compact system for drying and cooling of pre-formed pellets (veterinary medicine pellets) of various sizes and weight from 1 to 8 g was tailored to the needs of the customer. His requirement was to place and to dry the pellets individually on a conveyor belt avoiding that they touch each other. Due to the long retention time from up to 4 h a large drying space was required.

Heinen designed a production unit consisting of two separated spiral systems. Step 1 (spiral 1) was designed for the drying process, step 2 (spiral 2) for the cooling process. The main advantage of a two-spiral-system was the possibility of processing two completely different temperatures inside the individual spiral.

This solution is customised for compact productions with retention times exceeding 1.5 h.

**Link zu weiterer Information**
http://www.heinen.biz

### 03.08.01 Blending and granulatine systems

**miniconti**

Finally available - new for laboratory processes - miniconti. continuously working midget fluidised bed system for product development*

Industrial producers are constantly trying to modernise their production steps in order to increase efficiency and optimise production. In this connection the switch-over from batch to continuous processes offers huge savings potentials.

Our new laboratory system allows for developing products continuously in lab-scale and transferring the results to production scale without any risk (which otherwise may occur from batch to continuous processes). Thus, approval-, registration- and validation procedures are simplified.

The small fluidised bed system is designed for R & D applications with a throughput of approx. 500 g/h up to 10 kg/h. The system is equipped with "dedicated" bowls.

One of the biggest obstacles to the introduction of continuous production (e.g. for pharmaceutical companies) is the lack of adequate R & D technology. We have now succeeded in closing the gap with our miniconti. - offering the same technology for both laboratory purposes and production.

The mobile continuous system offers functions and characteristics similar to batch laboratory systems:

- easy to clean
- GMP-demands are met
- processes can be validated
- corresponding process documentation is included

The system is equipped with a fully-automatic SPS-control and operated by means of a touch screen (recipe-controlled).

The first mobile system is displayed on our booth n° H 07 in hall 3.

**Link zu weiterer Information**
http://www.heinen.biz

**HICONTI**

Quick dissolved - Continuous agglomeration system for production of instant drinks

As a matter of course today instant products like baby food, cappuccino, ice coffee or other soluble drinks are used by the consumers. Increasing demands are leading to changing requirements in the food production to obtain new and better products. Heinen offers its fluidised bed agglomeration systems with a special nozzle system. Inside the agglomerator the liquid is sprayed onto the fluidising bed in order to get loose and quick dissolvable agglomerates in the continuous procedure.

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The product leaving the agglomerator is passed over to the packing unit without further intermediate production steps, e.g. sifting machines. The market is supplied with an instant drink which dissolves immediately - without any lumps.

All systems are operated fully automatically via PLC control and intouch-visualisation, recipe-controlled. The production lines can be delivered turn-key including putting-into-operation and staff training.

Sample products:
- instant drinks, cocoa mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

**Link zu weiterer Information**
http://www.heinen.biz

We are exhibiting: MOMIX
the mobile wet granulator for research and development - for small batches.

- mixing
- granulating
- pelletising

For the production of solids matters in the pharmaceutical industry Heinen Drying GmbH offers wet granulators for mixing and granulating purposes. Recipe-controlled processes provide for an exact determination of the final granulation point and a reproducible granulation solution.

- "through-the-wall" execution allows strict separation of production and technical area
- alternative cylindrical or cylindrical/conical design
- 25 to 90% useable volume
- shock-resistant concept, Atex 100a conform
- integrated cleaning systems
- total containment, e.g. via vacuum infeed, closed discharge
- qualification documentation as per GAMP5 and CFR 21 Part 11

Individual solutions and adaption to customers requirements are possible.

The mobile unit will be displayed at the booth in hall 3 No. H07.

**Link zu weiterer Information**
http://www.heinen.biz

### 03.08.03 Coating systems (perforated, horizontal) / coaters

**miniconti**

Finally available - new for laboratory processes - miniconti. continuously working midget fluidised bed system for product development*.

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One of the biggest obstacles to the introduction of continuous production (e.g. for pharmaceutical companies) is the lack of adequate R & D technology. We have now succeeded in closing the gap with our miniconti - offering the same technology for both laboratory purposes and production.

The mobile continuous system offers functions and characteristics similar to batch laboratory systems:

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- GMP-demands are met
- processes can be validated
- corresponding process documentation is included

The system is equipped with a fully-automatic SPS-control and operated by means of a touch screen (recipe-controlled).

The first mobile system is displayed on our booth n° H 07 in hall 3.

**Link zu weiterer Information**
http://www.heinen.biz

### 03.08.09 Spraying equipment and dosing systems

**miniconti**

As a matter of course today instant products like baby food, cappuccino, ice coffee or other soluble drinks are used by the consumers. Increasing demands are leading to changing requirements in the food production to obtain new and better products. Heinen offers its fluidised bed agglomeration systems with a special nozzle system.

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Our technology centre enables our experienced research and project engineers to analyse special remits in order to develop installations product-oriented and customised to customers needs.

The product leaving the agglomerator is passed over to the packing unit without further intermediate production steps, e.g. sifting machines.

The market is supplied with an instant drink which dissolves immediately - without any lumps.

All systems are operated fully automatically via PLC control and intouch-visualisation, recipe-controlled. The production lines can be delivered turn-key including putting-into-operation and staff training.

Sample products: instant drinks, cocoa mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

**Link zu weiterer Information**
http://www.heinen.biz
Finally available - new for laboratory processes - miniconti, continuously working midget fluidised bed system for product development*

Industrial producers are constantly trying to modernise their production steps in order to increase efficiency and optimise production. In this connection the switch-over from batch to continuous processes offers huge savings potentials.

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· processes can be validated
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Link zu weiterer Information
http://www.heinen.biz

HICONTI
Quick dissolved - Continuous agglomeration system for production of instant drinks

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Sample products:
- instant drinks, cocoa mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

Link zu weiterer Information
http://www.heinen.biz

03.10.09 Metering and mixing systems

We are exhibiting: MOMIX

the mobile wet granulator for research and development - for small batches.

· mixing
· granulating
· pelleting

For the production of solids matters in the pharmaceutical industry Heinen Drying GmbH offers wet granulators for mixing and granulating purposes. Recipe-controlled processes provide for an exact determination of the final granulation point and a reproducible granulation solution.

"Through-the-wall" execution allows strict separation of production and technical area.
- alternative cylindrical or cylindrical/conical design
- 25 to 90% useable volume
- shock-resistant concept, Atex 100a conform
- integrated cleaning systems
- total containment, e.g. via vacuum infeed, closed discharge
- qualification documentation as per GAMP5 and CFR 21 Part 11

Individual solutions and adaption to customers requirements are possible.

The mobile unit will be displayed at the booth in hall 3 No. H07.

Link zu weiterer Information
http://www.heinen.biz

03.10.12 Sifting and classifying machines

miniconti
Finally available - new for laboratory processes - miniconti. continuously working midget fluidised bed system for product development

Industrial producers are constantly trying to modernise their production steps in order to increase efficiency and optimise production. In this connection the switch-over from batch to continuous processes offers huge savings potentials.

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Link zu weiterer Information
http://www.heinen.biz

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Sample products:
- instant drinks, cocoa mixtures, cappuccino, baby food, soup and sauce powders, mixtures for vending machines, nutraceuticals

Link zu weiterer Information
http://www.heinen.biz

COMPANY NEWS

Endlich da - der miniconti.

Kontinuierlich arbeitende Kleinst-Wirbelschichtenanlage für die Produktentwicklung* Effizienz steigern und Produktion optimieren, dafür werden in der Industrie immer weiter Produktionsschritte modernisiert, wobei die Umstellung von diskontinuierlichen auf kontinuierliche Herstellungsprozesse ein enormes wirtschaftliches Potential bietet.


Dieses kleine Fließbett-Wirbelschichtsystem ist für den Entwicklungsbereich konzipiert und verarbeitet produktabhängig etwa 500 g/h bis 10 kg/h. Der Apparat ist mit 'dedicated'-Behältern ausgestattet.

Eine der größten Hemmschwellen der Einführung kontinuierlicher Produktion beispielsweise für Pharmaunternehmen ist das Fehlen passender R&D-Technologie. Es ist uns gelungen, mit dem miniconti. diese Lücke zu schließen und die gleiche Technologie für das Labor und auch für die Produktion anzubieten.

Als Alternative weist diese mobile kontinuierliche Anlage ähnliche Funktionalitäten und Merkmale auf wie die Batchlaboranlagen, ist auf Grund der Größe leicht zu reinigen, erfüllt ebenfalls alle GMP Anforderungen und ermöglicht damit validierbare Prozesse inklusive der dazugehörigen Prozessdokumentation.

Das System arbeitet vollautomatisch über eine SPS-Steuerung und wird mittels Touch-Bildschirm rezeptgesteuert betrieben.

Auf dem Messestand in Halle 3 Nr. H 07 wird die erste mobile Einheit gezeigt.

Ausstellerdatenblatt

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www.heinen.biz

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Booth
Hall 3 H07

PRODUCT OVERVIEW

01.05.07 Machines and equipment for subsequently pasteurizing and sterilizing packaged products
03.09.02 Freezing machines
03.10.02 Conveying and storage systems
03.10.03 Cooling and air conditioning technology

PRODUCT DETAILS

03.09.02 Freezing machines
Heinen Freezing GmbH

Link zu weiterer Information
http://www.heinen.biz

03.10.02 Conveying and storage systems
HEINEN Freezing GmbH

Link zu weiterer Information
http://www.heinen.biz

03.10.03 Cooling and air conditioning technology
HEINEN Freezing GmbH

Link zu weiterer Information
http://www.heinen.biz

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HILDEBRAND Industry AG

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| Internet Address| www.hildebrandindustry.ch |
| EMail           | sales@hildebrandindustry.ch |
| Booth           | Hall 2 A11 |

PRODUCT OVERVIEW

01.01.05.01 Air cleaning machines
01.01.05.02 Cleaning machines for barrels, kegs and similar containers
01.01.05.05 Cleaning machines for crates
01.05.08.02 Storages for products and packaged products
  03.05.27 Washing equipment for moulds and plaques
  03.08.02 Cleaning machines for containers
  03.10.01 Cleaning and disinfection systems (CIP and HACCP)
  03.10.02 Conveying and storage systems

COMPANY NEWS

Exhibitor Data Sheet

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Ausstellerdatenblatt

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| Internet Address| www.alpinehosokawa.com |
| EMail          | mail@alpine.hosokawa.com |
| Booth          | Hall 2 B03/C04 |

PRODUCT OVERVIEW

03.01.01 Crushing machines
03.04.06 Sugar mills
03.06.01 Ball mills
03.06.02 Cocoa bean crushers
03.06.07 Cocoa mills
03.06.08 Cocoa powder plants
03.06.13 Deshelling plants for cocoa beans
03.07.16 Sugar mills
03.08.08 Screening and comminution machines
03.10.12 Sifting and classifying machines

PRODUCT DETAILS

03.01.01 Crushing machines

Produktinformation

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**EMail**
confectionery@bepex.hosokawa.com

**Booth**
Hall 2 B03/C04

**PRODUCT OVERVIEW**

- **03.01.05** Nut processing machines
- **03.02.02** Caramel enrobing plants for biscuits and wafers
- **03.02.03** Co-extruder for filled products
- **03.02.07** Cutting machines
- **03.02.09** Depositing machines
- **03.02.12** Enrobing and coating machines for extruded products
- **03.02.13** Extruders
- **03.02.14** Glazing and drying plans for sugar coating
- **03.02.19** Moulding machines
- **03.02.22** Plants for extruded snacks
- **03.02.32** Wire-cut and roll-out biscuit machines
- **03.03.01.05** Cutting and forming machines
- **03.03.01.06** Extruders
- **03.03.01.11** Machines for filled/co-extruded products
- **03.03.02.01** Batch mixers
- **03.05.05** Chocolate tanks
- **03.05.06** Cooling and heating tunnels
- **03.05.07** Cutting equipment
- **03.05.08** Decorating equipment
- **03.05.10** De-tempering equipment
- **03.05.11** Enrobing plants
- **03.05.15** Nougat paste tempering and aerating plants
- **03.05.17** One-shot depositing plants
- **03.05.18** Praline centre manufacturing machines
- **03.05.19** Praline paste forming machines
- **03.05.20** Sprinkling equipment
- **03.05.23** Tempering machines and heat exchangers
- **03.05.24** Vermicelli and non-pareille equipment
- **03.07.01.01** Aerating units batch operation
- **03.07.01.02** Aerating units continuous operation
- **03.07.01.03** Batch cookers
- **03.07.01.04** Batch mixing equipment
- **03.07.01.05** Continuous cookers
- **03.07.01.06** Continuous mixing equipment
- **03.07.01.07** Longitudinal and lateral cutting machines
- **03.07.04.01** Batch cookers
- **03.07.04.02** Beating machines
- **03.07.04.03** Continuous cookers
- **03.07.04.04** Depositors and moulders
- **03.07.04.05** Metering, mixing and tempering units
- **03.07.06.01** Batch cookers
- **03.07.06.02** Continuous cookers
- **03.07.06.04** Metering and mixing units
- **03.07.06.05.01** Depositors
- **03.07.06.06** Sugar sanding and oiling equipment
- **03.07.07.08** Forming extruder and co-extruders (also multicolor)
- **03.07.08.01.01** Aerating units batch operation
- **03.07.08.01.02** Aerating units continuous operation
- **03.07.08.02** Batch cookers
- **03.07.08.03** Caramelisers
- **03.07.08.04** Continuous cookers
Cooking, tempering and metering equipment for centre filling materials

Depositing plants for hard and soft caramels

Extruders (mixing, forming and centre filling extruders)

Metering and mixing unit for ingredients

Post forming rolling stations

Rope forming and sizing machines

Sugar dummy manufacturing equipment

Tempering belts

Tempering cylinders

Liquorice confectionery plants

Aerating units batch operation

Aerating units continuous operation

Batch cookers

Continuous cookers

Extruding equipment

Marshmallow depositors (see also 3.1.4)

Pre-dissolving and cooking machines

Recycling

Sugar melting plants

Blending and granulatine systems

Compacting and briquetting presses

Screening and comminution machines

Enrobing machines

Ice-cream cutting machines

**PRODUCT DETAILS**

**03.02.13 Extruders**

**KOMPAKTIERUNG Produkt & Technologien**


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info@hmbv.hosokawa.com

**Booth**
Hall 2 B03/C04

**PRODUCT OVERVIEW**

Batch mixers

Continuous mixers and moisturising systems

Extruders

Hot air dryers/toasters

Contract packaging and fulfilment

Leasing / rental services

**PRODUCT DETAILS**

**03.03.01.01 Batch mixers**

**Cyclomix® Mischen und Trocknen**

Der Cyclomix® ist ein neuer, revolutionärer Hochgeschwindigkeitsmischer, in dem hohe Scher- und Stoßkräfte auf die Pulver wirken, um so eine effektive Mischung von Pulvern, Pasten und Flüssigkeiten mit verschiedenen Eigenschaften zu gewährleisten.

Der Mischbehälter hat eine konische Form und verfügt über einen Zentralrotor, der mit 30 m/s rotiert. Die Geschwindigkeit des Rotors erzeugt Zentrifugalkräfte und drückt das Produkt an die Behälterwand. Durch die Form des Behälters wird eine Aufwärtsbewegung des Produktes erzielt. Im obere Teil werden die Produkte zum Mittepunkt des Mischers geführt.

Trocknung unter Vakuum mit Temperatureinstellung

Produkt transferiert. Lösemittel und vorhandene Feuchtigkeit verdunsten bei diesem Vorgang.

**03.03.08 Hot air dryers/toasters**

**Flash-Trockner**

Eine spezielle Zufuhrvorrichtung befördert das Nassmaterial in den Zerkleinerungsbereich des Trockners. Die Schlagbewegungen des Zerkleinerungsrasters zerkleinern das Nassmaterial mit einer Spitzengeschwindigkeit von 50 bis 100 m/s zu Feinpartikeln.

Der Heißluftstrom (Stickstoff oder Dampf) des Heizgerätes erzeugt die benötigte Energie für eine sofortige Verdunstung. Der Micron-Trockner - auch Drymeister genannt - ist ein einmaliger Flash-Trockner, der Heißluft, bzw. Gas als Trockenmedium nutzt und drei Arbeitsabläufe kombiniert:


**Vrieco-Nauta® Vakuumtrockner**

Der Vrieco-Nauta® Vakuumtrockner ist ein Universal-Chargetrockner für den Betrieb unter Druck bzw. unter Vakuum, der auf die hervorragenden Mischeigenschaften des Vrieco-Nauta®-Mischers aufbaut.


**COMPANY NEWS**

**NEW VACUUM DRYER 5 LITER LAB UNIT**

This laboratory vacuum drying system is very suitable for product and process development activities, experimental purposes and for fine tuning of processes and optimal parameter setting. Vacuum drying systems are used for a wide range of applications in the pharmaceutical, food, chemical and mineral industries where drying in a closed system at low temperatures and solvent recovery are important. The compact design with the low noise emission and the low overall energy consumption make this mini-dryer ideal for laboratory and pilot plant environments.

For more information about Vacuum Drying Technology:

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Exhibitor Data Sheet

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The Vitomix: Fast and Compact
Hosokawa Micron B.V. has developed a new mixer under the name Vitomix. This mixer bridges the gap between low shear and high shear mixing. Striking aspect is its extremely compact design. Thanks to a partly cylindrical structure, an adapted conical shape and bottom, the same volume is achieved with a considerably reduced structural height.

The Vitomix has a double ribbon screw. Linear screw speeds of 4.5 m/s can be achieved.

Thanks to the higher speed and mixing intensity, Vitomix mixers can achieve higher output, power consumptions of up to 30 kW are common.

The construction of the drive arm is designed in such a way that blind angles and dead zones are almost completely eliminated, resulting in minimal residue formation. The construction of the access door has been adapted. The door and opening are cut under an angle of 45° with the aid of water-jet cutting Technology which guarantees an optimal dust- and watertight sealing.

Two lump breakers (2 x 7.5 kW) are incorporated into the sidewall of the Vitomix mixer. Thanks to this double feature, more fluid can be injected without lump formation. The Vitomix is produced in a range up to 10,000 litres.

The Vitomix has a broad range of applications extending from the chemical and pharmaceutical industry to the foodstuffs industry. With this mixer Hosokawa Micron B.V. is able to offer more flexibility and to satisfy its customers needs even better. Find out more on www.newmixers.nl.

Interested? Hosokawa Micron B.V. offers you a test with the Vitomix 800 liter at their Doetinchem test Facility. For a test or more information, please send an e-mail to: info@hmbv.hosokawa.com.

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### PRODUCT OVERVIEW

01.02.03.02 Piece dosing device
01.02.08 Product sorting and/or feeding machines
01.03.01.02 Tubular bags
01.03.07.04 Blister (Fill and seal machines (FS))
01.03.07.16 Trays and similar containers (Fill and seal machines (FS))
01.03.10.09 Cups (Filling machines)
01.03.10.15 Trays and similar containers (Filling machines)
01.03.10.16 Tubes (Filling machines)
01.03.12.01 Boxes (Machines for inserting piece goods)
01.03.12.02 Cases (Machines for inserting piece goods)
01.03.12.03 Thermoformed containers (e.g. retail blister packs) (Machines for inserting piece goods)
01.03.12.04 Trays and similar containers (Machines for inserting piece goods)
01.03.13 Robot systems
01.03.14.01 Cartons
01.03.14.02 Folding boxes
01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process
01.05.08.02 Storages for products and packaged products
03.02.01 Biscuit and wafer filling machines
03.02.09 Depositing machines
03.02.25 Spreading machines
03.10.02 Conveying and storage systems

### PRODUCT DETAILS

#### 03.02.01 Biscuit and wafer filling machines

**Product Details**

Nevertheless Houdijk has added a new dimension: with a new design Houdijk has been able to decrease the number of drives used and to lower the level of vibration in the lower structures. Infeed to a vibratory feeder is also part of Houdijk’s scope: channelling, lane reduction/expansion, conveying, etc.

**Link zu weiterer Information**

http://www.houdijk.com

#### 03.10.02 Conveying and storage systems

Don’t underestimate those conveyors! They are not just there to go from A to B: conveyors are a vital component of any feeding system and they get at Houdijk the same quality attention as any high speed and complex system.

**Attention to sturdiness, hygiene and reliability is central to the design of our conveyors.**

**Link zu weiterer Information**

http://www.houdijk.com
PRODUCT OVERVIEW

03.02.15 Ice cream cone baking ovens

PRODUCT DETAILS

03.02.15 Ice cream cone baking ovens

AML SERIES (14-18-21-28 MOULDS) - NEW AML 36
Automatic Baking Machines and Systems for molded cones, sugar cones and wafer based products
ice cream cones, sugar cones with any size and dimension biodegradable, edible cups and containers for food and beverages (ice cream, fruit salads, yogurt, cakes, hot chips, take away food, coffee etc)
A wide range of machinery is available, to fulfill any request of production rate. Five models are available for AML series.
AML 14 prod. rate: 2.300 up to 6.500 pieces /h
AML 18 prod. rate: 3.000 up to 8.300 pieces /h
AML 21 prod. rate: 4.000 up to 9.700 pieces /h
AML 28 prod. rate: 6.000 up to 13.500 pieces /h
NEW!!!! AML 36 production rate from 7.000 up to 16.000 pieces /h

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NEW !!!! AMR18 machine for rolled sugar cones production
Mixing machines: two models and types are available.
Sleeving machine for jacketed cones.
Interchangeable, spare, moulds for the above mentioned machines, and for other cone machines.
Advanced technology, simple operation, first quality finished product, food hygiene guaranteed
I.M.A.R technical experience and constant technical assistance at customer's disposal
AML MACHINES are ovens with gas heating, operating with natural gas or LPG and powered with any three phase voltage. Production rate is very high and AML machines functioning is fully automatic, starting from batter injection, up to insertion and counting of baked products on a conveyor belt.
FRAME: all AML machines are built on a solid frame of massive type steel. All doors are insulated with a special double layered paneling. All panels are made of stainless steel and have been designed to allow easy access for all machine maintenance operations.
MOVEMENT: The baking plates are in continuous, automatic, rotating movement. Speed is adjustable according to needs. The movement is driven by a long-life maintenance free direct traction system engine. All operations can be controlled and monitored by PLC control board.
MOULDS: or baking plates are made of high quality cast iron (lower part of the plate with cavities and upper part). Male parts of the upper part are made of chromium plated brass.
BURNER: operates with gas heating (LPG or natural gas). The ignition system is fully automatic and equipped with an electronic monitoring device. Temperature is monitored and adjusted by PLC. Burner is located on bottom part of the machine and its movement is synchronized with the movement of the plates' chain.
PUMP SYSTEM: PLC controller, as well as managing all the machines functions, ensures a perfect batter dosage. The batter tank panels are completely heat insulated.
CONTROL BOARD: All the AML machines operations are set, regulated, and controlled by a modern and easy-to-use PLC controller.
ACCESSORIES AND FACILITIES:
Interchangeable spare moulds
Turbo mixing machine
Long conveyer
Tape conveyer
Paper and foil confectioning sleeves machine
Batter level control device
Link zu weiterer Information http://www.imaritaly.it

COMPANY NEWS
I.M.A.R. target in the last years has been to improve the production of all machines and systems with particular attention to:
final product quality
food hygiene
operations automation
energy saving and environmental protection
All new generation machines has less energy consumption than ever. Gas consumption of I.M.A.R. machines has been reduced of about 3mc/hour (natural gas) and it means that every I.M.A.R. machine produces about 18Tons/year less of carbon dioxide. This is very important to us, since we and our customers are very concerned about global warming phenomenon.
I.M.A.R selects the best materials to assure food hygiene as well as final product perfect shape and quality.
Furthermore, all machines are PLC controlled, so that a single operator can work on 2 machines and all operations are constantly monitored to reduce any kind of waste (energy, raw materials, products). All the modifications can be applied on old generation AML machines.
In the next few days our new website www.imaritaly.it will be on line with the last updates.
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PRODUCT OVERVIEW
01.03.01.01 Side sealed bags
01.03.01.02 Tubular bags
01.03.03.01 Side sealed bags
01.03.03.02 Stick packs (Vertical form, fill and seal machines (FFS))
01.03.03.03 Tubular bags
01.03.09.01 Horizontal cartoning machines
01.03.15.01 Full wrapping machines
01.04.03.01 Drop packing machines (droploader)
01.04.03.02 Horizontal packing machines (sideloader)
01.04.03.03 Place packing machines (toploader)
01.04.04 Machines for erecting, filling and sealing group packages (e.g. tray packaging machines, WA- packaging machines)
01.07.01 Primary packaging
01.07.02 Secondary packaging
03.02.01 Biscuit and wafer filling machines
03.02.32 Wire-cut and roll-out biscuit machines
03.10.02 Conveying and storage systems

New developments being displayed by the Ilapak Group at Interpack will demonstrate how all packaging customers can minimise the cost per pack, whatever style and level of pack presentation their products demand. Innovative technology, reliable equipment, top quality service and the lowest possible energy and materials consumption is how Ilapak will help customers achieve this goal.

Ilapak uses high quality commercially available components to achieve this together with a user friendly HMI, an electronic platform capable of web connection to allow remote monitoring and software which will predict failures well in advance. Several energy saving features are also incorporated in the latest machines on show including greater thermal efficiency of the sealing jaws and rollers and the use of energy recuperation systems in the motor drives.

In addition to new machines incorporating these features Ilapak will showing a fully operational version of its VacMap (tm) flow-wrapper, the only system available that enables manufacturers to produce high quality flow-wrap packs with the same shelf life as thermoformed packs at lower cost and without the use of an alcohol spray. Also demonstrated for the first time will be a new electronic control platform, using a Linux operating system. This powerful and advanced open source system runs on an industrial PC and offers fast, detailed diagnostic and machine status information which can be accessed locally or remotely from an Ilapak factory via either an Ethernet, wireless or gsm connection for fast on line fault correction.

Ilapak's new Carrera 4000 will be shown for the first time at Interpack. This is the first of Ilapak's new range of horizontal packaging machines to enable the lowest cost per pack to be achieved by optimising machine size and performance at the time of purchase through its modular design.

Customers are able to 'futureproof' their equipment, allowing configuration changes to be made simply by exchanging or adding new modules; so that while the specification of a new machine can be cost effectively tailored to current requirements, changes can be made easily and economically in the future without incurring the cost of a new machine.

Latest addition to the Ilapak range of vertical, form, fill and seal (VFFS) machines, the Vegatronic 2000-4500F will be shown. This is the first of Ilapak's intermittent film motion machines to feature an easy to clean open frame design, offering exceptional hygiene standards to be achieved. The stainless steel model on display offers high speed packaging for wet applications such as frozen products, salads, cheese, fruit and vegetables.

To highlight the wide range of packaging machines offered by Ilapak, the display will also include a Vegatronic 500 combined multi head scale and bagging machine with fully integrated control system, a Delta 500 LDR flow bag machine with an integral vacuum unit packing large blocks of cheese in a shrinkable barrier film, a Delta 3000LD wrapping sliced bread and a Carrera 3000 HS complete high speed chocolate bar packaging line, including cartoning.

for more information: marketing@ilapak.com

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PRODUCT OVERVIEW
03.08.11 Tablet presses

PRODUCT DETAILS
03.08.11 Tablet presses

IMA automatic machines
IMA designs and manufactures a wide range of high technology automatic machines and complete lines to satisfy the primary, secondary and end-of-line packaging demands of the pharmaceutical industry.
Due to a close and long-standing relationship with the pharmaceutical industry, IMA is able to develop processing and packaging solutions tailored to each specific requirement.
IMA's constant research and development of innovative solutions is the key to ensuring continuing efficiency and competitiveness in the global pharmaceutical market.
The services offered by IMA provide the users of its machines with a single reference point, guaranteeing the maximum efficiency, flexibility and versatility of the technology supplied.

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PRODUCT OVERVIEW
01.01.04.01 Depalletizer of packagings
01.01.04.03 Machines for sorting, aligning and feeding of packagings
01.01.05.01 Air cleaning machines
01.01.05.03 Cleaning machines for bottles
01.01.05.04 Cleaning machines for bottles, vials and similar containers
01.01.05.06 Pasteurizing and sterilizing machines for packagings and packaging components
01.01.05.07 Rinsing machines
01.02.01 Machines for processing and refining of products
01.02.02.01 Depalletizers
01.02.02.02 Drum and container emptying machines
01.02.03.03 Volumetric dosing
01.03.05.01 Blister (Form, fill and seal machines (FFS))
01.03.05.04 Deep drawing containers (Form, fill and seal machines (FFS))
01.03.05.05 Tray and similar containers (Form, fill and seal machines (FFS))
01.03.06.01 Bags (Fill and seal machines (FS))
01.03.06.04 Tubes (Fill and seal machines (FS))
01.03.07.01 Ampoules, vials and similar containers (Fill and seal machines (FS))
01.03.07.05 Bottles (Fill and seal machines (FS))
01.03.09.01 Horizontal cartoning machines
01.03.09.02 Vertical cartoning machines
01.03.10.02 Ampoules, vials and similar containers (Filling machines)
01.03.10.06 Bottles (Filling machines)
01.03.10.16 Tubes (Filling machines)
PRODUCT DETAILS

IMA PERFIMA
The new PERFIMA is a perforated pan for tablet coating allowing a high flexibility and reliability. The shape of the pan combined with the mixing baffles position ensure a perfect mixing of the cores and a uniform distribution of the coating material. The machine can work a wide range of batches: from 25% to 100% of the pan capacity, and the mixing capability is maintained in case of working with a minimum or a maximum quantity of product. Additionally position and dimensions of the outlet air duct allow a uniform drying of the product, thus saving energy. The spray guns are fitted on a sliding support arm and can be positioned and adjusted from the external part of the machine. Thanks to special seals the machine is completely isolated and can be therefore fitted with a completely automatic Clean In Place system: nozzles and spray balls covers all areas of the machine and are always in position. Accessibility is very good thanks to the front and side doors fitted on the machine. A through the wall installation is possible. PERFIMA is available in three models: Perfima 200, Perfima 500 (on show at Interpack 2008) and Perfima 800.

Link zu weiterer Information
http://www.ima.it

KILIAN SYNTHESIS 700 WIP
Among the novelties on show at the IMA stand, is the KILIAN Synthesis 700 WIP, the new rotary tablet press with Wash In Place capability, that has been designed to satisfy the always increasing demand of automatic cleaning systems and operator protection.

The process area is completely isolated from the mechanical area through the use of Viton seals to separate the die table from the cover segment and from the lower machine part. Additionally a silicone band isolates the die fixing screws while rubber bellows seals protect the punches, thus avoiding contamination and limiting the area in contact with the product. Spray nozzles are located in each part of the process area and also inside the aspiration system: this guarantees to completely wash all parts of the working area. The use of water is limited to the process area avoiding the contamination of the mechanical area with water or product. Only a minimum quantity of water is needed for the washing.

Link zu weiterer Information

01.03.11.01 Ampoules, vials and similar containers (Closing machines)
01.03.11.04 Bottles (Closing machines)
01.03.11.13 Tubes (Closing machines)
01.03.13 Robot systems
01.03.14.01 Cartons
01.03.15.01 Full wrapping machines
01.03.15.02 Machines for partial wrap (banding machine)
01.03.15.03 Wrapping machines for large products
01.03.17.01 Banding machines
01.03.18.01 Aseptic filling machines
01.03.18.03 Filling machines for use under clean-room conditions
01.03.18.04 MAP (modified atmosphere packaging)-machines
01.04.05.01 Kraft paper bundling machines or wraparound case packing machines
01.04.05.05 Wrapping machines (fully wrapped, no shrinking)
01.04.05.06 Wrapping machines (partly wrapped, no shrinking)
01.04.07.01 Banding or strapping
01.04.07.02 Film wrapping
01.04.08.03 Cases and other rectangular products
01.05.01.04 Pressure sensitive labels
01.05.04.01 Checkweighers
01.05.04.02 Detecting devices for foreign bodies and matters
01.05.04.05 Equipment for checking product and packaging material
01.05.04.06 Equipment for detecting damages of products and packagings
01.05.07 Machines and equipment for subsequently pasteurizing and sterilizing packaged products
01.05.09.07 Shrink tunnels
01.07.01 Primary packaging
01.07.02 Secondary packaging
03.05.04 Chocolate spraying plants
03.05.11 Enrobing machines
03.07.05 Granulating machines
03.07.10 Metering and scaling of raw materials
03.07.11 Metering and scaling of raw materials
03.08.01 Blending and granulatine systems
03.08.02 Cleaning machines for containers
03.08.03 Coating systems (perforated, horizontal) / coaters
03.08.05 Containers to load or empty granulating machines, tablet, compacting and briquetting presses; dragee machines, etc.
03.08.06 Dragee pans
03.08.11 Tablet presses
03.10.01 Cleaning and disinfection systems (CIP and HACCP)
03.10.09 Metering and mixing systems
Welcoming you to
Hall 16- Stand D13-E16
At Interpack 2008 the IMA Group will present innovative machines and complete lines for the processing and packaging of pharmaceuticals, cosmetics tea and coffee.

Tea and Coffee Packaging
IMA will present the new CA3, a monobloc machine for the packaging of coffee in both soft pods for the typical American coffee and hard pods for the traditional Espresso. Also on show, the C27 packaging machine for tea in ecological filter bags (knot technology) and equipped for the production of the new Flip-Top carton, a smart package with simple opening and closing at every use.

Solid Dose Processing and Manufacturing
On show a wide and innovative range of machines for solid dose processing requirements: the new Kilian Synthesis 700 WIP tablet press with Wash In Place system, the Zanasi Lab capsule filling machine fitted with a new microtablet dosing unit, the new Hermetica capsule banding machine for tamper evident sealing of capsules and the new highly flexible and reliable Perfima 500 perforated pan for tablet coating. Also available to view will be the well-known Roto Cube high shear granulator and single-pot processor, and the TwinValve high containment valve system, both manufactured by Zanchetta.

Aseptic Filling and Freeze-Drying
IMA is proud to have on its stand BOC Edwards Pharmaceutical Systems, world leader in freeze-drying technology and now part of the IMA Group. On show a complete aseptic processing line for vials composed of a linear washing machine Hydra, a VHP sterilization tunnel Blue Galaxy, an in-line filling and stoppering machine Sterifill F2000 and an IMA Edwards automatic loading and unloading system to and from the freeze-dryer.

Packaging
Among the novelties on show, is the Gianti integrated blister line equipped with the new Touch&Change (Small Format Adjustment Drive), a system developed in collaboration with Sick-Stegmann. You will also see the new PG CI02 compact blister and tray-forming machine. Also on show, a complete line composed of the TR200 blister machine, the Dynamica cartoner and the new Sensitive 3T labelling and tamper evident machine. The complete line is suitable for the production of small and medium batches with a prevalence of single unit.

On the subject of tablet counting IMA will show for the first time the new Swiftpack Monopharm1 which is a true innovation. IMA will also exhibit the Conta 150 vision inspection tablet counter.

The other line on show will be composed of the Co.ma.di.s. CD180 tube filling machine equipped with a robot feeding system and the Flexa cartoner.
IMA will present for the first time the new CPS50, side-loading case-pack suitable for the packaging of individual or bundled cartons into pre-glued RS cases. The machine has been specifically designed to handle small dimensioned cases at high speed.

Finally on show, novelties in visual inspection proposed by Tattile Antares Vision and an innovative solution for the production of blister on demand developed in collaboration with Hapa.

For further information, visit our website: www.ima.it

Exhibitor Data Sheet
The new PERFIMA is a perforated pan for tablet coating allowing a high flexibility and reliability. The shape of the pan combined with the mixing baffles position ensure a perfect mixing of the cores and a uniform distribution of the coating material. The machine can work a wide range of batches: from 25% to 100% of the pan capacity, and the mixing capability is maintained in case of working with a minimum or a maximum quantity of product. Additionally position and dimensions of the outlet air duct allow a uniform drying of the product, thus saving energy. The spray guns are fitted on a sliding support arm and can be positioned and adjusted from the external part of the machine. Thanks to special seals the machine is completely isolated and can be therefore fitted with a completely automatic Clean In Place system: nozzles and spray balls covers all areas of the machine and are always in position. Accessibility is very good thanks to the front and side doors fitted on the machine. A through the wall installation is possible. PERFIMA is available in three models: Perfima 200, Perfima 500 (on show at Interpack 2008) and Perfima 800.

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Booth Hall 4 A40

PRODUCT OVERVIEW

03.10.02 Conveying and storage systems
Conveying and storage systems

Intralox

Intralox is the inventor and world's largest manufacturer of modular plastic conveyor belts. Our products give excellent performance and long life in applications for:

- food processing (meat, poultry, seafood, fruit & vegetable, bakery & snack food, tortilla)
- beverages (soft drink, beer, water)
- container
- automobile & tire manufacturing
- material handling
- and more

Satisfactory belt performance is guaranteed in writing. Teams of account managers and sales engineers provide on-site evaluations and payback analyses of belt investment in addition to technical assistance for retrofitting or installation if needed. Intralox has a 99.9% on-time shipping record and guarantees in writing that all standard and emergency shipments will leave on time.

J.K.V. de Chocoladevormen Specialist B.V.

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Booth
Hall 2 A16

PRODUCT OVERVIEW

03.05.11 Enrobing plants
03.05.12 Hollow goods moulding plants
03.05.14 Moulds for solid and hollow good moulding plants
03.05.23 Tempering machines and heat exchangers

PRODUCT DETAILS

03.05.11 Enrobing plants

Hermes JKV 100

Hermes JKV 100 tempering- and moulding-machine with vibrating-table and a100 kg. capacity for moulding chocolates and hollow figures.

03.05.12 Hollow goods moulding plants

Hermes JKV 180

Fitting to the Hermes JKV 30; this enrober to cover various sorts of fillings.

JKV Junior

Width: 50 cm
Depth: 51 cm
Height: 48 cm
Weight: 32 kg

Ideal for small quantities of moulding, coloring or dipping in chocolate or coating.

220 or 110 volts

Scraper

Capacity approx. 500 moulds per hour. Store for 15 moulds.
Workingwidth 135 or 175 mm. Adaptable to Hermes JKV 30 or Hermes JKV 100.

03.05.23 Tempering machines and heat exchangers

Hermes JKV 30

Hermes JKV 30 tempering- and moulding-machine with vibrating-table and a 30 kg. capacity for moulding chocolates and hollow figures.
COMPANY NEWS

Lifting, lowering, swinging, guiding of many different loads without physical effort with the vacuum tube lifter Jumbo from J. Schmalz GmbH, crates, barrels, sheets of wood, cardboard boxes and in particular, sacks of all kinds can be moved easily and safely in production, trade and distribution. The powerful "Jumbos" are the intelligent answer to the continually increasing demands in material flow and internal logistics. Depending on the model and version, the vacuum tube lifters can grip and lift loads of all types weighing up to 300 kg without the need for chain or rope hoists, cranes, manipulators or similar lifting tackle.

Where the main task is the handling of heavy and unwieldy objects such as sacks of granulate, the vacuum tube lifter of the type "JumboSprint" is the best choice. The lifter and the load (such as paper or plastic sacks) can be guided precisely with two hands. The operator controls the vacuum with an integrated vacuum valve on the ergonomically designed operator handle: increasing the vacuum lifts the load, reducing the vacuum lowers it, in each case at up to 70 m/min. The directly driven blower developed especially for use in vacuum tube lifters offers major benefits: due to its high suction capacity, it is possible to handle even porous objects safely. The warranty period for the complete system is 24 months (in single-shift operation).

The Jumbo is designed in accordance with the latest ergonomical principles and permits almost effort-free lifting, lowering and movement of loads. Regardless of the working height, the operator can always adopt a healthy posture. The special sack gripper SG permits a single person to move paper and plastic sacks ergonomically, quickly and easily. The special shape of the gripper also ensures that the packing materials are not damaged. Great attention has also been paid to safe operation: the quick-acting non-return valve and the large area of the vacuum gripper prevent inadvertent dropping of the load even in the case of a power failure.

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Mit dem neuen Mehrfachsauggreifer Compact für Vakuum-Schlauchheber Jumbo bietet die J. Schmalz GmbH aus Glatten eine zuverlässige Hilfe für das sichere Transportieren und Palettieren von Kartons und anderen instablen Gütern bis zu einem Gewicht von 40 kg.


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Internet Address
www.jcmc0.com.tw

EMail
jcmc0@ms8.hinet.net

Booth
Hall 4 G20
**PRODUCT OVERVIEW**

03.08.11 Tablet presses

**PRODUCT DETAILS**

03.08.11 Tablet presses

Tablet Press
Your Best Choice for JCMCO Tablet Equipment to meet with different demands of tableting requirements.

Link zu weiterer Information
http://www.jcmco.com.tw

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**JEROS A/S**

Address
Nyborgvej 8
5750 Ringe
Denmark

Telephone (+45) 63 62 39 13
Fax (+45) 62 62 33 01

Internet Address www.jeros.com
EMail jeros@jeros.dk
Booth Hall 4 B49

**PRODUCT OVERVIEW**

01.01.05.05 Cleaning machines for crates
01.01.05.07 Rinsing machines
03.08.02 Cleaning machines for containers
03.10.01 Cleaning and disinfection systems (CIP and HACCP)

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**PRODUCT DETAILS**

03.08.02 Cleaning machines for containers

Cleaning machines for containers
The food regulations demand even better hygiene from the manufactures. For more than 40 years, JEROS produces high-quality cleaning machines, that meet the demands of the food industry concerning hygiene as well as operating the machines and dependability. As the only manufacturer, JEROS offers dishwashers, crate washers and tray cleaners of different sizes to large and small enterprises. JEROS has the right machine for every purpose. JEROS focuses on quality, flexibility, ergonomics and individual customer solutions. Therefore, it’s time for; Smarter Solutions.

JEROS-UTENSIL WASHERS 9 standard models with different size washing volume on offer, 2 of them especially dish-washers)By means of the specially designed lid, optimum integration of the JEROS industrial utensil washers into the working rotation is obtained. The specially designed lid makes it possible to feed the machine from three sides and to build in an additional mixing tap. The mixing tap, which can be fitted with an additional dishwasher shower, can be used as outlet or for optimum cleaning of the inside of the utensil washer. The machine can only be opened from above and therefore all machines need the same amount of space whether the lid is opened or closed. This facility means that the machine can be fitted into the smallest spaces. The machine is used for storage and therefore optimum integration into the working rotation can be obtained. When the machine is full, close the lid and the machine automatically starts washing. Beside all the small parts that are needed in the business, the JEROS industrial utensil washer has got space for 1-5 Euro crates at every washing. This means a high degree of flexibility because a JEROS washes everything in one utensil washer. As an option, all machines can be delivered with an automatic lid hoist system for opening and closing.

Link zu weiterer Information
http://www.jeros.com

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03.10.01 Cleaning and disinfection systems (CIP and HACCP)

Cleaning and Disinfection
The food regulations demand even better hygiene from the manufacturers. For more than 40 years, JEROS produces high-quality cleaning machines, that meet the demands of the food industry concerning hygiene as well as operating the machines and dependability. As the only manufacturer, JEROS offers dishwashers, crate washers and tray cleaners of different sizes to large and small enterprises. JEROS has the right machine for every purpose. JEROS focuses on quality, flexibility, ergonomics and individual customer solutions. Therefore, it's time for Smarter Solutions.

JEROS-UTENSIL WASHERS

9 standard models with different size washing volume on offer, 2 of them especially dish-washers. By means of the specially designed lid, optimum integration of the JEROS industrial utensil washers into the working rotation is obtained. The specially designed lid makes it possible to feed the machine from three sides and to build in an additional mixing tap. The mixing tap, which can be fitted with an additional dishwasher shower, can be used as outlet or for optimum cleaning of the inside of the utensil washer.

The machine can only be opened from above and therefore all machines need the same amount of space whether the lid is opened or closed. This facility means that the machine can be fitted into the smallest spaces. The machine is used for storage and therefore optimum integration into the working rotation can be obtained. When the machine is full, close the lid and the machine automatically starts washing. Beside all the small parts that are needed in the business, the JEROS industrial utensil washer has got space for 1-5 Euro crates at every washing. This means a high degree of flexibility because a JEROS washes everything in one utensil washer. As an option, all machines can be delivered with an automatic lid hoist system for opening and closing.

Link zu weiterer Information
http://www.jeros.com
Schnelle und eindeutige Prozesswertdarstellung, leichte Einstellung und Konfigurierbarkeit sowie Flexibilität standen bei der Entwicklung des digitalen Anzeigeinstruments JUMO di308 im Vordergrund. Dieses neue Einbaugerät mit modularem Aufbau im Format 96 x 48mm rundet das Anzeigerprogramm der JUMO GmbH & Co. KG, Fulda, ab.


Durch die optionale Analogausgangskarte kann der angezeigte Prozesswert als Einheitssignal an Folgeräte (Schreiber, Regler usw.) galvanisch getrennt weitergegeben werden.
The fast, unambiguous presentation of process values, easy adjustment and configuration, and flexibility, were at the center of development activity for the JUMO di308 digital indicator.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of

This new panel-mounting instrument in modular design and

In the fully built out version, the JUMO di308 supports a fast signal sampling time of 96 x 48mm format completes the range of indicators available from JUMO GmbH & Co. KG, Fulda, Germany.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of Process values are displayed very precisely by a high-contrast multicolor LCD multifunction display with background lighting. This is composed of a five-digit 7-segment display combined with an eight-digit 16-segment Multitext display.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of If a limit is infringed, the Multitext display, which has a configurable color scheme, indicates the process alarm in unmistakable plain text. Alarm text messages can also be displayed as event-controlled messages with up to

In the fully built out version, the JUMO di308 supports a fast signal sampling time of 24 characters in a moving text output.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of Even the basic version includes, as well as the analog input, two binary inputs/outputs and two switching outputs, in addition to the interface for setup and configuration. The configurable analog input permits the connection of RTDs, thermocouples, resistance transmitters and standard current and voltage signals.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of The three option slots that are available allow the user to adapt the instrument to suit every kind of measurement task within the process. No less than seven different plug-in modules are available, implemented with electrical installation for multiple measuring inputs, relays, binary inputs, analog outputs, $485 interface, PROFIBUS-DP interface, and solid-state relay outputs.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of In the fully built out version, the JUMO di308 supports a fast signal sampling time of 50msec, whereby the limit monitoring, which is just as fast, ensures that its message is passed on via an output module.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of The numerous display options, such as the Min/Max value display, Hold value display, taring function as well as various kinds of limit monitoring, can be set up in the clearly structured user interface with the 4 keys on the front panel or through the comfortable setup program.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of A wide variety of process values can be handled, such as temperature, pressure, force, humidity, current and voltage. If special sensors are to be used, then a customer-specific linearization table is available, or the coefficients of the polynomial can be entered.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of The additional options make the indicator very flexible in use. A further option is the use of 2 free display channels for math or logic functions derived from combinations of measurements.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of The math function, for instance, can be used in conjunction with pressure transmitters to implement a filling-level monitoring for horizontal tanks.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of And with the optional RS485 interface, the instrument can be linked into a plant. In the fully built out version, the JUMO di308 supports a fast signal sampling time of network, using the MODbus protocol. A connection via PROFIBUS-DP permits the exchange of process data and message texts between the indicator and PLC.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of The optional analog output module can pass on the indicated process value to other devices, such as recorders or controllers, as a standard signal that is also electrically isolated.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of The membrane keypad on the front panel has IP65 enclosure protection, ensuring reliable operation even in very hostile environments.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of Two power supply options are available:

In the fully built out version, the JUMO di308 supports a fast signal sampling time of 110 240V AC, 48 63Hz or 20 53V AC/DC, 48 63Hz. The 18V/30mA supply output can be used to supply a 2-wire transmitter. Screw terminals are provided for the electrical connection.

In the fully built out version, the JUMO di308 supports a fast signal sampling time of important areas of application are:

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - thermal process engineering

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - test beds

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - weigher systems

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - the food and luxury foods industry

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - plant and equipment engineering

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - chemical and pharmaceutical installations

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - the packaging and plastics industry

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - building automation

In the fully built out version, the JUMO di308 supports a fast signal sampling time of - heating, ventilation, and air conditioning (HVAC)

In the fully built out version, the JUMO di308 supports a fast signal sampling time of Further information can be found at www.jumo.net

In the fully built out version, the JUMO di308 supports a fast signal sampling time of

Exhibitor Data Sheet

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More information and functions
Search function
Search for News, Exhibitors, Products or Information about the fair
Enter search key: 
Auf der SPS/IPC/DRIVES 2007 stellt JUMO seinen Bildschirmschreiber JUMO LOGOSCREEN nt mit neuen Funktionen und zahlreichen Erweiterungen im Hard- und Softwarebereich vor.


Von besonderem Interesse für Anwender, die ihre Geräte in einem Netzwerk betreiben, ist die Erweiterung des in jedem JUMO LOGOSCREEN nt implementierten Webservers. Mit ihm können Prozessdaten über einen Browser (Internet Explorer 6.0) online visualisiert werden. Die Vorteile: kein Aufwand, keine Kosten, hoher Kundennutzen!

Service Link

empfehlen

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09.01.03 Extruders
09.02.22 Plants for extruded snacks
09.03.01.02 Cereal cooling machines
09.03.01.06 Extruders
09.08.01 Blending and granulatine systems
09.08.04 Compacting and briquetting presses
09.08.09 Spraying equipment and dosing systems
09.08.11 Tablet presses


Zusätzlich zu den neuen Gerätemerkmalen wurde die Kommunikations- und Auswertesoftware des Bildschirm-schreibers so erweitert, dass automatisierte Ausdrucke an einem PC-Drucker, z. B. von Chargendaten, erstellt werden können.

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Anlageneigenschaften:

- Exakte Dosierung von Trockenstoff, Flüssigkeiten, Dampf und Wasser.
- Bandkuhler mit variabler Schichtthöhe und Verweilzeit. Granuliereinrichtung für Aufzuchtfutter von 0,1 mm bis 2 mm.

03.03.01.02 Cereal cooling machines

Bandaggregat Trockner / Kühlk für den Trocknen und Kühlung, für hohe Dauerbeanspruchung.

Die Kühlung erfolgt durch zwei physikalische Vorgänge:

- Die Kühlung/Trocknung erfolgt im Quer- und Gegenstromprinzip, je nach Anzahl der Bänder. Die Kalt/Warmluft strömt von unten quer zur Laufrichtung der Förderbänder durch das Produkt nach oben.

Dabei wird die Luft zunehmend erwärmt, und es wird eine schonende Trocknung/ Kühlung ohne Rißbildung bei Pellets erreicht. Aufgrund der modulen Bauweise können die Aggregate für die jeweils benötigte Verfahrenstechnik optimal zusammengestellt werden.

03.08.01 Blending and granulatine systems

Schnellmischer SMW

KTM Konditionierer Trockner Mischer

Der Schnellmischer überzeugt durch sehr kurze Chargenzeiten (perfekte Vermischung in 20-90 Sekunden). Das reinigungsfreundliche Design und die komplette Restentleerung machen den Mischer hygienisch einwandfrei.

- All-In-One
- Mischen
- Bedampfen
- Trocknen / Kühlen im Chargenbetrieb Flüssigkeitszugabe möglich produktababhängig

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03.08.01 Blending and granulatine systems

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- All-In-One
- Mischen
- Bedampfen
- Trocknen / Kühlen im Chargenbetrieb Flüssigkeitszugabe möglich produktababhängig

Food-Bereich:

- Gewürz-Industrie
- Tee-Industrie
- Cerealien- und Snackindustrie
- Mahl- und Backindustrie
- Suppen- und Soßenpulver-Hersteller

Feed-Bereich:

- Chargenmischen
- Mycotoxin-Behandlung (DON)
- Hygienisieren + Trocknen + Mikrokomponenten-Zumischung
- Bypassprotein-Behandlung + Trocknen und Kühlen
- Fischfeed-Pellets
- Chemie u. Pharmaindustrie:
  - Enzym- und Additivproduktion
  - Waschmittel und Detergenzien
  - Rückgewinnung / Recycling
  - Pharma-Produkte
  - viele weitere Anwendungen mehr...

Auslegungskriterien

Der Inhalt der Chargenmischer wird in Liter Nutzinhalt angegeben

- z.B. 1.000 l Inhalt in kg = Nutzinhalt x Schüttgewicht
- z.B. 1.000 l x 0,5 t/m³ = 500 kg

- Füllungsgrad:
  - Minimum 10 %
  - Maximum 120 %

- Der Nutzinhalt eines Mischers beträgt ca. 70-80 % des Bruttoinhaltes.

Baugrößen:

- 100, 500, 1000, 2000, 3000, 4000

- Mischerwerkzeug: Verstellbare Mischpaddel auf einer Welle angeordnet
- Gehäuse: Mischaufbau im Verhältnis 1:1

- Werkstoff: St 37-2, oder Edelstahl, produktspezifische Teile in 1.4301 möglich

Lagerung: Außenliegende Stehlager
Aussaft: Bodenklappe über die gesamte Mischerlänge; Klappe wird el.-pneum. betätigt
Antrieb: Aufstockgetriebemotor
Anschlüsse
Kontrollöffnung: In der Misch trommel endschaltermgeschützt
  - Im Gehäuse-Aussaftbereich endschaltermgeschützt

Druckluft: Fertig verlegt, einschl. Wartungseinheit

- Optionen: Reinluft Trockner und Kühlung, Zerhacker, Tulpenmesser, Flüssiggeldüs en, Dampfdüsen, Begleitbeheizung, Chargenmischer
**PRODUCT OVERVIEW**

**03.02.18** Mixers and kneaders
**03.07.04.01** Batch cookers
**03.07.06.01** Batch cookers
**03.07.08.02** Batch cookers

**PRODUCT DETAILS**

**03.02.18** Mixers and kneaders

Various machines

VARIOUS MACHINE HELP COOKING AND MIXING PROCESS

Wide variety such as Rotary Fryer with rotating drum for sauté, Pulper-finisher, Potato Crusher, Various Steam Kettle, meet various stage of cooking and mixing process.

Use


Steam Jacketed Kettle GC

Power supply -
Heat source Steam/Gas/Electric
Kettle capacity 100-1,000L

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**PRODUCT OVERVIEW**

**01.02.05** Cleaning machines for products (e.g. fruit, salad)
**01.05.04.02** Detecting devices for foreign bodies and matters
**03.02.17** Metering and scaling of raw material
**03.10.02** Spreading machines
**03.10.04** Conveying and storage systems

**PRODUCT DETAILS**

**03.02.17** Metering and scaling of raw material

Cluster Breaker
Prepares frozen fruit, vegetables or diced meat for further processing by separating clusters and discharging uniform-sized product.

Impulse Compact Vibratory Conveyor
Provides a small-footprint electromagnetic option for applications where space is an issue ideal for precision metering, transfer, scale feeding and packaging.
Impulse Compact Vibratory Conveyor (Standard)
Offers electromagnetic conveying precision, speed, and safety in a compact footprint and a wide range of standardized widths and lengths.

Impulse Electromagnetic Vibratory Conveyor
Provides exact metering, instant start/stop control, and gentle conveying for fragile products. This line of Smart Shakers® contains no moving parts, bearings or belts to fail and no oil to contaminate product.

Material Handling Hopper
Meters product in combination with Key Iso-Flo® and Impulse Smart Shaker® vibratory conveyors, or installed as a freestanding hopper/tote dumper

Tote Bin Dumper
Transfers fruit, vegetables, seafood, bulk and non-food products simply and economically. This equipment ranges from a single-station model to multiple units used for mixing.

Vari-Feeder Metering System

Proportions and meters for mixing or controlling product flow. This system also improves recovery and cost-efficiency by virtually eliminating product damage from infeed shearing.

Veg-Mix System
The versatile Veg-Mix System comes complete with dumping, declustering, metering, mixing, conveying, and controls for proper mixing of product.

03.10.02 Conveying and storage systems
Alignment Vibratory Conveyor
Keeps product moving in a uniform orientation, with automation efficiencies allowing operation at peak capacity. These standard or custom designs often show payback in less than a year.

Bed-Driven Vibratory Conveyor
Transports food and bulk products in heavier applications where greater displacement is needed. This is one of the most sanitary food processing conveyors available.

Belt Conveyor
Elevates, declines, or transports product on USDA-approved fabric, plastic, or metal mesh. A complement to Key handling and automated sorting equipment, with specialization in food and pharmaceutical industrial applications.

Collection Vibratory Conveyor
Offers food and non-food processors reliability, virtually no vibration transmission to support structure, simple sanitation and maintenance, and unrivalled versatility.

Forté Control Systems
Controls and monitors Key Smart Shaker® vibratory conveyors, processing systems, even optical and laser inspection systems, from a single source.

Horizon Vibratory Conveyor
Conveys delicate products as a horizontal motion conveyor with slow-forward/quick-back action, virtually eliminating breakage, coating loss, and condiment build-up.

Hydro-Flo Food Pump

Transfers fragile food products horizontally or vertically up to several hundred feet, using water as the transport medium and protective cushion.

Impulse Compact Vibratory Conveyor
Provides a small-footprint electromagnetic option for applications where space is an issue. Ideal for precision transfer, collection, scale feeding and packaging.

Impulse Compact Vibratory Conveyor (Standard)
Offers electromagnetic conveying precision, speed, and safety with a compact footprint and a wide range of standardized widths and lengths.

Iso-Flo® Dewatering Vibratory Conveyor (Standard)
Removes excess water after pumping and prior to freezing or further processing. Ready for quick delivery and flexible installation in many sizes and capacity levels.

Iso-Flo® Vibratory Conveyor
Isolates all vibratory forces in the conveyor bed, not the frame, floor, or workers. Iso-Flo® is the industry-standard for vibratory food processing equipment.

**Marathon Vibratory Conveyor**
Moves product up to 100 feet on a single Smart Shaker® bed. With energy evenly distributed along the entire bed, Marathon ensures consistent performance and efficiency.

**Material Handling Hopper**
Meters product in combination with Key Iso-Flo® and Impulse Smart Shaker® vibratory conveyors, or installed as a freestanding hopper/tote dump.

**Spiral-Flo**
Combines vibratory conveying with the small footprint of a vertical screw, this easy-to-clean, one-piece spiral elevator is an efficient use of plant space.

High-Capacity, High-Performance from Key. Manta's two-meter (79") wide scan area the maximum available today combines with its powerful, modular vision engine to give large-volume processors added throughput and sorting strength. Manta features the flexibility of camera-only, laser-only or a camera-FluoRaptor-laser combination for the most comprehensive sort possible.

**Optyx® 3000 Raptor Sorter**
Combines precision laser sorting with Optyx® 3000’s color cameras to detect foreign material (FM), such as glass, rocks, insects and other debris in addition to product defects.

**Optyx® 3000 Sorter**
Inspects product by color, shape, and size with Key's industry-leading cameras. Its one-meter wide (40") footprint is designed for lower-volumes and tight spaces; also used to recover usable rejects for top yield.

**Optyx® 3000 Sorter for Tobacco**
Removes defects and FM from the product stream and may be used to reclaim stripped tobacco for further use. Its compact size lets it slip easily into existing layouts.

**Optyx® 6000 Raptor Sorter**
Detects and ejects foreign material and defective product with cameras, Raptor laser technology, and twice the throughput of Optyx® 3000 without precision loss (a Key-only advantage).

**Optyx® 6000 Sorter**  
Sorts product with twice the capacity of the Optyx® 3000, exceptional color recognition, and 15 distinct camera configurations to meet specific application needs.

**Tegra® In-Air Sorter**  
Provides 360° vision, precisely targeting hidden defects and EVM; handles up to a million objects a minute, ejecting unacceptable material within a millisecond of detection.

**Tobacco Sorter (TS3)**  
Recognizes more than 2 million colors to detect and remove FM and subtle product defects from strip tobacco, tobacco stem and other leafy product (such as tea).

**PRODUCT OVERVIEW**

- **03.03.01.12** Machines for manufacturing slurries/syrup for coating of extrudates
- **03.03.01.13** Metering and scaling for raw materials
- **03.07.01.01** Aerating units batch operation
- **03.07.01.02** Aerating units continuous operation
- **03.07.01.03** Batch cookers
- **03.07.01.05** Continuous cookers
- **03.07.01.06** Continuous mixing equipment
- **03.07.04.01** Batch cookers
- **03.07.04.02** Beating machines
- **03.07.04.03** Continuous cookers
- **03.07.04.05** Metering, mixing and tempering units
- **03.07.08.02** Batch cookers
- **03.07.08.03** Caramelisers
- **03.07.08.04** Continuous cookers
- **03.07.08.05** Cooking, tempering and metering equipment for centre filling materials
- **03.07.08.09** Metering and mixing unit for ingredients
- **03.07.08.10** Embossing lines for hard and soft caramels
- **03.07.08.15.02** Tempering belts
- **03.07.09** Liqueur sugar plants
- **03.07.12.01** Aerating units batch operation
- **03.07.12.02** Aerating units continuous operation
- **03.07.13** Pre-dissolving and cooking machines
PRODUCT DETAILS

03.03.01.12 Machines for manufacturing slurries/syrup for coating of extrudates

Quality Jelly - Jelly, fondant and more
Klöckner Hänsel’s machines and installations in the jelly field, as well as related products, have the most advanced available technology. Our jelly and fondant lines work successfully world-wide in order to enable our customers to produce high quality aerated and transparent jelly products as well as depositable and flavoured fondant masses. Our jelly installations, as well as the fondant lines, can be configured from an extensive product range, in order to fulfil almost all the production requirements of our customers. If there is no appropriate plant concept available on the market, our team develops customer-specific solutions in our application laboratory. Klöckner Hänsel’s jelly installations for the production of aerated and transparent products are configured individually. Klöckner Hänsel’s fondant plant conception it is possible to produce fondant creme, bakery fondant, milk fondant and fruit fondant of highest quality. Of course, other components from the Klöckner Hänsel product range can be integrated, too. Whatever jelly or gum product the customer requires, Klöckner Hänsel’s installations always offer an individual and economical solution.

Knobel Confiseriemaschinen AG

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Switzerland

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PRODUCT OVERVIEW

03.02.01 Biscuit and wafer filling machines
03.02.09 Depositing machines
03.02.13 Extruders
03.05.02 Chocolate extrusion equipment (mesh and stick extruders)
03.05.06 Cooling and heating tunnels
03.05.07 Cutting equipment
03.05.08 Decorating equipment

PRODUCT DETAILS

03.05.02 Chocolate extrusion equipment (mesh and stick extruders)

KCM ColdPress
KCM ColdPress

Latest version of the patented ColdPress® system. New rim-press technology which allows to press multiple colours of Chocolate and Chocolate-like masses in one mould. The ultimate solution for Assortments and any other delicate shaped product.

Various machine-sizes available. From the Artisan style production with 275 mm moulds up to industrial applications with 1200 mm moulds.

The dried air and the silver coated copper-tools are granting shiny products with extraordinary shelf-life.
Z-axis:150mm
X-axis:300mm (optional)

Link zu weiterer Information
http://www.knobel-ch.com
**PRODUCT OVERVIEW**

03.08.11 Tablet presses

**PRODUCT DETAILS**

03.08.11 Tablet presses

**XP 1**

Die Exzenterpresse XP 1 ist eine Neuentwicklung, bei der das mechanische Grundprinzip der bewährten und legendären KORSCH EK 0 übernommen wurde. Natürlich wurden bei dieser Neuentwicklung alle Forderungen des höchsten GMP- Standards berücksichtigt, die heute an eine moderne Maschine gestellt werden. Die XP 1 ist eine kleine, robuste und handliche Maschine. Mit dieser Presse können vollautomatisch Tabletten mit einem Durchmesser bis zu 25 mm hergestellt werden, die max. Fülltiefe beträgt 20 mm und die Hubzahl ist stufenlos von 5 bis 60 min⁻¹ verstellbar.

Unsere Lösung:


**Link zu weiterer Information**

http://www.korsch.de

**XP 1 Wip/WipCon®**

Insbesondere in Hinblick auf den Bedienerschutz beim Umgang mit hochaktiven Produkten wurde jüngst die XP 1 WipCon® entwickelt, eine manuell waschbare Tablettenpresse mit Handdusche im Isolator, Unterdruck und Handschuheingriffen. Die Tablettenpresse nimmt wenig Platz ein und lässt sich leicht verschieben. Dadurch lässt sie sich gut in bestehende Anlagen integrieren.

Die Exzenterpresse XP 1 Wip/WipCon® ist eine Neuentwicklung, bei der das mechanische Grundprinzip der bewährten KORSCH XP 1 übernommen wurde. Natürlich wurden bei dieser Neuentwicklung alle Forderungen berücksichtigt, die heute an eine moderne Maschine gestellt werden. Die XP 1 Wip/WipCon® ist eine kleine, robuste und handliche Maschine. Mit dieser Presse können vollautomatisch Tabletten mit einem Durchmesser bis zu 25 mm hergestellt werden, die max. Fülltiefe beträgt 20 mm, der max. Pressdruck 50 kN und die Hubzahl ist stufenlos von 5 bis 60 min⁻¹ verstellbar.

**Link zu weiterer Information**

http://www.korsch.de

**Krüger & Salecker Maschinenbau GmbH & Co. KG**

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**PRODUCT OVERVIEW**

03.02.03 Co-extruder for filled products

03.02.06 Cutters and choppers

03.02.10 Dough rollers

03.02.12 Enrobing and coating machines for extruded products

03.02.13 Extruders

03.02.19 Moulding machines

03.02.20 Moulding rollers, engraved

03.05.07 Cutting equipment

03.05.19 Praline paste forming machines
03.05.20 Sprinkling equipment
03.05.25 Single piece confectionery and bare take-off systems
03.05.26 Robotic take-off and feeding systems
03.07.01.07 Longitudinal and lateral cutting machines
03.07.04.04 Depositors and moulders
03.07.06.05.06 Starch sprinklers
03.07.06.06 Sugar sanding and oiling equipment
03.07.07.01 Ball forming machines
03.07.07.03 Cooling belts
03.07.07.08 Forming extruder and co-extruders (also multicolor)
03.07.08.11 Post forming rolling stations
03.07.10 Liquorice confectionery plants

PRODUCT DETAILS

03.02.03 Co-extruder for filled products
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
http://www.kands.org

03.02.06 Cutters and choppers
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
http://www.kands.org

03.02.10 Dough rollers
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
http://www.kands.org

03.02.12 Enrobing and coating machines for extruded products
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
http://www.kands.org

03.02.13 Extruders
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
http://www.kands.org

03.02.19 Moulding machines
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
http://www.kands.org

03.05.07 Cutting equipment
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
http://www.kands.org

03.05.19 Praline paste forming machines
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
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<td>Products and Packaging</td>
<td>Krüger &amp; Salecker Maschinenbau GmbH &amp; Co. KG</td>
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</table>
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**PRODUCT OVERVIEW**

- 01.02.03.03 Volumetric dosing
- 01.05.01.04 Pressure sensitive labels
- 03.02.09 Depositing machines

**COMPANY NEWS**

KULP Volumetric Fillers & Depositors are used for filling liquids, semi-liquids, pastes, creamy products with particulates in food, bakery confectionery, cosmetics, chemical and paint industries. They are suitable for the small manufacturers who have a daily production of 10,000 containers, or for filling luxury products or small capacities with wide range of products. There are 5 different models that change according to filling ranges from 5 ml to 5000 ml.

The working system is pneumatic where the parts are provided from FESTO. Every machine has high resistable sealings to abrasives also with a temperature of 85°C in standard. With a high filling accuracy, they are robust and easy to use & clean.

**Exhibitor Data Sheet**

Link to weiterer Information
http://www.kands.org
03.07.11 Post forming rolling stations
Krüger & Salecker Maschinenbau GmbH & Co. KG

Link zu weiterer Information
http://www.kands.org
03.07.10 Liquorice confectionery plants
Krüger & Salecker Maschinenbau GmbH & Co. KG

KULP Ltd.
Bohle Film Coater BFC
Coating Uniformity Technology Leap

The Bohle Film Coater BFC is an alternative to the usual pan coater. With an innovative process concept, the Coater is characterized by its superior functionality and excellent results.

Obvious process technology advantages can be seen in the Bohle air handling philosophy within the coating pan. Spray drying is virtually eliminated, reducing spray solution losses and improving the structure of the tablet coat. Tablets are handled gently thanks to the pan geometry and the unique blending elements.

Even with such technological benefits, the Bohle BFC film coater is still classified as a perforated pan coater according to SUPAC guidelines. This classification acceptance is invaluable for new capital equipment appropriation and process validation efforts.

The unique blending baffles result in outstanding blend uniformity at slower speeds and in shorter times. This is the pre-condition for good coating uniformity as well. The coating uniformity of the Bohle Coater has been tested multiple times from laboratory scale up to large production scale (batch sizes from 4 to 600 kgs) all with similar results. Coating uniformity measured as relative standard deviation in weight gain (RSD) of the coating film only are in a range from 2.5% to 4.5%. For active coating or functional coating like enteric coating this is essential to fulfill easily the demands of the Pharmacopeia (USP or Ph.Eur.). These superb results can even be beneficial for simple cosmetic coats or taste masking where the total amount of coating fluid can be significantly reduced, lowering the overall process cost when compared to a regular pan coating process.

Link zu weiterer Information
http://www.lbbohle.de/german/produkte_coating_bohle.htm

Bohle Lifting System HS

PRODUCT OVERVIEW
03.08.01 Blending and granulatine systems
03.08.03 Coating systems (perforated, horizontal) / coaters
03.08.07 Lifting and tipping devices for containers
03.08.08 Screening and comminution machines
03.08.10 Systems for automatic recipe weighing

PRODUCT DETAILS

03.08.01 Blending and granulatine systems

Bohle-Fluid-Bed-System BFS
Suitable for drying, granulation, layering and pellet/particle coating.

The new generation of fluid bed systems offers many exciting, new concepts. This new processing design is much more robust than traditional Wurster technology.

Due to the shift from top-spray technology to tangential-spray technology, the latest design of the BFS is extremely compact and reduced in overall height.
- simple access and exterior cleaning
- easy opening without replacement
- easy handling
- small overall height
- easy fixing and changing of the filter bags

Link zu weiterer Information
http://www.lbbohle.de/german/produkte_granulation_fluid-bed_bohle.htm

http://www.lbbohle.de/german/produkte_coating_bohle.htm
Stationary Lifters for lifting, docking, inverting, and rotating various containers, drums, or other equipment.

Bohle lifting equipment is designed for safe reliable operation in a cGMP environment. Lifters capable of handling up to 2000 kg, with heights of up to 12 meters are possible. With material handling applications, reliability of the equipment is paramount and Bohle delivers with a proven design engineered to operate 24/7 with repeatable accuracy of docking far above industry norms.

Safety is also given the highest priority in the Bohle equipment with a design factor of 7 for all structural components, an electromagnetic brake on all motors for fail-safe operation, and an optional safety brake device to prevent sudden falls of the lifted load.

No two handling applications are ever the same, custom designed solutions are our speciality so contact us with your requirements and let Bohle solve your problem.

Link zu weiterer Information
http://www.lbbohle.de/german/produkte_handling_bohle.htm

03.08.08  Screening and comminution machines

Bohle-Turbo-Mill BTM
The operator-friendly, modular and compact cGMP design of the BTM ensures optimal results and excellent throughput rates of even the most difficult products. The mobile carriage and variable height adjustment allow the unit to be tailored to suit the requirements of specific pharmaceutical production.

Product is evenly filled into the Bohle Turbo Mill BTM milling chamber via a rotating valve. Within the chamber, a blade assembly rotating at high speeds reduces the product into particles by cutting or impacting them. Particles are then discharged through a screen which regulates the final particle size. High rotor speeds (up to 6000 rpm) are mainly responsible for the immediate size reduction of the product. The blade assembly can be flipped depending on product characteristics - rotation direction does not change. Dry material is reduced by the hammer-like impact side of the blades. For wet material, the rotor is turned and the knife-shaped cutting side of the blades causes the size reduction.

Fully operational Bohle Turbo Mills are available for thorough tests at Bohle’s Service Center.

Link zu weiterer Information
http://www.lbbohle.de/german/produkte_sieben_turbo-muehle_bohle.htm

03.08.10  Systems for automatic recipe weighing

Bohle Weighing System


Ausstellerdatenblatt

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Suchwort eingeben:

Current batch processing deployed in pharmaceutical companies reveals several significant disadvantages. The results of a traditional batch process are often based on the comprehensive experience of the staff. Ever improving measuring technology and the associated knowledge and results gained over many years heralded a new era of advanced production for users. Continuous production for solid manufacturing is an FDA-approved and recommended tool to produce unmatched quality through improved process control and understanding. Today, most active substances are already manufactured under continuous production. An essential benefit becomes obvious when considering the cost-effectiveness of continuous production. A machine or system is only profitable when in operation. System operation is extremely low for batch processing. Moreover, it must be taken into account that quality control of many products is more time consuming than the production itself. When utilizing the Bohle-Conti-Granulator, in-process inspections are not required because the process is monitored and controlled online continually. Lost batches are a thing of the past with Bohle's new technology. Through the more compact design of the Bohle continuous production line vs. batch installation, significantly lower investment is required. In many cases, laboratory equipment is no longer needed as the system can be used for lab trials and clinical trials as well as for full production! An even higher savings potential can be obtained through operating costs. Staffing is significantly reduced because the system requires only monitoring. Further benefits result from the shorter and infrequent cleaning processes. In addition, there are significantly lower product losses. Hence continuous production is economical and beneficial. Scale-up is a non-issue as new equipment is not required. It is also possible to multiply an existing line. High output can be achieved through the long time operation of continuous production and scale-up is often unnecessary. The production outputs with a six days per week operation time result in the following values: 6 kg/h result in approx. 45 tons/year, 30 kg/h result in approx. 225 tons/year. The Bohle concept provides full flexibility for the user. From the start, high containment conditions, which must be adhered to in daily production, have been taken into account. The innovative production method enables revolutionary cost savings and an increase in productivity combined with significant hygiene improvement via total containment.

Exhibitor Data Sheet

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**PRODUCT OVERVIEW**

01.01.04.03 Machines for sorting, aligning and feeding of packagings
01.02.06 Combining or single lining machines
01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process
01.05.08.02 Storages for products and packaged products
03.10.02 Conveying and storage systems

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**PRODUCT DETAILS**

**03.10.02** Conveying and storage systems

**Curved belts (belt bends)**

LM is one of the European leading suppliers of rubber belt curves. LM belt curves are divided into 2 main product families:

- Belt curves with knife edge rollers
- Belt curves with conical end roller

Belt curves with knife edge rollers are typically used for confectionery and food processing applications.

The main technical feature of these bends are the very small revolving end rollers (up to 9mm), which allow a perfect transfer even the smallest products.

The sizes available allow to cover any specific need with usable width ranging from 200mm to 2500mm and inner radius ranging from 200mm to 2000mm.

Speed can exceed 100 m/min and construction executions can meet the standards required by the most demanding applications, for example in terms of sterilization and abrasive environments.

---

**Lalesse Extrusion B.V.**

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**PRODUCT OVERVIEW**

03.02.03 Co-extruder for filled products
03.02.13 Extruders
Lalesse shows at Interpack the new drive system on their extruders.
The new drive system is the so-called direct drive, a system of 4 electro motors placed around the main shaft of the extruder and drive directly this main shaft. This means no more motor sticking out of extruder, no more pulley and V-belt and no more need for bearing housing.
The direct drive has a very high torque, the main power of an extruder, the drive can be varied in speed from 200 - 500 RPM or up to 800 RPM on other models. The drive is very quiet and vibration free. The drive is water cooled. The electric motors are controlled by one frequency inverter.
The direct drive extruder, Lalesse model 90D comes in two types: 500 RPM and 800 RPM, capacities range from 120 - 200 kg/hr, controls by regular control panel or via Touch screen panel linked to PLC.

All of our machines are designed to be easy to operate, clean, and maintain.
All of our machines are designed to be easy to operate, clean, and maintain. Whether purchasing quality equipment, designing new production machinery, or looking to recondition an existing machine, Latini-Hohberger Dhimantec is unparalleled in meeting every objective of candy, bakery and cereal manufacturers.

Link zu weiterer Information
http://www.lhdusa.com

**Lindor Products B.V.**

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<tr>
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<td>EMail</td>
<td><a href="mailto:mixers@lindor.nl">mixers@lindor.nl</a></td>
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**PRODUCT OVERVIEW**

03.02.18 Mixers and kneaders
03.03.01.01 Batch mixers
03.03.02.01 Batch mixers
03.07.01.04 Batch mixing equipment
03.08.01 Blending and granulatine systems
03.10.06 Laboratory equipment

**PRODUCT DETAILS**

03.02.18 Mixers and kneaders
LINDOR 500*, LINDOR 750*, LINDOR 1000*, LINDOR 1500*, LINDOR
(*the numbers behind LINDOR indicate the net useful volume, so 500 stands for 500 litres etc)
Lindor 750
Technical characteristics:
The frame is made from carbon steel painted with a powder coating. All components coming into contact with the mixed product are made from AISI 316L. All welded seams, both inside and outside the mixing drum, are ground and polished. The blades are welded smoothly to the inside of the mixing drum. The mixer is driven by one or two E-motors via a gear box. The discharge valve is operated mechanically. All the rotating parts are protected according to CE legislation. The mixer is constructed to meet any customer specifications.

Link zu weiterer Information
http://www.lindor.nl

LINDOR 70* LINDOR 200*
(*the numbers behind LINDOR indicate the net useful volume, so 70 stands for 70 litres and 200 stands for 200 litres)
The LINDOR 70 can also be used as a laboratory mixer. Both LINDOR 70 as LINDOR 200 can be used as production mixers.
Technical characteristics:
The frame is made from stainless steel AISI 304. All components coming into contact with the mixed product are made from AISI 316L. All welded seams, both inside and outside the mixing drum, are ground and polished. The mixer is driven by a motor of 0.37 kW, 400 VAC, 50Hz, IP55. The discharge valve is operated mechanically. All the rotating parts are being protected, the drum is protected by a stainless steel AISI 304 protection cover. The mixer is constructed to meet any customer specifications.

Link zu weiterer Information
http://www.lindor.nl

03.03.02.01 Batch mixers
LINDOR 4000, LINDOR 7000*, LINDOR 8000*, LINDOR 12000*, LIND
(*the numbers behind LINDOR indicate the net useful volume, so 4000 stands for 4000 litres etc)

Lindor 8000
Technical characteristics:
The frame is made of carbon steel and will be painted with a powder coating. All components coming into contact with the mixed product are made from AISI 316L. All welded seams, both inside and outside the mixing drum, are ground and polished. The blades are welded smoothly to the inside of the mixing drum.

The mixer is driven by a motor of 11 kW - 44kW, 400 VAC, 50Hz, IP55. The discharge valve is operated pneumatically (Festo). Lindor 750
All rotating parts are protected according to CE legislation. The mixer is constructed to meet any customer specifications.

Link zu weiterer Information
http://www.lindor.nl

Lock Inspection Systems

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PRODUCT OVERVIEW

01.05.04.01 Checkweighers
03.10.08 Metal detectors

PRODUCT DETAILS

03.10.08 Metal detectors

MET 30+
Exceptional sensitivity
Wet & Dry applications
Detects real-life contaminants
Exceptional Quality Assurance Solution
Withstands aggressive cleaning
User-friendly with auto-learn and automatic product tracking feature
Metalised film operation
Networking capability with Datacheck software and 32 bit processing
Standard 12 language menu
With improved detection performance, processing capabilities and simplified operation, the MET 30+ is setting new metal detection standards in the food, pharmaceutical, paper, plastics and other industries.

Designed to detect real life contaminants such as swarf and wire, the MET 30+ is equally effective in both wet and dry applications. Rugged and robust the MET 30+ withstands the increasingly aggressive cleaning environments encountered throughout all industries today.

Link zu weiterer Information
MET 30+ 3f
Operates at three crystal tuned frequencies
Automatic Frequency Selection
Balance Control Circuit
Easy to use menu structure
Available with Touchscreen or Membrane keypad display
Lock’s ADC software - standard with Touchscreen display
Data management systems available with all detectors
Enhanced Process Control
Lock has built upon the reliability and sensitivity of its MET 30+ to design a metal detector that meets the ever demanding need of the industries, to utilise the detector with a variety of products, the innovative 3f works at three crystal tuned frequencies and is capable of automatically selecting the optimum frequency.
For example, when inspecting dry biscuits the detector will automatically select high frequency, whereas for a product wrapped in metallic film it will operate at a low frequency. The user can rest assured that the detector's microprocessors will optimise the settings - whatever the product or packaging.
This ensures the most advanced detection technology available in the market today to ensure the best protection against contamination within all food products and versatility within the production line.
The MET 30+ 3f is available with either a touchscreen or membrane keypad.

Link zu weiterer Information
http://www.lockinspection.com

TOUCHSCREEN OPTION
Large easy to use display
Reliable and sealed to IP66
Bright sunlight readable Electroluminscent (EL) Display
Easy to use menu structure
Incorporates Lock's ADC software
Data management systems available with all detectors
Provides a powerful on screen graphical diagnostic tool
Lock's touchscreen display panel can be incorporated on all MET 30+ metal detectors, this offers personnel a large touchscreen display using state-of-the-art technology whilst continuing to deliver reliability and stability that is synonymous with all Lock’s equipment. The software for the touchscreen has been specially designed to deliver a series of user-friendly menu screens, which displays Lock's ADC graphic technology software that acts as a ‘window to the detection envelope' providing operational and maintenance staff with a powerful on-screen diagnostic tool. This allows operational and maintenance personnel a quick and easy to use display for all functionality of the metal detector.

Link zu weiterer Information
http://www.lockinspection.com

Lödige Maschinenbau GmbH, Gebrüder

<table>
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<tr>
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<th>Elsener Str. 7-9</th>
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PRODUCT OVERVIEW

03.02.18 Mixers and kneaders
03.03.01.01 Batch mixers
03.03.01.04 Continuous mixers and moisturising systems
03.03.02.01 Batch mixers
03.03.02.05 Continuous mixing and moisturising systems
03.04.03 Kneading and mixing machines
03.05.18 Praline centre manufacturing machines
03.07.01.04 Batch mixing equipment
03.07.01.06 Continuous mixing equipment
03.07.05 Granulating machines
03.08.01 Blending and granulatine systems
03.10.09 Metering and mixing systems

PRODUCT DETAILS

03.02.18 Mixers and kneaders

Labormischer
Lödige stellt die neuen Labormischer mit 5, 10 oder 20 l Mischvolumen vor. Die erfolgreichen Mischerei der M-Serie wurden entsprechend den Kundenvorgaben überarbeitet und modernisiert. Das Ergebnis ist eine neue Generation der Labormischer, die die gewohnte Mischqualität mit verbesserter Ausstattung und Ergonomie verbindet.
Durch konsequente Verwendung erprobter Standardbauteile ist es gelungen, den Preis zu reduzieren - und dies ohne Kompromisse bei der bekannten Lödige-Qualität.
Der Labormischer ist ideal geeignet für die Entwicklung neuer Formulierungen und Verfahren in der Schüttgut-Technologie. Vielfältige Optionen erlauben die individuelle Anpassung an die jeweilige
Aufgabenstellung.


03.03.01.01 Batch mixers

DRAIS Misch- und Reaktionssysteme

Der Geschäftsbereich Misch- und Reaktionstechnik der Draiswerke Mannheim wurde von Lödige (Paderborn) übernommen und ist jetzt eine Division von Lödige. Die hier dargestellten Maschinen und die Technologie blieben unverändert.

03.03.01.04 Continuous mixers and moisturising systems

Ringschichtmischer CoriMix® CM

Kontinuierlich arbeitender Ringschichtmischer, für sehr hohe Durchsetzleistungen bei kurzer Verweilzeit, geteilter Mischbehälter für gute Reinigung und Wartung

Gesamtvolumen 4 - 2.500 ltr.

03.03.02.01 Batch mixers

TurbuKneter® TK

Einwelliger Kneter mit speziell gestaltetem Knetwerk, hervorragend als Flusher geeignet, totraumfreies System, hohe spezifische Antriebsleistung, automatisierbar, Platz sparend

Gesamtvolumen 5 - 5.000 ltr.

03.03.02.05 Continuous mixing and moisturizing systems

Universalmischer KUM

Der reinigungsfreundliche, vertikale Universalmischer KUM erreicht bei niedrigem Energieeintrag eine hohe Mischleistung bei geringer Temperaturerhöhung des Produkts. Das Mischwerkzeug benötigt nur eine Umfangsgeschwindigkeit £ 9 m/s zu Erzielung einer ausgeprägten Mischtrombe - die Voraussetzung für eine homogene Mischung.

Eine optimale Produktqualität selbst bei der Vermischung unterschiedlichster Partikelgrößen und Schüttgewichte ist dadurch garantiert. Bei Zugabe von flüssigen Komponenten wird eine spezielle Maschinenausstattung eingesetzt.

03.05.18 Praline centre manufacturing machines

Herstellung

Um den anspruchsvollen Prozessen unserer Kunden aus der pharmazeutischen Industrie gerecht werden zu können, ist ein Teilbereich unseres Technikums GMP-gerecht gestaltet.

Wir können den gesamten Fertigungsprozess vom Mischen und Granulieren über das Trocknen des Feuchtgranulates bis zum Coaten der Komprimate mit Ihrem Produkt testen, sowohl auf Laborgeräten mit kleinen Ansatzmengen als auch auf scale-up-fähigen Pilot-Anlagen. Ist der Herstellungsprozeß für Ihr Produkt gefunden, können wir auch nach Absprache eine Bemusterung durchführen.

03.07.01.04 Batch mixing equipment

FKM

Universal - Chargenmischer FKM


Einsatzgebiete:

- trockene Feststoffe (pulverförmig, körnig, kurzfaserig)
- trockene Feststoffe und Flüssigkeiten (Anfeuchtung + Granulierung)
- Flüssigkeiten und Pasten niedriger Viskosität

03.07.01.06 Continuous mixing equipment

Kontinuierlicher Mischer KM

03.07.05 Granulating machines

Ringschichtmischer CoriMix CM (kontinuierlich)
Der Ringschichtmischer ist ein schnellaufender, kontinuierlich arbeitender Mischer für große Durchsatzleistungen. Er wurde speziell für die homogene Einmischung von flüssigen oder pastösen Komponenten in trockene Trägerstoffe entwickelt. Der entscheidende Einsatzzweck für den CM ist Agglomeratfreiheit des Produkts bei Zugabe geringer Flüssigkeitsmengen bzw. uniforme Granulatformung bei Zugabe großer Flüssigkeitsmengen.

03.08.01 Blending and granulating systems

Pharma - Chargenmischer GMP

03.10.09 Metering and mixing systems

DRUVATHERM® Vakuum - Schaufeltrockner VT


Höchste Mischgüte
Zirkulierende Produktführung
Große Wärmübertragungsflächen
Niedrige Bauhöhe
Leichte Reinigung - CIP-fähig
Verlässliches scale-up
Geringe Produktrestmengen
Ausrüstung
GMP- Design / Vakuumfeste Konstruktion
Homogenisator für den Eintrag von höchsten Scherraten und geeignet für kleinste Tropfengrößen und enge Tropfengrößenverteilung
Sowohl kurze als auch lange Rückführungsleitung für noch gezieltere Prozessführung
Mischorgan für höchste Ansprüche an Viskosität und Produktverhalten sowie Produkthomogenität
Selbstanliegende Abstreifer ausgeführt als Mischorgane; im Reversierbetrieb nicht anliegend und für Selbst-reinigung ausgeführt
Bedienpaneel der Steuerung integriert in die Gehäusefront (optional)
Anwendungen
Der LDIV wird dort eingesetzt, wo halbfeste Produkte verarbeitet werden, bei denen hohe Mischgüte erforderlich ist und in einem oder mehreren Prozess-Schritten homogenisiert werden muss.
Dies geschieht bevorzugt bei der Herstellung von Emulsionen im Bereich Kosmetik, Pharma, Lebensmittel, Feinchemie
Ausstellerdatenblatt

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Suchwort eingeben:
Lödige DRUVATHERM® VT Shovel Dryers are batch-process vacuum dryers. The main shaft with shovels is regulated by frequency converter to achieve an optimal adjustment to the process. The special mixing elements rotate in the cylindrical drum, which is equipped with a heating/cooling jacket, and generate a three-dimensional movement of the product (Lödige mixing principle of the mechanically generated fluid bed). The resultant frequent contact of particles with the heat transfer surface reduces the drying times to a minimum.

Intensive mixing prevents temperature and moisture gradients in the product. High heat transfer means more effective drying.

Gentle thermal treatment of the product under vacuum

Multiphase process (mixing, granulating, drying, cooling)

Economical solvent recuperation

Mode of Operation

The product movement creates an intensive contact of individual product particles with the heated wall of the machine and at the same time treats the product as gently as possible. Rotating choppers, installed inside the drum, provide additional dispersion during possible product transition phases and are available as an option. Fine particles in the solvent vapours are collected by a pneumatically cleaned filter mounted on the machine and are returned to the product bed for drying.

The same principle is used by the Laboratory Shovel Dryer DRUVATHERM® VT 20, providing reliable scale-up to production size. The system is CIP/WIP suited.

Range of Applications

End and intermediate pharmaceutical products

Chemicals

Recycling

Different types of sludge

Moulings, friction and fibre compounds

Dyestuffs

Plastics (fibre polymers)

Agrochemicals

Chemical specialities

Exhibitor Data Sheet

Loma Systems

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PRODUCT OVERVIEW

01.05.04.01 Checkweighers
01.05.04.02 Detecting devices for foreign bodies and matters
01.05.04.05 Equipment for checking product and packaging material
01.05.04.06 Equipment for detecting damages of products and packagings
01.05.04.07 Filling hight inspection machines
03.10.08 Metal detectors

PRODUCT DETAILS

03.10.08 Metal detectors

Loma IQ3+ Metal Detector

The IQ3+ has all the features of the IQ3 but with the addition of an easy to use, icon driven, intuitive full colour graphical touch screen; making it even simpler for operators to use and achieve maximum functionality from the machine.

The IQ3+ technology is report and data capture ready, meaning HACCP and retailer compliance is made simple, and on-board Ethernet and a USB port enable remote data collection.

The addition of the IQ3+ technology to the IQ3 means that the machine is now available in multiple languages. Context sensitive help windows increase the operator’s ability to use the machine autonomously, whilst security and user ID options allow manufacturers to set varying levels of access to settings and functions for their operators.

By running the product to be inspected through the machine, the IQ3+ technology has the unique ability to auto select the correct operating frequency in seconds, making it ideal for the food and packaging industries as major changes in product and packaging no longer require the expense and inconvenience of engineer set up and production downtime is minimised. Selecting the correct operating frequency is key to optimising detection of the grades of stainless steel used in
these industries.

Designed to survive even the harshest of manufacturing environments, the IQ3+ meets with IP69K high temperature, high pressure wash-down environmental protection standards.

The IQ3+ is a leader in its field, offering increased immunity over other metal detectors from vibration, electrical interference, case distortion and thermal shock.

The IQ3+ technology can be fitted to an existing Loma IQ3 and its predecessor the IQ2 machine. All metal detectors in this range can benefit from the upgrade to touch screen and enhanced features that the IQ3+ offers.

COMPANY NEWS

Following last year’s successful launch of its cutting edge variable frequency metal detector, the IQ3+, Loma Systems, leading global suppliers of metal detection, checkweighing, and X-ray inspection equipment is proud to launch its next generation checkweigher – the compact and versatile CW3.

The CW3 Checkweigher is designed very specifically with the food production industry in mind. The checkweigher can easily be integrated into high-speed lines with belt speeds up to 120m/min, making this unit ideal for today’s high volume production lines. Fast and accurate, the CW3 can cope with a wide range of flexible and rigid packs weighing up to 1.5kg, and future models will be able to handle heavier weight packs.

The demanding and specific needs of industrial food production, such as strict cleanliness and enhanced durability, have been key factors in Loma’s development of the machine, following the company’s ethos of Designed to Survive. The machine will operate accurately at low temperatures and is resilient to cold, which is crucial when many food production lines run in near freezing environments.

Constructed of stainless steel, right down to the bearings and rollers, the CW3 Checkweigher will happily endure real-world production line conditions and the inevitable intensive cleaning processes needed to maintain hygiene standards. It is designed for the toughest industrial environments – the integrity of the system meets IP69K harsh environment cleaning specifications with enhanced protection for high temperature, high-pressure washdown regimes.

Another major facet of Loma’s development of the checkweigher has been improved usability and ergonomics. It is a flexible, customisable unit that will fit neatly into most existing conveyor systems, improving accuracy and usability in many operations. User-friendly touch screen controls offer simple, multi-lingual operation for a wide variety of operators. With this increased flexibility, the unit can easily adapt to new or changing products and pack sizes, and can even be switched to other production lines or manufacturing plants should the need arise.

The checkweigher has a simple USB connection and a PC interface making it easy to produce reports and statistics and to download these either to a memory stick or to a factory network.

Added to this, Loma have made sure the CW3 Checkweigher is fully compatible with their IQ3/ IQ3+ metal detector system, so both machines can be used in unison and controlled using the same interface panel. This combination system will store the product weight details and contaminant detection requirements of dozens of products, so that safely changing products on the line is fast and easy. This ability is particularly useful in applications such as contract packaging, where it brings about both a significant reduction in downtime and a major improvement in food product safety, reducing downtime.

As well as being fast and efficient, the CW3 Checkweigher is designed with a small footprint so it takes up as little production line space as possible. The design is easy to clean, having paid keen attention to minimising bug-traps, and the bead-blast surface of the machine is water-repellent to stop cleaning solutions settling. This dramatically cuts drying times – a significant consideration in any cleaning regime. Quick-release mechanisms for conveyors and other attachments also make cleaning easier and further reduce the potential for dirt to build-up.

The CW3 Checkweigher is an exciting product launch for Loma, as the company’s Managing Director, Simon Spencer commented. The CW3 represents another advance by Loma in providing affordable weighing technology dedicated to the needs of the Food Industry. It is particularly well suited to weighing and inspecting the growing number of products sold by average weight, such as cheese, which it
handles accurately and cost-effectively. Supermarket Codes of Practice and other important food manufacturing regulations have a major impact on food suppliers who need the best technology as well as value for money. Great value and state-of-the-art technology the CW3 Checkweigher delivers on all fronts!

Loma is a world leader in the design and manufacture of in-line inspection equipment. With a comprehensive range of Metal Detectors, Checkweighers and X-ray systems, Loma is committed to providing the most efficient and cost-effective solutions for all food product inspection requirements.

Exhibitor Data Sheet

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Following the success of their cutting edge variable frequency metal detector, the IQ3, Loma are proud to be launching the latest addition to the range the IQ3+. The IQ3+ has all the features of the IQ3 but with the addition of an easy to use, icon driven, intuitive full colour graphical touch screen; making it even simpler for operators to use and achieve maximum functionality from the machine. The IQ3+ technology is report and data capture ready, meaning HACCP and retailer compliance is made simple, and on-board Ethernet and a USB port enable remote data collection.

The addition of the IQ3+ technology to the IQ3 means that the machine is now available in multiple languages. Context sensitive help windows increase the operator's ability to use the machine autonomously, whilst security and user ID options allow manufacturers to set varying levels of access to settings and functions for their operators.

By running the product to be inspected through the machine, the IQ3+ technology has the unique ability to automatically select the correct operating frequency in seconds, making it ideal for the food and packaging industries as major changes in product and packaging no longer require the expense and inconvenience of engineer set up and production downtime is minimised. Selecting the correct operating frequency is key to optimising detection of the grades of stainless steel used in these industries. Designed to survive even the harshest of manufacturing environments, the IQ3+ meets with IP69K high temperature, high pressure wash down environmental protection standards.

The IQ3+ is a leader in its field, offering increased immunity over other metal detectors from vibration, electrical interference, case distortion and thermal shock. The IQ3+ technology can be fitted to an existing Loma IQ3 and its predecessor the IQ2 machine. All metal detectors in this range can benefit from the upgrade to touch screen and enhanced features that the IQ3+ offers.

Exhibitor Data Sheet

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Loma Systems, leading global suppliers of metal detection, checkweighing, and X-ray inspection systems will be exhibiting a range of new next generation inspection solutions at this year’s Interpack show, to be held at the Düsseldorf Exhibition Centre in April.

Loma staff will be on hand at Interpack to demonstrate how easy the CW3 Loma will be showcasing their exciting new checkweigher the CW3 at this year’s show. The compact and versatile CW3 machine can be engineered to suit individual application requirements and will fit comfortably into most existing conveyor systems. Loma units are well known for their toughness and durability and every unit is designed to survive even the harshest of manufacturing environments. Reflecting this, the CW3 is constructed of stainless steel, right down to bearings and rollers. The machine is built in a modular format so it can share common components with other machines and spare parts can be changed quickly.

Loma staff will be on hand at Interpack to demonstrate how easy the CW3 Loma staff will be on hand at Interpack to demonstrate how easy the CW3 Checkweigher is to use. The multi-lingual control system is designed to be simple and easy to use, even for less experienced operators, thanks to its clear and well-layed out touch-screen control panel.

Loma staff will be on hand at Interpack to demonstrate how easy the CW3 The CW3 has a USB connection and a PC interface making it easy to produce diagnostic and statistical reports of performance, and to download these either to memory stick or to a factory network.

Loma staff will be on hand at Interpack to demonstrate how easy the CW3 As well as the new CW3 Checkweigher, Loma will also be showcasing its IQ3+ metal detector system. Metal detection is the industry-standard method for ensuring finished food products are free from potentially hazardous metal contaminants and Loma’s range of metal detectors lead the field in sensitivity, stability and reliability. Loma staff will be on hand at Interpack to demonstrate how easy the CW3 The IQ3+ is a star performer, leaving other manufacturer’s metal detectors behind thanks to its increased immunity to vibration, electrical interference, case distortion and thermal shock. This innovative variable frequency metal detector makes HACCP and retailer compliance simple, thanks to its on-board Ethernet and USB connection.

Loma staff will be on hand at Interpack to demonstrate how easy the CW3 Loma staff will be on hand at Interpack to demonstrate how easy the CW3 Loma staff will be on hand at Interpack to demonstrate how easy the CW3 Loma will also be exhibiting the IQ2 FreeFall Metal Detection System, which provides highly sensitive metal detection for all types of gravity fed products such as snack foods, frozen vegetables, cereals, sugar, coffee/tea and flour.

Loma staff will be on hand at Interpack to demonstrate how easy the CW3 Complementing the checkweighing and metal detection products on show, Loma will also be displaying the X4 X-ray machine, which is able to detect non-metallic contaminants and monitor weight, size and shape of products to maintain strict safety and quality control. The X4 system is robust, reliable, hygienic and simple to use, offering customers a sophisticated, easy-to-operate and multi-functional inspection system. As with all Loma’s products, X-Ray customers will benefit from Loma’s high level of after sales service, and will receive a tailor made solution to their X-ray inspection requirements, proving the capabilities of the system before installation.

Loma staff will be on hand at Interpack to demonstrate how easy the CW3 Exhibitor Data Sheet

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**Macintyre Chocolate Systems**

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**PRODUCT OVERVIEW**

03.02.12  Enrobing and coating machines for extruded products
03.02.13  Extruders
03.02.18  Mixers and kneaders
03.04.01  Conches
03.04.02  Finishing machines
03.04.03  Kneading and mixing machines
03.04.04  Refining machines
03.04.05  Steel belt conveyors
03.04.07  Thermal storage tanks
03.05.02  Chocolate extrusion equipment (mesh and stick extruders)
03.05.03  Chocolate pumps
03.05.04  Chocolate spraying plants
03.05.05  Chocolate tanks
03.05.06  Cooling and heating tunnels
03.05.07  Cutting equipment
03.05.08  Decorating equipment
03.05.09  Depositing machines
03.05.10 De-tempering equipment
03.05.11 Enrobing plants
03.05.12 Hollow goods moulding plants
03.05.13 Moulding plants
03.05.16 Nut cluster plants
03.05.17 One-shot depositing plants
03.05.18 Praline centre manufacturing machines
03.05.19 Praline paste forming machines
03.05.20 Sprinkling equipment
03.05.21 Tablet and bar take-off and feeding systems
03.05.23 Tempering machines and heat exchangers
03.05.24 Vermicelli and non-pareille equipment
03.05.25 Single piece confectionery and bare take-off systems
03.05.26 Robotic take-off and feeding systems

PRODUCT DETAILS

03.04.01 Conches

Coating machines
The Refiner / Conche is fitted on its own table, supplied complete with master control console. The laboratory Refiner / Conche has a hand control for increasing and decreasing of pressure. The machine is fitted with a sampling valve and take off valve. The machine has been designed for easy cleaning and is fitted with a hinged delivery end that can be opened out and the machine cleaned thoroughly if cleaning from one product to the other. It can be fitted with a double shear as an extra to work with very thick mass - products as low as 21% fat content if required. This machine will produce high quality milk, dark and white chocolates, pralines, truffles, compounds and many other products.

(Power Assisted)
Suitable for rapid reduction and improved flavour development. Shorter cycle time.
These Refiner / Conches are supplied complete with master control console and power assisted pressure control for increasing and decreasing of pressure. The machine is fitted with its own extract unit and the delivery end is fitted with a sampling valve and take off valve. It can be fitted with a double shear as an extra to work with very thick mass - products as low as 21% fat content if required. This machine will produce high quality milk, dark and white chocolates, pralines, truffles, compounds and many other products.

Optional Extras
Sound reduction blanket - polished aluminium clad
Auto cycle control
Anti vibration strip - for installation
PLC control panel
Double shear attachment

In addition, we supply Moulding Plants, Enrobing Plants, Lentil Plants, Forming Plants, Panning Systems, Mixing technologies, to name but a few of the machines we manufacture in our extensive range of products.

03.05.13 Moulding plants

Moulding plants

03.07.04.04 Depositors and moulders

Moulding machine
MAKAT Candy Technology GmbH

Address: Feldstr. 52
56269 Dierdorf-Wienau
Germany

Telephone: (+49-26 89) 94 34-0
Fax: (+49-26 89) 94 34-33

PRODUCT OVERVIEW

03.05.17 One-shot depositing plants
03.05.19 Praline paste forming machines
03.07.01.07 Longitudinal and lateral cutting machines
03.07.04.04 Depositors and moulders
03.07.06.05.01 Depositors
03.07.06.05.02 Pallet conveyors
03.07.06.05.03 Starch drying and cooling plants
03.07.06.05.04 Starch removing plants
03.07.06.05.05 Starch sitting equipment
03.07.06.05.06 Starch sprinklers
03.07.06.05.09 Tray loaders
03.07.06.05.10 Tray stackers
03.07.06.06 Sugar sanding and oiling equipment
03.07.08.07 Depositing plants for hard and soft caramels
03.07.08.13 Sugar dummy manufacturing equipment
03.07.12.07 Marshmallow depositors (see also 3.1.4)
03.10.06 Laboratory equipment

PRODUCT DETAILS

03.07.06.05.01 Depositors

Depositors

Makat Candy Technology GmbH is able to supply depositors for a wide range of requirements, as well as additionally to existing production lines of other manufacturers or as a stand-alone solution. In connection with other companies of the BOSCH-Business Unit Confectionery and Chocolate, also projects in the area of bar production and packing can be realised.

03.07.06.05.03 Starch drying and cooling plants

TF 8000
The drying and cooling plant TF 8000 has specially been developed to dry and cool starch. The herein used whirl-layer-procedure ensures an excellent heat transfer and a high economic efficiency of the installation. For an involvement of the dryer/cooler in the complete starch circulation screw conveyors can be delivered. In this case an individual screw conveyor plan will be established.

Marchant Schmidt, Inc.

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54937 Fond du Lac, WI
USA

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Fax: (+1-920) 921-9640

PRODUCT OVERVIEW

01.01.04.03 Machines for sorting, aligning and feeding of packagings
01.02.02.04 Unpacking machines
03.02.06 Cutters and choppers
03.02.07 Cutting machines
03.05.07 Cutting equipment
PRODUCT DETAILS

03.02.07 Cutting machines

500 lb. Barrel/640 Block Cutter
The barrel/block cutter is designed with a sanitary roller bed, that is easily removed for cleaning. Quick product change, with rotating push head, allows operator to change from 640 lb. blocks or 500 lb. barrels in minutes. For safety purposes, the controls are mounted on a separate pedestal to move the operator away from the cutting area.

Designed to handle size reduction of 640 lb. blocks or 500 lb. barrels
Available with hydraulics or pneumatics
Harp wires tensioned with ratchet mechanism
Remote operator control panel
E-stops are centrally located on both sides of the cutter
Removable stainless steel bed rollers
Heavy-duty stainless steel construction for easy clean-up

Deli / Stick Cutting System
Designed to meet the growing demand for ready-to-eat products, the Deli-Cutter can quickly reduce a loaf of cheese to bite size cubes. Programming recipes allow the operator to change the machine from a cuber to a stick cutter. Interchangeable harps allow for alternate cube sizes. Like all Marchant Schmidt, Inc. products, this machine has been built for operator safety and a simplistic design that is easy to clean and maintain. A dual infeed/cutting option is also available for higher production needs or blending. The Deli Cutter comes in two different sizes: DCM2500 single cuber and DCM5000 double cuber.

Conforms to USDA dairy guidelines
Product rates up to 5,000 lbs. / hr.
Cube size: 1/2, 5/8, 3/4
Stick cutting: optional
Quick change harps
Fully enclosed cutting chambers
Hinged guard with interlocks
Touch screen control panel
Servo motor driven belts
Powered infeed (optional)

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Booth
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PRODUCT OVERVIEW

01.05.04.03 Equipment for analyzing product attributes
01.05.04.05 Equipment for checking product and packaging material
01.05.04.06 Equipment for detecting damages of products and packagings
03.10.06 Laboratory equipment
Mecmesin, a leading force & torque test solutions manufacturer, displayed a prototype of the new MultiTest-d test system at Interpack on stand SC01-1, 24th 30th April. Incorporating enhancements to its design and functionality, the MultiTest-d, when combined with a digital force gauge, will form an ideal entry-level motorised test system for professionals who wish to evaluate quality control parameters of their packaging products in tension and compression. The new system will retain the robust high quality design of the existing MultiTest motorised test range and continue to offer customers a cost-effective measurement solution through a superb range of added benefits. These include improved potentiometer control enabling greater precision and fine-tuning of critical test variables such as speed; the addition of displacement as a test measurement parameter, and an enlarged LCD screen offering clear and comprehensive test settings and result information.

One of the most significant advantages of the new system is the ability to run continuous test cycles. Customers needing to perform multiple tests on a sample and requiring minimal set-up time can now automate them to run continuously, thereby removing the need for an operator to initiate every test manually. The system is therefore an ideal solution for packaging professionals who wish to perform repetitive tests to assess the stress properties of their products. The expansion of the data-transfer capabilities means that quality managers can now rely on the new MultiTest-d to plot the graph of force and deflection to analyse essential physical parameters such as co-efficient of friction, peeling forces and tensile strength.

Visitors to the Mecmesin stand were able to see first hand the improvements and benefits of using this advanced motorised test system in a day-to-day working environment before its official launch in June.

For further information call +44 (0) 1403 799979 or email sales@mecmesin.com.

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Mecmesin, manufacturer of force and torque testing equipment, has announced the launch of the Tornado, a unique new digital tester.

The Tornado is designed to assess the low-level torques associated with small rotating components, from packaging closures to electrical controls, and building hardware to medical devices. Representing a major step forward in portable torque testing, the Tornado boasts an array of advanced capabilities, including pass/fail alerting with five programmable memory settings, a facility to characterise the two torque peaks associated with tamper-evident closures, an onboard memory of up to 500 readings and a bi-directional data interface for easy export of results.

A reliable method of measuring torque is essential in the development and production of small rotary components. It enables designers to perfect the feel of their products and allows manufacturers to guarantee quality in production. Equally at home in the laboratory or at the point of production, the compact and portable Tornado features a tough, water-resistant casing (rated to IP54), fabricated in non-painted polypropylene, making it suitable for use in pharmaceutical environments.

Four capacity models are available, ranging from the 1.5N.m option for delicate assessments, to the 3N.m, 6N.m and 10N.m capacity models for increasingly robust applications.

The Tornado’s digital torque capture electronics provide a far greater level of accuracy over traditional mechanical torque testers, and clear, intuitive controls ensure the unit is just as easy to use. An adjustable mounting plate grips the base of a sample, presenting it for application of clockwise or counter-clockwise torque by hand. Five dedicated function keys on the tester’s membrane keypad provide quick access to the most commonly used functions, whilst a lockable advanced menu navigates the Tornado’s more sophisticated capabilities. The Tornado is the successor to Mecmesin’s highly popular Orbis range of torque testers. The Orbis has now been redesigned into the same robust, waterproof casing as the new Tornado, but with fewer advanced features, to offer a 6N.m capacity entry-level alternative.

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MF - hamburg GmbH

PRODUCT OVERVIEW

03.05.06 Cooling and heating tunnels
03.05.07 Cutting equipment
03.05.08 Decorating equipment
03.05.11 Enrobing plants
03.05.15 Nougat paste tempering and aerating plants

PRODUCT DETAILS

03.05.06 Cooling and heating tunnels

Highly efficient cooling-tunnels
Highly efficient cooling-tunnels and specialized cooling methods as the multi-jet-cooling using the impingement effects guaranteed a first class final product with high gloss, best durability and long shelf-life.

03.05.11 Enrobing plants

Our innovative coating-lines

- Hygienic friendly design in stainless steel
- Service friendly due to 2-columns construction
- Tiltable windows on all sides
- All adjustments from the main control panel
- Integrated sieve station, exchangeable during production
- Unique Easy-Change-System enabling easy exchange of different masses
- Tempering system with cooling unit completely exchangeable

03.05.15 Nougat paste tempering and aerating plants

The stand alone tempering units are carefully aligned to your requirements, too.
Our scale of tempering machines comprises units with an integrated de-crystallization zone, solutions with built-in tank as well as independent chilled water unit

Micronizing Company (U.K.) Limited

PRODUCT OVERVIEW

03.01.05 Nut processing machines
03.01.06 Roasting and cooling plants
03.03.01.02 Cereal cooling machines
03.03.01.04 Continuous mixers and moisturising systems
03.03.01.09 Infrared-dryers/toasters
03.03.02.03 Cereal cooling machines
03.03.02.05 Continuous mixing and moisturizing systems
03.03.02.08 Flaking rollers
03.03.02.09 High frequency/microwave toasters
03.03.02.12 Puffing plants
03.03.02.15 Steam cookers for cereals
03.06.10 Cocoa roasting plants
03.06.12 Cocoa sterilizing plants
03.06.13 Deshelling plants for cocoa beans

**PRODUCT DETAILS**

03.03.01.02 Cereal cooling machines

**Cereal Processing - Consumer Foods**
Micronized cereals, and in particular wheat, form the basis of many healthy whole food diets, such as the muesli type breakfast. Another example is the application of malted toasted wheat for inclusion in bread, whereby the bitter taste of malted wheat is eliminated by the infra red process and replaced by a caramelized aromatic flavour. Grains may be cooked in a variety of physical forms, from flakes to soft grains, from flour to grits. Micronizing eliminates the steeping stage, and gives optimal starch gelatinization.

---

**Mill Powder Tech Solutions**

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| Yung Kang City, Tainan Hsien  
| Taiwan |
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| Fax | (+8 86-6) 2 53 86 97 |
| Internet Address | www.mill.com.tw |
| EMail | webmaster@mill.com.tw |
| Booth | Hall 4 E25-02 |

**PRODUCT OVERVIEW**

03.07.16 Sugar mills

**PRODUCT DETAILS**

03.07.16 Sugar mills

**Hammer Mill - 3**

**Application**
Foodstuff, Chemical, Plastic, Mineral Stone, Dye, Feed, Chinese medicine, Gypsum, Oyster Shell Glass, Paper and for raw material with crushed design.

**Feature**
Multiple use for every kind of crushing materials.
Except oily, sticky materials.)

---

**Pin Mill - 3 - A (GMP)**

**Application**
Foodstuff, Chemical, Pharmaceutical, Feed, Fertilizer, Mineral Stone, Metal, Ceramics, Gypsum, And any solid materials that need to be milled.

**Feature**
1) Multiple use for every kinds of raw materials, durable and low wastage.
2) Easy-operation, it can save time and power, high efficiency.
3) Long life components are easy to be replaced and cleaned.

**Flowing Explanation**
Raw material is fed into grinding room from feeding hopper. The First Grinding is a shearing force caused from the cutter impact in the inner of Rotor and Stator, and so on and so forth, the micro powder will be formed. After filtrating, the powder that smaller than screen mesh will be the products. The bigger powder will be ground in the Third Grinding until the powder can pass through the screen mesh. Finally, all the products will be discharged from the rotary valve.

---

**Turbo Mill - 400**
**Significant Features**

1) Stable performance  
2) Wear-resist mechanism  
3) Wide application field  
4) Easy inspection  
5) Space-saving  
6) Self-transportation  
7) Dust-free structure  

**Principle**

The pulverizing mechanism of Turbo-mill is due to the percussion caused by high speed revolution of the wings, the innumerable ultra-violent vortexes which break out behind the revoluted wings, and the high-frequency-vibrarting air caused by these vortexes, besides the usual pulverizing mechanism of simple impact and shearing. As the results, any brittle material could be pulverized into the several microns, and any sticky or elastic materials and heat-sensitive materials could be processed to the satisfactory extent.

**Vertical Mill - 5**

**Application**

Herb, Chemical materials, Mineral stone, Coke, Feed, Food, Starch, Beans, Bark, Coconut shell, resin, and crushing the coagulated...etc  

**Feature**

1) It uses milling with impacting crushed design, so that it can save power, get mass production and high efficiency.  
2) The crushing tools, and cutters are made by special alloy material. They are durable and always with excellent performance.  
3) Vertical type, so it only need a small space for installation.  
4) The grain of powder uniform and easy to select the grain from mesh.

**MINIPAN S.r.l., Food Processing Machines**

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Hall 3 E23  

**PRODUCT OVERVIEW**

03.02.01 Biscuit and wafer filling machines  
03.02.03 Co-extruder for filled products  
03.02.05 Crisp bread manufacturing  
03.02.06 Cutting machines  
03.02.07 Depositing machines  
03.02.08 Extruders  
03.02.10 Dough rollers  
03.02.12 Laminators  
03.02.19 Moulding machines  
03.02.20 Moulding rollers, engraved  
03.02.21 Plants for extruded flat bread  
03.02.23 Plants for rust and lye-bath articles  
03.02.26 Stick productions plants and machines  
03.02.32 Wire-cut and roll-out biscuit machines  

**PRODUCT DETAILS**

03.02.05 Crisp bread manufacturing  

GRX. The SCRAP FREE make up line for FLAT BREADS  

The flexibility of GRX® is now powered by an automatic sheeting line featuring the SCRAP FREE® system. Thanks to flanged guaging rollers, the GRESEX® LINE is capable to deliver to the forming machine a sheet of dough accurately controlled in thickness and length, which consent to avoid the nasty re-cut of the sheet edges.  

The SCRAP FREE® system is a great development, to reduce toward zero any kind of scrap on the raw product, to obtain a perfect shape,
enhancing the production efficiency. With an immediate result: great flexibility with low labour costs.

Link zu weiterer Information
http://www.minipan.com

03.02.16 Laminators

MINIPAN INDUSTRIAL SHEETING LINES
The top level of the range is populated by a series of reliable and extremely durable machines intended for the most strenuous production environments. Having useful widths from 800 to 1600mm, the industrial GRISS® line is suitable for automatic panning or direct loading on tunnel ovens. Their 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 taste to the shape of tradition.

Link zu weiterer Information
http://www.minipan.com

03.02.32 Wire-cut and roll-out biscuit machines

COMBY³ 800. 3 cylinders cookie depositor and wire cutter
A new achievement in cookie and biscuit production. Comby³ 800, with its mobile head, a heavy duty and extremely versatile industrial machine, capable to deliver on tunnel ovens or tray conveying systems. Comby³ 800 maintains the traditional features of wire-cutter, extruder and depositor, including Minipan’s 3 cylinder head, now powered by the most advanced technologies: head movement controlled by brushless motor and touch screen control panel. Strong and reliable, Comby³ 800, with its high performance capability, is already a benchmark for the industrial pastry forming machinery field.

Link zu weiterer Information
http://www.minipan.com

miromatic, mischen - dosieren - abfüllen, Michael Rothdach GmbH

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PRODUCT OVERVIEW
01.02.04.02 für flüssige Produkte
01.03.07.06 Behälter (Füllen und Verschließen (FS))
01.03.10.07 Behälter (Füllmaschinen)
01.03.10.10 Kanister (Füllmaschinen)
01.03.11.05 Behälter (Schließmaschinen)
01.03.18.01 Aseptik Füllmaschinen
01.03.18.03 Füllmaschinen für den Einsatz in sauberen Betriebsergebnissen
03.10.09 Zählgeräte und Dosier- und Mischsysteme

PRODUCT DETAILS

03.10.09 Zählgeräte und Dosier- und Mischsysteme

It is the mixing that counts. We therefore use mixing machines with our own concepts in the processing plants. The integration of processing data permits the exact adjustment before and during the mixing process. Together with the inline proceeding this leads to a very gentle treatment of the products and a high efficiency with low power consumption. miromatic is a renowned enterprise in Germany as far as the mixing in the milk- and delicatessen industry is concerned.

Link zu weiterer Information
http://www.miromatic.com
**COMPANY NEWS**


Mit dieser Allround-Maschine ist es miromatic gelungen, höchste Prozesssicherheit bei der aseptischen Abfüllung von Großgebinden zu erfordern. Abb.1: Der Abfüllanlagenexperte miromatic hat mit der neuen com-a für Gebindegrößen von 1 kg bis 10 kg jetzt erstmals eine aseptische Eimer-Abfüllanlage vorgestellt.

Ausstellerdatenblatt

Service Links

Service Links nach oben DatenschutzNutzungsbedingungen Seite drucken Seite

Empfehlen © Messe Düsseldorf

Mehr Informationen

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Suchwort eingeben:

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Hall 1 D25

**PRODUCT OVERVIEW**

03.05.11 Enrobing plants
03.10.02 Conveying and storage systems
**PRODUCT DETAILS**

**03.05.11** Enrobing plants

Enrobing lines
Separate in-feed table.
Double jacketed tank with forced water circulation and chocolate stirrer.
Separate temp. control with micro-processors for water and chocolate.
Air blower with adjustable speed and position.
Double jacketed chocolate pump.
Single or double unbreakable chocolate curtains.
Full or bottom enrobing.
Heated detailer with adjustable position and reversible rotation.
Wire mesh tensioning device & shaker.
Variable speed with inverter.

Link zu weiterer Information
http://www.morcosmachinery.com

**03.10.02** Conveying and storage systems

Conveying Lines
Solutions for transport problems. Standardized or tailored made designs. Different curves: 35 degrees - 180 degrees. Different widths: 200 - 1600 mm.

Link zu weiterer Information
http://www.morcosmachinery.com

**Neoceram S.A.**

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**PRODUCT OVERVIEW**

01.02.03.03  Volumetric dosing
01.03.10.01  Aerosol cans (Filling machines)
01.03.10.02  Ampules, vials and similar containers (Filling machines)
01.03.10.16  Tubes (Filling machines)
03.10.11  Pumps and valve systems

**PRODUCT DETAILS**

**03.10.11** Pumps and valve systems

Ceramic pumps main performances
Functional
High dosing precision
High level of tightness while seal free
No fluid contamination (very low particle release and no seal in contact with filled product)
Reliability and maintainability
Work in CIP (Cleaning in process) and SIP (Sterilization in process) conditions without seizing risk
Production run can be started in dry conditions because of the very low friction coefficient
Efficient cleaning thanks to zero porosity
Very high resistance to surface damage, wear and corrosion

**NETZSCH-CONDUX Mahltechnik GmbH**

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**PRODUCT OVERVIEW**

03.04.06  Sugar mills
03.06.08  Cocoa powder plants
03.07.16  Sugar mills

**PRODUCT DETAILS**

**03.06.08** Cocoa powder plants

CHOCOEASY®
The CHOCOEASY®-Anlagen (zum Patent angemeldet) wurden von der Firma NETZSCH-Feinmahltechnik GmbH gemeinsam mit einem Schokoladenproduzenten entwickelt.

CHOCOEASY® steht für ein neues, innovatives Herstellverfahren für Schokolade.


CHOCOEASY® wird standardmäßig in sechs verschiedenen Baugrößen angeboten. Mit der CHOCOEASY® 300 können Anzüge von 150 - 300 kg hergestellt werden. Das Modell CHOCOEASY® 6000 ermöglicht die Herstellung von bis zu 24 Tonnen pro Tag.

Do you think it is impossible to produce small quantities of high-quality chocolate to your desired flavor? NETZSCH-Feinmahltechnik GmbH presents the solution: the ChocoEasy® plant!

Using standard raw materials readily available on the market, dark, milk and even white chocolate can be produced on the ChocoEasy® quickly, cost-efficiently and consistently. A broad range of machines allows production of batches from 30 to 6000 kg within the enclosed, space-saving module. Thanks to innovative technology, the process steps conching and fine grinding combined with the user-friendliness of the module guarantee high quality, and reproducible, chocolates. There are no boundaries to your imagination when developing new formulations with the ChocoEasy®.

**03.04.03 Kneading and mixing machines**

**PML / PMH Planetary Mixing and Kneading Machines**

Smooth-running with high viscosity products

The enormous advantages of the NETZSCH planetary mixing and kneading machines type PML and PMH are clear, when viscous and pasty products can not be processed or only insufficiently on common agitating and dispersing aggregates. So, also fine pulversised and very light components can be dispersed in liquids very fast. NETZSCH planetary mixers have proven themselves for the production of silicones, temperature sensitive sealing materials, different kinds of adhesives, highly-filled pastes, fillers, dental masses, antirust products, plastisol, metal pastes etc..

The success of the planetary mixer is owed to the mixing principle. Comparable with the movement of the planets around the sun, the mixing organs additionally to the self rotation carry out a rotary movement. Thus they pass the whole mixing media in the stationary tank. The following scraper supplies the product from the tank wall into the zones with high mixing and kneading intensity.

The working volume ranges from 0.7 l for laboratory machines up to 1600 l for production machines. All machines have one thing in common: they are suitable for the vacuum operation and equipped with a batch tank. Tank emptying devices as system completion for production machines are also in the scope of delivery.
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**PRODUCT OVERVIEW**

03.01.01 Crushing machines
03.01.06 Roasting and cooling plants
03.06.02 Cocoa bean crushers
03.06.10 Cocoa roasting plants
03.11.01 Mills
03.11.02 Roasting machines

**PRODUCT DETAILS**

03.01.06 Roasting and cooling plants

Signum Probenröster
"Signum" Probenröster
Qualitätsröstung im Labormaßstab
Präzise Röstung
Reproduzierbare Röstergebnisse
Röstung ohne bewegliche Teile nur durch den Heißluftstrom
Einfach zu bedienen
Präzise Röstung: Einfach, flexibel, reproduzierbar
This Cut & Lay laminator is used to produce continuous homogeneous laminate stack of dough cut sheets and feed it to the biscuit cutting plant for further processing. The orientation of this machine is Vertical. The height of the machine is comparatively higher, but needs less floor-space for installation.

03.02.10 Dough rollers
Cutters and Rollers
To be installed in Rotary Moulders and Rotary Cutting machines for moulding or cutting biscuit shapes of desired designs and dimensions.

03.02.11 Dough sheeters
3-Roll Pre-sheeter
3 Roll Sheeter is the first unit in the Cutting Plant. This machine is used to produce an endless homogeneous dough sheet of the desired thickness that is fed to the Cutting Plant for further processing. There are two stages of reduction that are carried out by a set of three rollers installed in this unit.

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PRODUCT OVERVIEW
03.02.14 Glazing and drying plans for sugar coating
03.08.03 Coating systems (perforated, horizontal) / coaters
03.08.06 Dragee pans
03.08.07 Lifting and tipping devices for containers
03.08.11 Tablet presses
03.10.01 Cleaning and disinfection systems (CIP and HACCP)

PRODUCT DETAILS
03.02.14 Glazing and drying plans for sugar coating
Product Information
The Nicomatic Coating System NCS High technology and High quality system with a unique design with unmatched coating performance: aqueous and organic film coating, sugar coating for any type and size of tablets. We are a step ahead for pellet coating process with automatic powder layering
Capacity - Models range from 10 liters up to a full manufacturing scale of 2,300 liters. Two Tons batch capacity: The biggest coating pan in the pharmaceutical industry
Versatility - Our systems are capable to perform in the same equipment any kind of tablets, any size any shape with any kind of coating process
Shark Fin Baffles - High mixing efficiency with gentle product handling
Spraying System - No guns clogging
WIP - CIP - Automatic, guaranted, high efficient cleaning system, easy to validate system
It. Patent Thermojacket - To avoid any heating dispersion on the external side of the drum
Automatic powder dosing system - We have a patented exclusive technology. Electrostatic Powder System
Automatic powder dosing system - We have a patented exclusive system
We are waiting for you - We are specialist in process developing, consulting on new formulation and small scale production, we have a high tech lab available for you to challenge what we claimed.

03.10.01 Cleaning and disinfection systems (CIP and HACCP)

Product Information
The ICOS line
Stopper Processor. Washing Siliconizing Sterilizing Drying machine for Pharmaceutical closures
The LT and LT machines are fully automated machines, designed to meet the latest CGMP Standards. Our unique design will allow: excellent particle reduction rate, low residual moisture, no twins or clumping during the sterilization process. High flexibility: our machines have been validated to run both rubber and aluminum closures.
SD Class 100 Oven Dry Heat Sterilizers/Depyrogenizer
We say a true Class 100 because we can guarantee Class 100 over the entire temperature range from heat up to cool down, not just at room temperature or during the sterilization/depyrogenation phase.
AV/S & AV/L AUTOCLAVES
ICOS manufactures large number of standard sized of Steam, Air/Steam mixture, Superheated Water, autoclaves, ranging from 150 liters (5.3 cu.ft) to 7,000 liters (141 cu.ft).

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PRODUCT OVERVIEW
03.03.01.05 Cutting and forming machines
03.07.02 Cracknel manufacturing plants
03.07.02 Breaking drum (tumbler)
03.07.03 Cooling belts
03.07.04 Cooling tunnels

03.07.06 Equipment for raw material preparation
03.07.07 Filling extruder
03.07.08 Forming extruder and co-extruders (also multicolor)
03.07.09 Kneader
03.07.11 Mixing extruder
03.07.12 Rolling and scoring lines (sticks and pellets)
03.07.08.08 Extruders (mixing, forming and centre filling extruders)
03.07.08.09 Metering and mixing unit for ingredients
03.07.08.10 Embossing lines for hard and soft caramels
03.07.08.11 Post forming rolling stations
03.07.08.12 Rope forming and sizing machines
03.07.08.13 Sugar dummy manufacturing equipment
03.07.12.06 Extruding equipment
03.10.02 Conveying and storage systems
03.10.06 Laboratory equipment
03.10.12 Sifting and classifying machines

COMPANY NEWS
Nuova Euromec has introduced some years ago an innovative system for the production of ball, 3D (dimensional), dual colours and centerfilled lollipops. The concept is based on the proven technology of our Explorer chain forming system for great advantages on the centerfilled lollipop production. The system has been now improved to reach higher capacity up to 2200 pcs/min. by keeping user friendly, simplicity in design, quick and economical die set change over in few minutes.

Exhibitor Data Sheet

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**PRODUCT OVERVIEW**

03.02.01 Biscuit and wafer filling machines
03.02.03 Co-extruder for filled products
03.02.06 Cutters and choppers
03.02.07 Cutting machines
03.02.09 Depositing machines
03.02.10 Dough rollers
03.02.11 Dough sheeters
03.02.13 Extruders
03.02.19 Moulding machines
03.02.20 Moulding rollers, engraved
03.02.25 Spreading machines
03.02.32 Wire-cut and roll-out biscuit machines
03.05.02 Chocolate extrusion equipment (mesh and stick extruders)
03.05.07 Cutting equipment
03.05.08 Decorating equipment
03.05.09 Depositing machines
03.05.16 Nut cluster plants
03.05.17 One-shot depositing plants
03.05.19 Praline paste forming machines
03.05.20 Sprinkling equipment
03.07.01.07 Longitudinal and lateral cutting machines
03.07.12.05 Depositing machines
03.07.12.06 Extruding equipment
03.07.12.07 Marshmallow depositors (see also 3.1.4)

**PRODUCT DETAILS**

**03.02.01 Biscuit and wafer filling machines**

Gebäckmaschinen
Unsere Maschinen sind etwas Besonderes: Solider Maschinenbau, Verwendung innovativer Technologien, und vor allem so individuell wie Ihre Ideen und Anforderungen.


[Link zu weiterer Information](http://www.oka.eu)

**03.02.03 Co-extruder for filled products**

Extrudieren

Wir decken das gesamte mögliche Lieferspektrum von Extrudern ab. Angefangen mit einfachen Maschinen für das kontinuierliche Auspressen von Gebäckteig reicht das Spektrum bis hin zum Co-Extrudieren von Massen mit sehr unterschiedlichen Viskositäten in Arbeitsbreiten von 100 - 1.800 mm und, wenn gewünscht, auch noch darüber oder darunter.


[Link zu weiterer Information](http://www.oka.eu)
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#### PRODUCT OVERVIEW

- 03.04.03 Kneading and mixing machines
- 03.07.01.04 Batch mixing equipment
- 03.07.06.04 Metering and mixing units
- 03.10.09 Metering and mixing systems

#### PRODUCT DETAILS

**03.04.03 Kneading and mixing machines**

Vacuum mixer-homogenizers: MACEF

Three agitation groups:
- Two slow agitators: external anchor and internal, contra-rotating blades
- One fast agitator: installed on the bottom.

Anchor agitator equipped with Teflon scrapers, which can be easily disassembled.

Contra-rotating blades with variable profile suitable to generate an energetic and effective pumping of the product towards the fast agitator.

Customized agitator models to meet the most specific process requirements.

Supply of different interchangeable dispersion and homogenization groups.

Manufacturing in compliance with cGMP guidelines for the pharmaceutical, cosmetic and food production.

Standard version (with tilting vessel) and Pharma version (with fixed vessel) to meet any installation needs.

Parts in contact with the product made of S. S. AISI 316L.

Insulated body with stainless steel outer panelling; welded, tank-in-tank execution.

Wide range of optional items to meet all customer process requirements.

Stepless speed variation of slow agitators with digital indicator on the control board. (*)

Implementation of the unit able to work with internal pressure and a system for rapid cover closing (single manoeuvre) (*)

Implementation of the jacket suitable for steam heating (*)

Bottom valve (for discharge and aspiration of raw materials) in sanitary execution, in line with the vessel bottom, fully detachable for inspection by a single tri-clamp. (*)

Vacuum unit mounted inside the cabinet. (*)

Production and circulation of hot water for heating. (*)

Microprocessor to check mixer functions and process parameters. (*)

Electronic weighing system by means of loading cells with digital indicators of the weight and programming keyboard (*)

Stainless steel cabinet and protection guard. (*)

Documents and protocols to meet IQ and OQ requirements. (*)

(*) Optional items

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#### PRODUCT OVERVIEW

- 01.03.18.02 CAP (controlled atmosphere packaging)-machines
- 01.03.18.04 MAP (modified atmosphere packaging)-machines
- 01.03.18.05 Vacuum packaging machines
- 03.01.05 Nut processing machines
- 03.10.04 Electronic sorting machines

#### PRODUCT DETAILS

**03.01.05 Nut processing machines**

CASHEW NUT PROCESSING PLANTS

TURN KEY PLANTS AND INSTALLATIONS

CASHEW NUT PROCESSING PLANTS: Brochure [PDF, 283 Kb]
Oltremare is in a position to supply complete plants from the cleaning of the raw material to the packing of the finished product. The production range includes:

- RAW NUT CLEANERS
- CALIBRATORS
- STEAM AND CNSL BATH CONTINUOUS ROASTERS
- AUTOMATIC SHELLING MACHINES
- CONTINUOUS AND STATIC DRYERS
- PEELING MACHINES
- COLOUR SORTERS
- SPLIT/PIECES SEPARATORS
- GRADING MACHINES
- PACKING SYSTEMS
- PIECES PROCESSING SYSTEMS
- TRANSPORT AND HANDLING SYSTEMS FOR RAW NUTS AND KERNELS

Oltremare is the world leader in the design, manufacturing and installation of cashew nut processing plants thanks to its 40 years worldwide experience in the field.

SEEDS PROCESSING PLANTS: Brochure [PDF, 7987 Kb]

Oltremare is in a position to design, supply and install plants for various types of seeds and various capacities. An example of the range of products that can be treated is:

- WHEAT
- RICE SEED (PADDY)
- BARLEY
- OAT
- CORN
- SUNFLOWER
- FODDER
- HORTICULTURAL
- FLOWERS

Oltremare solutions can be adapted to any kind of seed and situation. Based on selection classic principles such as length, thickness, gravity, specific weight, aspect, shape and colour separation, Oltremare approach tends to provide customers with exhaustive and complete technological solutions rather than simple machine assemblies.

### OPM S.p.A., Chocolate Division

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### PRODUCT OVERVIEW

- 03.05.13 Moulding plants
- 03.05.17 One-shot depositing plants
- 03.05.18 Praline centre manufacturing machines
- 03.05.22 Tablet bar buffer storage systems

### PRODUCT DETAILS

**03.05.13 Moulding plants**

Moulding plants
The plants with moulds fixed to continuous-motion conveyor belts are especially well suited to large production volumes, as they can reach a speed of 70 moulds per minute in solid chocolate production and 30 moulds per minute when producing filled articles. They are usually arranged with one line above the other, but also in a single line upon request.

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PRODUCT OVERVIEW

01.02.08 Product sorting and/or feeding machines
01.05.04.06 Equipment for detecting damages of products and packagings
03.10.02 Conveying and storage systems
03.10.12 Sifting and classifying machines

PRODUCT DETAILS

03.10.02 Conveying and storage systems

FEEDLIFT 8
The FEEDLIFT 8 equipment by Ottenschläger is used for the automatic feeding of tablets, soft gelatine capsules and coated tablets of different shapes into packaging lines. Specially designed for feeding modern and fast packaging machines, the equipment is used as complete feeding system with 60l feeding funnel. Various applications for dedusting of products are available.

- GMP conformity
- Extremely careful product handling
- Cleaning within a few minutes
- Low-noise operation
- Capacity of up to 1,000,000 pcs./hour

03.10.12 Sifting and classifying machines

WEKOA B-Series
WEKOA B-Series
WEKOA B1/B2 - the inspection belt from Ottenschläger, with the turning of the checked products, provides an effective inspection of tablets, dragées with help of 2 or 4 operators in a reliable and simple way! The inspection belts of WEKOA B1/B2 series are mobile equipments. The frame and protection sheets are made of stainless steel; the surface is ground and corresponds to GMP terms. The inspection belts are made according to latest research studies on visual control in white or green colour available. The smooth surface enables easy and fast cleaning. No special tools are needed for adjusting a new dimension.

WEKOA R- Series

The WEKOA R1 control unit is designed for hard and soft gelatine capsules, coated and uncoated tablets and oblong products. The products are visually inspected by 1 person or, with WEKOA R2, by 2 persons. Framework and covers are made of stainless steel (AISI 316L). The execution complies with GMP regulations.

Oyman Makina San. ve Tic. Ltd. Sti.

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PRODUCT OVERVIEW

03.01.03 Marzipan mass production machines
03.01.04 Nougat cream production machines
03.01.05 Nut processing machines
03.01.06 Roasting and cooling plants
03.02.06 Cutters and choppers
03.02.24 Silos and accessories
03.02.27 Tunnel ovens
03.04.01 Conches
03.04.06 Sugar mills
03.04.07 Thermal storage tanks
03.05.05 Chocolate tanks
03.05.07 Cutting equipment
03.06.01 Ball mills
03.06.07 Cocoa mills
03.06.10 Cocoa roasting plants
03.10.02 Conveying and storage systems
03.10.12 Sifting and classifying machines
03.11.01 Mills
03.11.02 Roasting machines

PRODUCT DETAILS

03.01.03 Marzipan mass production machines

K-650 CHOPPING MACHINE
It is used to chop such natural and dried nuts and fruits as hazelnuts, walnut, pistachio etc. at desired thickness. This machine dices products by break to pieces. Three-pair of rolls are placed on top of the other. Distance between the three-pair rolls can be adjusted to have diced products with different thickness. Contact surfaces with hazelnuts are manufactured by AISI 304 stainless sheet iron. Shaft of diced unit are driven by 2 imported redactors with 2.2 kws. Feeding conveyors at upperside Feeding conveyors is driven by one imported redactor with 0.37 kws. Chopping machinery of K-650 has capacity of 1250 kg/h. It is sold with the electric user panel.

03.01.05 Nut processing machines

IN SHELL AND SHELLLED HAZELNUT SIEVE SCREENS
Inshell Hazelnuts are separated from stone and dust by screen with vibrator then go to inshell hazelnut sieving unit transferring by elevators. In this unit, it is sieved according to diameters by 0.5 mm differences. Shelled hazelnuts transferred from cracking unit to shelled hazelnut sieving unit by elevators. In this unit, it is sieved according to diameters by 0.5 mm differences. After sieving process, shelled hazelnuts are stored in ware houses.

03.01.06 Roasting and cooling plants

HORIZONTAL ROASTING OVENS
Horizontal Roasting Ovens are used for drying and roasting of hazelnuts, pistachio, sun flower...etc. Roasting oven is horizontal type and roasted product by indirect air. It is suitable for healthy because of not occurred burned gases inside. Body of Oven made by stainless sheet iron of AISI 304 and sections of oven independent and isolated. In Roasting sections Roasting process occurs with air blow from bottom to upper and upper to bottom respectively. In cooling section, ambient air is carried by high volume of air. Driving of conveyor made by endless screwed redactor and AC motor speed control unit.

Horizontal Type Roasting Ovens have been manufacturing at capacities of 500 kg/h, 1000 kg/h, 2000 kg/h, 3000 kg/h, 5000 kg/h

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PRODUCT OVERVIEW

01.01.02 Erecting machines for cartons and cases
01.02.07.03 Viscous products
01.03.02.01 Quadratic form packagings
01.03.02.02 Side sealed bags
01.03.03.02 Stick packs (Vertical form, fill and seal machines (FFS))
01.03.05.01 Blister (Form, fill and seal machines (FFS))
01.03.05.03 Cups (Form, fill and seal machines (FFS))
01.03.05.04 Deep drawing containers (Form, fill and seal machines (FFS))
01.03.05.05 Tray and similar containers (Form, fill and seal machines (FFS))
01.03.06.01 Bags (Fill and seal machines (FS))
01.03.07.11 Cups (Fill and seal machines (FS))
01.03.07.16 Trays and similar containers (Fill and seal machines (FS))
01.03.09.01 Horizontal cartoning machines
01.03.10.01 Aerosol cans (Filling machines)
01.03.10.06 Bottles (Filling machines)
01.03.10.08 Cans (Filling machines)
01.03.10.09 Cups (Filling machines)
01.03.10.15 Trays and similar containers (Filling machines)
01.03.10.16 Tubes (Filling machines)
01.03.11.13 Tubes (Closing machines)
01.03.14.01 Cartons
01.03.15.01 Full wrapping machines
01.03.18.01 Aseptic filling machines
01.03.18.02 CAP (controlled atmosphere packaging)-machines
01.03.18.03 Filling machines for use under clean-room conditions
01.03.18.04 MAP (modified atmosphere packaging)-machines
01.04.01 Erecting machines for cartons and folded boxes (box erecting machine)
01.04.03.01 Place packing machines (toploader)
01.04.05.04 Wraparound case/tray packaging machines
01.04.06 Sealing machines for group and transport packagings
01.04.07.02 Film wrapping
01.04.08.02 Bottles and cans
01.04.08.03 Cases and other rectangular products
01.04.08.05 Flexible, flat products
01.07.01 Primary packaging
01.07.02 Secondary packaging
03.08.01 Blending and granulatine systems
03.08.03 Coating systems (perforated, horizontal) / coaters
03.08.09 Spraying equipment and dosing systems
03.08.11 Tablet presses
04.01.01 Assembly, maintenance and repair services
04.01.06 Packaging consulting
04.01.09 Project planning and implementation of packaging lines
04.01.11 Remote diagnosis / teleservice
04.01.12 Retrofit
04.01.14 Trainings

COMPANY NEWS

Neue Generation wirtschaftlicher

Die zweite Besonderheit der neuen EF400 liegt in der Vereinfachung der Fehleridentifikation durch eine neue Ethernet-Verbindung. Das Kontrollsystem ist in einer ELAU-Einheit installiert. Dabei wird sowohl die Achsensteuerung der Servomotorantriebe als auch die Eingabe/Ausgabe via Profibus-Netzwerk überwacht. Über Ethernet ist das Kontrollsystem mit dem MDS-Überwachungs-PC (Maintenance Diagnostic System) verbunden.


Porträts

Die Holding mit Sitz in Stutensee bei Karlsruhe repräsentiert derzeit 17 Unternehmen und 3 Vertriebsgesellschaften. Die OYSTAR-Gruppe beschäftigt...
An Ideal Addition

Davenport, Iowa (USA) | OYSTAR Packaging Technologies based in Davenport, Iowa (USA) is announcing the acquisition of MAP Systems, a division of Clear Lam Packaging, Inc. in Illinois (USA). This includes the equipment and customer base of MAP Systems, as well as all intellectual property rights, usage rights, copyrights and patents associated with its technologies. OYSTAR Packaging Technologies is a subsidiary of OYSTAR. The Process & Packaging Group headquartered in Germany, which was formerly the packaging machinery division of IWKA AG.

The acquisition of MAP Systems is a further step in the double strategy of OYSTAR Holding of pursuing both internal and external growth. Its modified-atmosphere packaging technology also ideally supplements our portfolio of solutions, stated Wolf-Dieter Baumann, CEO of OYSTAR Holding.

The merging of OYSTAR Packaging Technologies and MAP Systems creates a primary packaging solutions provider specializing in packaging line integration. The patented technology of MAP Systems (MAP = modified atmosphere packaging) is based on introducing very specific, nonharmful streams of inert or active gases into the product and its primary package. The further-developed, patented from MAP Systems is far superior to conventional methods. It is primarily used with food packages such as cans, jars, bottles, vials, pouches, bags, trays, etc. The objective is to maintain freshness and extend the products shelf life beyond the levels that are attainable with conventional packaging methods. This can provide the processor with a significant ROI, allowing it to expand its distribution and win a greater market share.

Modified atmosphere packaging is not new in the industry. However, the emphasis on longer shelf life has spread to a variety of products in an effort to eliminate food additives, said Barry Shoulders, President & CEO of Packaging Technologies. Our strategy has been and will be to offer primary packaging equipment that adds value for our customer’s products. Increased shelf life, regional distribution and less food additives are all essential in today’s competitive marketplace.

For additional information on products and services please visit www.oystar.packt.com and www.oystar.de.

Profile

OYSTAR Packaging Technologies is a worldwide leader in the design, engineering, manufacturing and delivery of packaging, processing and filling machinery. It serves the food, meat, dairy, pharmaceutical, explosive, cosmetic, aerosol and other commercial and consumer product industries. OYSTAR Packaging Technologies specializes in end-to-end packaging lines constituting complete packaging solutions. Oystar - The Process and Packaging Group is one of the world’s leading providers of packaging equipment and technology, process know-how, and packaging services. Its product portfolio includes granulating, drying, tablet coaters and presses, blister machines, tube fillers and cartoners, tray and case packing machines, palletizing equipment, as well as aerosol filling machines, wrapping machines, filling and sealing machines for preformed cups and bottles, form-filling and sealing machines for sachets and cups and chub machines. OYSTAR also possesses extensive know-how in the key areas of dairy products, foodstuffs, pharmaceuticals and cosmetics. This expertise forms the basis for the OYSTAR Group companies specialization in optimizing, designing, and building entire packaging machinery lines.

The holding company represents 17 companies and three sales operations. The OYSTAR Group has approximately 2,700 employees worldwide who generate annual sales of around 450 million euros.

All press releases may be downloaded at www.faktum-kommunikation.de/redaktionsdownload.htm.

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PRODUCT OVERVIEW

03.08.03 Coating systems (perforated, horizontal) / coaters
03.08.06 Dragee pans

03.08.09 Spraying equipment and dosing systems
03.08.11 Tablet presses

PRODUCT DETAILS

03.08.03 Coating systems (perforated, horizontal) / coaters

Tablettencoater
Innovation mit nachgewiesenen Produktivitätssteigerungen
Manesty kombiniert mehr als dreißig Jahre Erfahrung in der Fertigung von fortschrittlichen Tabletten-Coatingsystemen mit einer wahrhaft globalen Präsenz.
Beim anderen ständig wird vollperforierte Trommeltechnologie eingesetzt – dies ist weitgehend als Grundlage für die leistungsfähigsten Coatingprozesse anerkannt. Wir haben uns auf die Entwicklung von fortschrittlichen, innovativen Technologien konzentriert, die den Ertrag maximieren und die Betriebskosten reduzieren.
- Patentierte röhrenförmige Mischschaufeln
- Manestys Markensprühspitze
- Exakt abgestimmte Luftaufbereitungssysteme
- Neues, optimiertes Clean-in-Place-Reinigungssystem integriert
- Neues modulares Kontrollsystem, das die Aufgaben der Vorschrift CFR 21 Teil 11 in Bezug auf elektronische Aufzeichnungen und Signaturen vollständig erfüllt
Mit unseren optimierten neuen Produkten zur weiteren Maximierung von Produktivität und Ertrag ist Manesty der Partner Ihrer Wahl für alle Coating-Anwendungen

03.08.11 Tablet presses

Tablettenpressen
Manesty kann auf eine lange, beeindruckende Erfolgshistorie in der Einführung von bahnbrechenden Entwicklungen im Bereich Tablettenkompression zurückblicken:
- Die erste Hochgeschwindigkeits-Rundläuferpresse der Welt mit einzigartigem Rührflügel-Füllschuh – die Rotapress
- Die ersten Pressen der Welt für die Produktion von Mehrschicht-Tabletten
- Die erste Presse der Welt mit Vordruck bei hoher Geschwindigkeit – die Betapress
- Das erste automatisierte System zur Kontrolle des wirklichen Gewichts von Tabletten
- Und jetzt eine neue Pressenreihe konzipiert im Hinblick auf Reduzierung der Betriebskosten und Maximierung der Kapitalrendite – die Xpress-Reihe
Auf Grund der heutzutage immer komplexer werdenden Rezepturen ist ein Verständnis der dem Tabletterzeugungsverfahren zugrundeliegenden

Eine immer größere Anzahl unserer Kunden besucht die

**P. C. di Pompeo Catelli**

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**PRODUCT OVERVIEW**

03.07.06.05.03 Starch drying and cooling plants

**PRODUCT DETAILS**

03.07.06.05.03 Starch drying and cooling plants

**Automatic pallet transport system for mogul trays**

Should you need to improve your storage and drying time method, the mogul tray/rail transport system can reduce manual pallets handling and increase the automatic process level in candies production. Pallets are automatically shifted from the mogul line to the drying room, thanks to a closed loop circuit; they are then stored in conditioning tunnels, where temperature, humidity and time are kept under controlled by the operator.

The whole process is in fact controlled by touch screens, which interface with PLC to allow the operator to monitor, set and store all parameters and functions.

Main advantages:

- quicker production cycles
- full control of each pallet drying time
- first tray in, first tray out
- best quality control
- 24 hours working cycle with no breaks
- best support in the production needs management
- centralized control on PCs' supervision programs

Other available features:

The circuit can also be provided with a return rail option to allow the mogul load/unload operations in a relative small area manual pallets handling reduction storage of ready pallets

**TRACK SYSTEM DETAILS**

Technical details: pallets shift on rails, which are equipped with sealed bearings in order to reduce and prevent movements, by a controlled smooth central bar. The system can be supplied with an electrical actuator to avoid cleaning problems. Hydraulic version also available. The system has been created following ATEX Law in order to prevent explosions in working areas. Rails can be supplied with different dimensions, according to customer needs. We offer maximum flexibility and a real operational costs reduction

**Drying room for laboratories**

AVAILABLE FOR RENTING DIRECTLY AT YOUR FACTORY!

To test a new recipe drying cycle or to see how much time you can save in your production using Catelli's drying room.

Ideal for the production of small batch of products, up to 10 plastic or wooden trays per mogul, with total control on drying parameters, graphically recorded and visualized on a PC for the quality control of the process.

The machine is complete with dehumidifying and cooling devices for maximum flexibility in the cycle and it includes air flow control in all phases done by a PLC and set on the panel operator.

**TECHNICAL DATA**

Capacity: 12 mogul trays 820x400
Temperature: +18°C-+70°C
Humidity: 30%-65%
Program saved: 15
Number of steps for each program: 6
Control board with PLC Supervision with parameters graphically recorded on PCEasy manual tray feeding and removal
Simple controls and full flexibility
High hygiene standards
Easy cleaning and maintenance
Products: all deposited into starch moulds. Jellies, starch based candies, winegum, marshmallows, gelatine jellies, pectine products.

The system is complete with heating, dehumidifying and cooling devices for the best control of process parameters.
batches of 275 kg each and the time to obtain an end fineness of 25 microns will be some 2.5 hours if granulated sugar (with a maximum size of 1 mm) is used as an ingredient. When powdered sugar is applied, the total processing time can be reduced to 1.5 hours approximately.

About Cocoa:
Cocoa Processing: Duyvis has developed into a key supplier for machinery in the food and especially in the cocoa industry. Innovative solutions and continuous (re-)development and engineering had made PM Duyvis tot the key supplier for machinery processing cocoa beans into cocoa-liquor-butter and powder.

Cocoa Butter: For more than 100 years Duyvis has been modifying, maintaining and overhauling cocoa butter presses of various manufacturers. Some 30 years ago Duyvis developed its own cocoa butter press. Today the Duyvis cocoa butter presses have proved to be the very best of their kind, capable of continuous operation with a high capacity and an excellent output quality.

Cocoa Powder: The Duyvis powder installation is a complete system. Hot cocoa crumbs coming from the pressing room are fed into the mill installation and come out as stabilized cocoa powder that can be stored without running the risk of lump formation or loss of colour.

Liquor Pump: Duyvis has designed a unique pump, capable of combining high flow capacities with high pressures. This liquor pump, developed and produced in-house by Duyvis, is operational under the most extreme conditions in the industry. The pump has been specially designed for transporting difficult-to-pump viscous and abrasive liquids such as cocoa liquor that require a relatively high pressure. The pump is largely used for filling cocoa butter presses at a pressure of 25 bar. As a result of the high pressure cocoa butter usually starts flowing during the process of filling before the actually pressing.

P.V.R. S.r.l.

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PRODUCT OVERVIEW

01.03.18.05 Vacuum packaging machines
03.10.13 Vacuum technology

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PRODUCT DETAILS

03.10.13 Vacuum technology

Central vacuum system - Medisystem
Thanks to our experience developed in over forty years of vacuum pumps manufacturing, we have designed central vacuum systems series MEDISYSTEM. Manufactured in observance of EN 737-3 standards, these systems meet the requirements of all those medical structures, such as hospitals, clinics, nursing homes, analysis laboratories, etc. MEDISYSTEM groups are mainly formed by:
* vacuum central with three pumps able to guarantee the continuity of operation also in case of emergency.
* vacuum tank fitted with vacuum switches.
* control panel, with 'touch-screen' system to check and schedule the complete group.
* antibacterial filter group with support and bypass system according to EN 737-3 standards.
* base-plate for all the components.
MEDISYSTEM can be supplied as turnkey systems or as single component for the integration of already existing groups.

Compact vacuum groups - Serie GC
Given the proven performance of our PVL400/PVL540 vacuum pumps and the Aerzener HV series of Roots-type pumps, we have designed pumping groups that conveniently combine the benefits of both in high performance compact packages.

The new GC packages provide the following significant benefits:
- Integral pipe-work allowing easier installation
- Max. ultimate vacuum 0.01 mbar abs. - max. capacity 1,700 m³/h.
- Energy savings resulting from low motor rating
- Compact footprints
- Much reduced operating and maintenance costs

The GC vacuum packages can be further enhanced with accessories such as electrical panels to EC standards, process control options, inlet filters.

Diaphragm vacuum pumps - Serie M
Diaphragm vacuum pumps have a Ryton-made body, the diaphragm and the gasket Viton-made, a connecting rod with an incorporated bearing, driven by an eccentric, balanced and splined to the motor shaft and a support of aluminium-alloy for fastening.

Pumps are supplied duly fitted with A.C. single phase or D.C. motors.
They are available either with single or double head to be used in parallel and in series.
Pumps are oil free and don't need any maintenance. Diaphragm pumps can be used both to create vacuum and to compress air.

We can offer you following types:
M41 BX A.C. 04M41 BX D.C. 53M41 S.A.C. 03M41 S.D.C. 52M71 BX A.C. 08M71 BX D.C. 55M71 S.A.C. 05M71 S.A.C. 07M71 S.D.C. 54

Dry vane vacuum pumps - Serie VS
Vacuum pumps series VS are dry pumps with graphite vanes. Their monobloc design with the rotor directly assembled on the motor shaft reduces weight and overall dimensions. The main advantages of these pumps are as follows:
the non-polluting discharged air is free from vapour oil and absolutely dry. Very quiet operation. Compact sizes.
The pumps can be supplied equipped with inlet and exhaust filters. They can be used in many different industrial fields (handling, packaging, automation, etc.) also where continous duty is required. Their simple construction design allows an easy and fast vane replacement, if needed.

We can offer you following types:
VS 3VS 6

FA 600 filter unit
FA 600 dry air filter unit has the body made of aluminium and it can be supplied with paper or stainless steel element. It has a threaded port in order to connect a measuring instrument.

Filter units series F
P.V.R. dry air filter units are vacuum tight. Their housing is made of pressed steel and the filtering element is made of treated paper with 7µ filtering power.
They can be supplied with a stainless steel element with 60µ filtering power.
On demand elements with different filtering power can be supplied.

FSC 18 filter water trap
The filter water trap is recommended for those applications where the pump sucks small quantity of liquid.

High vacuum blowers - Serie HV
Aerzen blowers series HV have been designed for conveying air and neutral gases and are especially used in industrial high vacuum technology. With a total of 19 sizes, the blowers cover a theoretical nominal intake volume flow from 180 m³/h to 97,000 m³/h and pressure ranges 10-3 mbar up to approx. 200 mbar abs.

High vacuum vane pumps - Serie PHV
Two-stage oil sealed rotary vane vacuum pumps PHV-Series have got a new design for achieving higher vacuum and capacities, easy installation, operation and maintenance.

The pumps have been designed for all types of applications such as laboratories, semi-conductor industries, cathode-ray tubes, measurement instruments, light bulbs, fluorescent lights, distillation, refrigeration, freeze drying, mass spectrometry, as backing pumps in pumping systems, etc.

Pumps are supplied complete with oil anti suck-back valve, gas ballast valve and ISO KL clamp.

The pump and the motor are connected by an elastic coupling.

Lubricated vane monobloc vacuum pumps - Serie EM
We present our new serie:

Vacuum pumps of the EM series have been designed to meet the requirements of OEM customers for the various industrial fields. The EM series design is innovative and its operating features are excellent. Due to its reliability it has a top leading position in the market.

Main features: Compact size and reduced weight - Gas ballast valve (except for EM 4) - Check valve (except for EM 4) - Multivoltage and multifrequency motors - Quiet running - High pumping speed - Easy to install - Continuous operation at poor vacuum levels (1B version).

We can offer you following types:
EM 4EM 8EM 20EM 40

Lubricated vane vacuum pumps - Serie PVL/EU
PVR makes use of advanced engineering techniques onto CNC machines. Within PVR vacuum pumps high quality materials and economical features match together to achieve: High pumping speed in a range of absolute vacuum - between 850 an 0,5 mbar - Low noise level - No pollution - Air-cooled - Rugged construction - Easy to service - The vacuum pumps PVL/EU series are singe-stage oil lubricated rotary vane vacuum pumps with oil recirculation system. They are used for the suction of air also in pre-sence of water vapour and for continuous industrial use. Two different versions are available, depending on the application vacuum range. According to Pneurop 6602, the whole range extends from 10 m³/h to 1,200 m³/h nominal capacity.

Piston compressors - Serie P
Piston compressors have a special steel-made cylinder, piston, connecting rod, supports and head made of reinforced nylon.

They are supplied duly fitted with A.C. single phase or D.C. motors.

Compressors are available either with single or double piston, to be used in parallel and in series.

They are completely oil free and don't need any maintenance. They create pressure, but they can also operate as vacuum pumps.

We can offer you following types:
P37 D A.C. 01P39 S A.C. 03P37 D D.C. 50P39 S D.C. 52

Pre-inlet blowers - Serie mHV
Aerzen Positive Displacement Blowers (type Roots) have been manufactured since 1868 and today are highly developed standard production machines designed and adapted to find use in a wide variety of applications.

Field of application:
Conveying of air and neutral gases.
Vacuum from 10 mbar to approx. 300 mbar for mHV blowers available in 11 sizes for theoretical nominal suction volume flow 250 to 61,000 m³/h. The max. admissible differential pressure depends on the thermal load.

Design:
Housing with an additional third socket on the inlet side for the pre-inlet cooling. Due to the O-Ring seals, the housing flanges are vacuum-tight, air-cooled. Splash oil lubrication.

Roots vacuum pumps with bypass valve - Serie HV/BP
Roots vacuum pumps series GMa HV complete with bypass valve are mainly used coupled to our lubricated vacuum pumps to speed up pumping down times and to achieve vacuum level up to 0.01 mbar abs. Bypass valve allows to start the Roots pump at the same time as the vane vacuum pump, protecting the Roots pump from any operation at high pressure.

Rotary vane vacuum pumps - Serie R
Rotary vane vacuum pumps have the body consisting of the stator and covers made by sintered material, brass rotor, and hardened-steel vanes. Pumps are supplied duly fitted with A.C. single phase or D.C. motors. They are used for creating vacuum, but sometimes they can also compress air. Pumps can be supplied either with single or double pump body. The double body type allows the use both in parallel and in series. Rotary vane vacuum pumps are maintenance free. We can offer you following types:
R19 S D.C. 54R19 S A.C. 02R15 S D.C. 53R15 D A.C. 02

Serie CMV
Medical Filters
Antibacterial filters series CMV ensure high filtration power able to avoid virus and bacteria propagation to environment. They are manufactured according to EN737-3 standards.

Vacuum groups
Vacuum groups are systems designed for customers which need to couple single stage or two-stage vane vacuum pumps to Roots pumps. This solution allows to get large capacity related to very high ultimate pressure (up to 10^-5) in relatively limited room. Those systems are usually used for degassing process, heat treatments, drying systems, freeze-drying process, closed chamber pumping down, etc. The group characteristics are defined depending on customer requirements.

Vacuum Tester
The Vacuum Tester is a portable instrument suitably developed for quickly measuring the vacuum level in vacuum pumps, in plants and pipelines, tanks and chambers and inside vacuum-packaging bags. It's extremely simple and easy to be used considering that all its functions are controlled by two push buttons only. The Vacuum tester allows to visualise the measured instantaneous value by pushing the button DH. The reduced overall dimensions, the autonomous battery supply and the reduced weight make the Vacuum Tester a pocket-type, versatile instrument. The supply includes a 9 Volt battery.

Perdijk & Co. B.V.

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PRODUCT OVERVIEW
03.02.06 Cutters and choppers
03.02.07 Cutting machines
03.02.10 Dough rollers
03.02.19 Moulding machines
03.02.20 Moulding rollers, engraved
03.05.07 Cutting equipment
03.05.13 Moulding plants

PRODUCT DETAILS
03.02.06 Cutters and choppers
Moulding Rollers
To reduce costs and time-loss in case of damage or wear to your moulding roller, Perdijk has developed rollers with interchangeable inserts. These inserts are diecast biscuitmoulds, that can be individually replaced. No need to exchange any more moulds than the ones that are actually damaged, no matter where the damage is positioned. Even though the moduls are replaceable, insert-rollers maintain a high-level of rigidity due to fact that the bronze roller-shell is made of one piece, no matter how large your roller.

Cutting Rollers
Our high quality cutting rollers consist of a surface treated steel rollerbody with interchangeable plastic cuttincups. The plastic cutting cups have a Teflon-component that will keep the doughpiece from sticking upon cutting, helping you get a product of exceptional neatness.

Moulding Rollers
To reduce costs and time-loss in case of damage or wear to your moulding roller, Perdijk has developed rollers with interchangeable inserts. These inserts are diecast biscuitmoulds, that can be individually replaced. No need to exchange any more moulds than the ones that are actually damaged, no matter where the damage is positioned. Even though the moduls are replaceable, insert-rollers maintain a high-level of rigidity due to fact that the bronze roller-shell is made of one piece, no matter how large your roller.

Moulding Rollers
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PRODUCT OVERVIEW

03.02.12 Enrobing and coating machines for extruded products
03.05.05 Chocolate tanks
03.05.06 Cooling and heating tunnels
03.05.11 Enrobing plants
03.05.23 Tempering machines and heat exchangers
03.10.02 Conveying and storage systems

PRODUCT DETAILS

03.02.12 Enrobing and coating machines for extruded products

ENROBING MACHINES

In the standard execution have working width of the wire mesh from 420 till 1500 mm and are equipped with the following:

Automatic microprocessor control with touch control panel of operator and possibility to control centralized the whole line. Frequency-adjustable drives. Two operating modes: run mode, night (stand-by) mode. With standard execution it is possible to coat the whole product as well as to coat the bottom only. The machines are equipped with water jacketed pull-out tank to allow easy access for cleaning and maintenance. Easy-detachable feeding screw and separate swinging frame to mix the glaze throughout the whole volume of the tank. Self-contained water heating unit with automatic temperature control for water jacket. The shaking of the wire mesh is carried out by pneumatic oscillator to allow adjustment of the amplitude and the vibration frequency at minimum noise level. High-capacity air blower with smooth control in vertical direction. Adjustment of the air flow direction on the product. Heated shaft for smoothing the bottom surface of the product. Heated height adjustable shaft with back drive for removal of the product tails. Inside lighting of the working chamber of the machine. Made of stainless steel. Enrobing machine can be optionally equipped with:

Partial (half) coating of the product; Double coating of the product; Double air blower; Built-in or separate decorator with pneumatic cleaning of the nozzles; Wire mesh, belt input conveyers; Product blower is installed on the wire mesh input conveyer for removing the crumbs and equipped with pull-out tray for collecting the crumbs; Unit for washing and cleaning the wire mesh; Four-roll shank to minimize the percent of chocolate glaze; Hold-down wire-mesh on the coating unit for light products. The sprinkling after the coating with bulk products such as nuts, decorations, gun-puffed cereals, the waffle crumbs etc.

03.05.05 Chocolate tanks

TANKS

Tanks for melting and storage of chocolate mass or compound in standard execution have the following sizes 50 L, 150 L, 300 L, 500 L, 1000 L, 2000 L, 3000 L, 5000 L.

Tanks are made of stainless steel and can be fitted the water jacket and thermo insulation.

Tanks are equipped by especially designed blender for even mixing of glaze throughout the whole volume of the tank. Stirring device is driven by independent drive which is fitted on reinforced plate for providing the reliability and the durability of the construction.

To control temperature and the level of the product mass, tank is equipped by sensors and independent device for the water heating, keeping and circulation.

Vibrating sieve for rough glaze filtration can be fitted on the tank input optionally. Tanks can be equipped by the tensometric sensors for accurate determination of weight, volume of the tank. We can make tanks with different capacity according to any customer’s requirements. We can also offer the tanks for the processes of the mixing, beating up, cooking etc.

03.05.06 Cooling and heating tunnels

COOLING TUNNELS

In the standard execution have working width of the belt 420, 620, 820, 1020, 1200, 1300, 1500 mm.

Tunnels can be equipped with conveyer belt as well as wire mesh. Depending on the necessary cooling capacity or cooler length the tunnels can be equipped with one or several cooling aggregates which have built-in or remote condenser. Drive station is equipped with frequency-controlled drive and automatic belt centering device. Tension station has also automatic control of the tension and the belt centering.

Tunnel is equipped with shutter protection system of the belt drive. Three cooling zones. Regulation on the cooling zones. Belt is equipped with the scrapers on the both sides for automatic cleaning. For easy-access during cleaning and maintenance of the tunnel the doors of the cooling channel open on the both sides. Thermo insulation is provided by sandwich-panels for power saving and maximum efficient cooling. The whole conveyer belt is in the cooling channel. Outside surfaces of the tunnel are made of stainless steel. All parts contacting with product are made of stainless steel or of the food.
industry approved materials. The cooling tunnel or the conveyors can be equipped with the cooling table. Besides the cooling tunnels our company offers other different automatic lines for products cooling. We can produce spiral, vertical and other types of the coolers. Our specialists choose the most economically appropriate construction meeting your requirements in the most efficient way and allowing fulfilling successfully the task set. We can also offer different types of the work automation either as the separate unit with the semiautomatic feeding or the fully automatic line.

03.05.11 Enrobing plants

ENROBING MACHINES
In the standard execution have working width of the wire mesh from 420 till 1500 mm and are equipped with the following:
Automatic microprocessor control with touch control panel of operator and possibility to control centralized the whole line. Frequency-adjustable drives. Two operating modes: run mode, night (stand-by) mode. With standard execution it is possible to coat the whole product as well as to coat the bottom only. The machines are equipped with water jacketed pull-out tank to allow easy-access for cleaning and maintenance. Easy-detachable feeding screw and separate swinging frame to mix the glaze throughout the whole volume of the tank. Self-contained water heating unit with automatic temperature control for water jacket. The shaking of the wire mesh is carried out by pneumatic oscillator to allow adjustment of the amplitude and the vibration frequency at minimum noise level. High-capacity air blower with smooth control in vertical direction. Adjustment of the air flow direction on the product. Heated shaft for smoothing the bottom surface of the product. Heated height adjustable shaft with back drive for removal of the product tails. Inside lighting of the working chamber of the machine. Made of stainless steel. Enrobing machine can be optionally equipped with:
Partial (half) coating of the product; Double coating of the product; Double air blower; Built-in or separate decorator with pneumatic cleaning of the nozzles; Wire mesh, belt input conveyers; Product blower is installed on the wire mesh input conveyor for removing the crumbs and equipped with pull-out tray for collecting the crumbs; Unit for washing and cleaning the wire mesh; Four-roll shank to minimize the percent of chocolate glaze; Hold-down wire-mesh on the coating unit for light products. The sprinkling after the coating with bulk products such as nuts, decorations, gun-puffed cereals, the waffle crumbs etc.

03.05.23 Tempering machines and heat exchangers

THREE-ZONES TEMPERING MACHINE

Has modern productive crystallization system. Our machine has a range of structural specificities which are needed and important for chocolate tempering to achieve a perfect effect of mass crystallization that results in:
- Glossy surface of product
- High-quality structure and crispy breaking
- Long-term retention of the properties
- Short cooling time

Technical specification
Built-in drive activates the main shaft with turbo-scrapers which mix and scrape away the mass in all the zones. Three zones are equipped with separate temperature control and temperature sensors which are installed directly in product mass. Each zone has separate pump for water circulating with high speed to provide even tempering over the whole surface. Regulation and control are made by the microprocessor regulators. The machine is equipped with safety device of the pressure of the product mass.

03.10.02 Conveying and storage systems

CONVEYER SYSTEMS
For feeding the product to the technological machines or technological zones of the production.
We can offer wide range of different types of the conveyers for direct transfer, lifting, bringing down, rotation, buffer accumulation of the product. We can solve any customer’s tasks based on manufacturing requirements, wishes of the customer and placement of the equipment linked to the concrete production. We can produce conveyers with any length, width and configuration in accordance with customer’s wishes. Construction of the conveyor can be direct, direct multilevel or with two parallel belts with different speeds and operating modes. Conveyers can be also rotary, inclined and spiral. We apply the most modern technological solutions and use high-quality components for designing and constructing the conveyers.

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PRODUCT OVERVIEW

03.04.01 Conches
03.04.03 Kneading and mixing machines
03.04.04 Refining machines
03.06.01 Ball mills
03.06.07 Cocoa mills
03.06.08 Cocoa powder plants
03.06.09 Cocoa presses
03.06.10 Cocoa roasting plants
03.06.13 Deshelling plants for cocoa beans

PRODUCT DETAILS

03.04.01 Conches
CONTINUOUS CONCHES HCC 75, HCC 125, HCC 2/ HCC 375 / HCC 500
Technical Features
- The plant consists of:
  1 up to 4 pasting units · depending on the capacity
  1 weighing unit
  1 homogenizing unit
  1 control cabinet with operating panel
- Fully automatic operation
- Minimum specific power consumption and minimum space requirement
- Stored programme control with video-assisted operation
- Automatic adaption of the plant`s capacity to that of the roller refiners
- An integrated temperature equalizing system ensures that the selected process temperature is kept constant and guarantees a steady quality of the conched chocolate mass
- Optional dehumidification of the chocolate mass and reduction of the volatile low molecular compounds through the conditioned air which is supplied to the pasting containers
- Weighting of the chocolate mass and ingredients in batch quantities in the plant`s weighing unit guarantees a high accuracy
- Intensive homogenizing of the completed chocolate mixture
- CE conformance (meets EU machinery guideline), if required UL or CSA guideline possible

03.04.03 Kneading and mixing machines
continuous KNEADING PLANTS hkk 200

Constructional Features
- The plant works computer aided and thus offers such advantages as video controlled operation, recipe storing, recording of the consumption and fully automatic mode of operation
- Double-walled kneading pot with special kneader and discharge device
- 1 weighing tank each for liquid and solid ingredients
- Up to 5 dosing devices for solid ingredients with coarse and fine-stream dosing and level switch to control the relevant transport devices
- Up to 5 dosing devices for liquid ingredients with coarse and fine-stream dosing
- Control system for the pressureless temperature equalization of kneading pot

03.04.04 Refining machines
FIVE ROLL REFINERS HFS 140 B/HFS 180 B
Technical Features
- Special rollers in centrifugal casting with
  1. wear-resistant chilled cast layer and optimum heat transition
  2. possibility for repeated regrinding without adversely affecting the roller properties
- Automatic roller pressing regulations, which can be matched to the processing conditions for every paste
- Automatic roller cooling for constant roller temperatures and thus high, constant performance and quality of the end product
- Fixed gap device with setting motors adjustable during operation
- Storage hopper with metering flap and level monitoring
- Programmable control
- Terminal for interactive operation with logic control for recipes, as well as for recording and evaluation of operational data
- Safety systems to protect against running dry and overloading
- CE conformance (meets EU machinery guideline), if required UL or CSA guideline possible

03.06.07 Cocoa mills
DIFFERENTIAL MILLS 310H
Constructional Features
- Grinding between two carborundum disks which rotate in the same direction but with different speed
- SENSITIVELY adjustable hydraulic contact pressure of the friction disks with pressure indication
- The adjust contact pressure of the friction disks remains stable during the grinding process and guarantees a constant grinding quality
- Protection of the adjusted contact pressure against unauthorized changing
- Special grinding stock feeding with wide control range
- Quick automatic opening of the friction gap during malfunctioning and at the end of the grinding process in order to prevent dry running
- RAM programmed control ensures a high degree of automation, operational reliability and adaptability of the programme to the clients` requests
easy change to the friction disks with mounting device
trueing attachment for friction disks can be delivered
can be combined with Beater Mill 13.110.1 and Spindle Mill 292C.2

**03.06.08 Cocoa powder plants**

COCOA POWDER PLANTS HKP 45/1
Constructional Features
- grinding of the broken cocoa cake in a turbo mill with subsequent cooling towers
- transportation of the cocoa powder in closed air circulation
- separation of the powder from the circulating air 2 cyclones
- recooling of the circulating air in a third cooling tower
- the required cooling capacity is taken from existing brine system or generated by a separate cooling system
- separate cooling agent control system for each cooling tower
- blow-out device for cocoa powder cooling towers
- infinitely variable dosing device
- electrical equipment

**03.06.09 Cocoa presses**

COCOA PRESSES HHP 6/HHP 12/HHP 14
Technical Features
- filling system suitable for high throughputs and a consistent pressing result by using latest developed "Coriolis" Flowmeter Measurement Technology
- optimum filling time for each cocoa press by means of special matched filling pumps
- programmable press control, variable to match the pressing conditions to the quality of cocoa mass
- additional capacity increase by means of pot overfilling
- high-performance "Radial-Piston" Pump Unit

Cycle Time Adjustment
- by butter weight (scale)
- main ram way (Electronic Replacement Pick Up Unit)
- by time (manual or timer)

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**PRODUCT OVERVIEW**

01.02.03.01 Gravimetric dosing
01.02.03.02 Piece dosing device
01.02.03.03 Volumetric dosing
01.03.01.02 Tubular bags
01.03.02.01 Quadratic form packagings
01.03.02.04 Tubular bags
01.03.03.03 Tubular bags
01.03.06.01 Bags (Fill and seal machines (FS))
01.03.18.04 MAP (modified atmosphere packaging)-machines
01.04.02 Machines to fill bags and sacks for multipacks
01.05.06.02 Equipment for adding or sealing components to packagings (e.g. tear tapes, puring spouts or carrying handles)
01.07.01 Primary packaging
01.07.02 Secondary packaging
03.05.20 Sprinkling equipment
03.05.26 Robotic take-off and feeding systems

**PRODUCT DETAILS**

03.05.20 Sprinkling equipment

**VERTEILER SYSTEM**
Modulares System zum automatischen Verteilen für Produkte wie: Riegel, Gebäck, TK-Waren und ähnlichem.

Bestehend aus:
- Übernahmebänder: mit By-Pass Funktion um schlecht produzierte Reihen auszusortieren.
- Reihenausrichteinheit: mit pneumatischem oder servogesteuertem Anschlag.
- Reihenausrichteinheit: mit pneumatischem oder servogesteuertem Zustromeinheit: mit Wippe zur Übergabe auf ein rechtslaufendes Band.
- Reihenausrichteinheit: mit pneumatischem oder servogesteuertem weiterführende Bänder als Puffer oder zum 2. Verteiler.
- Reihenausrichteinheit: mit pneumatischem oder servogesteuertem Querbänder sind zur einfachen Reinigung auf fahrbaren Untergestellen montiert.
- Reihenausrichteinheit: mit pneumatischem oder servogesteuertem Ausgangsband und Übergabe in die Zuführung der Verpackungsmaschine werden zur Kontrolle des Produktflusses über Fotodetektoren gesteuert.
- Reihenausrichteinheit: mit pneumatischem oder servogesteuertem Das Produkt wird um 90 Grad längsgezogen.
- Reihenausrichteinheit: mit pneumatischem oder servogesteuertem Vollautomatische Zuführung in die Verpackungsmaschine.

03.05.26 Robotic take-off and feeding systems

M.A.P. PACKING

Food preservation technology has to take into account two factors of ever increasing importance:
- Extending product life
- Reducing the amount of additives used.

"Modified Atmosphere Packaging" can satisfy both of these demands and is rapidly spreading throughout Europe and overseas. It involves modifying the atmosphere around the food product inside the wrapper. This allows chemical, enzymatic or microbiological reactions to be controlled and therefore reduces or eliminates the main processes of deterioration in the product.

The combination of three independent elements is the basis of this technology:
- The packaging machine
- The wrapping material, which should be barrier type
- The gas or gas mixture

In comparison to more conventional techniques, i.e. air or vacuum-packing, modified atmosphere (M.A.P.) packaging constitutes the best way to preserve food, without sacrificing the attractiveness of traditional packaging.

Depending on the type of product, the modified atmosphere technique uses special gases or mixtures of gases with different properties. M.A.P. packaging can be used a variety of applications and covers a wide range of products: meat, sausages and salami etc., baked products, precooked foods, cheese, powdered milk, coffee, fruit juice, wine, crisps and savouries, nuts and dried fruit, etc.

The significant advantages of M.A.P. packaging are numerous:
- The extension of the preservation period allows the economies of production scale to be exploited, inventory management and transport costs to be handled in the most profitable way, expansion into foreign markets, maximisation of revenue and minimisation of losses, etc.
- The reliability of a package, designed in accordance with the strictest hygiene regulations which ensures maximum product quality without affecting its esthetical appearance.

Practical and cheap, from a technical point of view, however, this technique requires a packaging machine with special features. It means the level of additives and preservatives used can be constantly reduced.

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PRODUCT OVERVIEW

01.05.02.01 Capsule and capsuling machines
03.02.18 Mixers and kneaders
03.08.03 Coating systems (perforated, horizontal) / coaters
03.08.11 Tablet presses

PRODUCT DETAILS

03.02.18 Mixers and kneaders

PM Series
If you want to experience a fast and convenient mixing system, the ConPid mixer will meet all expectations with its human-friendly design.

03.08.03 Coating systems (perforated, horizontal) / coaters

PC Series
Beyond just technology
CleaPle is more than a machine. Meet and experience the human-friendly coating system which shows the new paradigm of coating technology. Be the first to know the perfect coating environment.

PISCon_HMI System
Operation technology (HMI system)
The PISCon of the CleaPle coater is designed for easy manipulation of the control system. The coating process is easily automated and configured to the optimal production environment, which guarantees exceptional product stability. The user-friendly touch screen display and the well-organized production parameter monitoring screen will provide a most satisfactory working environment.

03.08.11 Tablet presses

PR 1500 Series
Modern design, robust structure, stable condition in operation make PR1500 series unique and prominent among other presses. The user-friendly design provides comfortable working environment.

PR 2000 Series
Tablet press, PR 2000 Series controlled by the computer system is designed to conform to CFR 21 PART 11 and manufactured suitably for the unmanned production environment. PR 2000 Series is the best partner for the pharmaceutical companies observing GMP rules. It is another name for customer satisfaction.

PR 3000 Series
The PR3000 series Rotary Tablet Press, is designed especially for symmetry, with its space saving octagon shape. Composed of a rigid frame with smart interior and is totally accessible for ease of cleaning and maintenance. In addition to this the control Screen is self contained and accessible. The PR3000 guarantees a plentiful output and is designed to produce tablets in an efficient double sided configuration.

**PR 3500 Series**

3500 Diamond Series provides good quality and high production capacity for the pharmaceutical companies producing triple-layered tablets. It is born as an essential pharmaceutical equipment for triple-layered tablet producing industries, being a perfect partner for your company growth.

**COMPANY NEWS**

Five new tablet compression machines from South Korea will contribute to Actavis UK's considerable cost efficiencies. The "PharmTechKorea"(PTK) machines are designed for the manufacture of a diverse range of tablets that meet industry-leading standards for both the UK and international markets. Easier to operate and with better controls, the machines are as good as any of their European counterparts, but at a much lower price. The main reason behind the choice of the new presses, however, was to maximize capacity, according to Manufacturing Manager Simon Adams: "The newly installed PTKs have a unique design that allows a substantially shorter changeover between batches than has been possible in the past. "Already the machines are operating very close to the theoretical maximum. Couple that with the short changeover time and improved yields and we estimate that we'll have the shortest ever payback of capital investment."

Teva Purchased PTK's triple layer tablet press. The FAT was completed with satisfaction on 29th of Feb, 2008. This was the first order from Teva. We will try to increase the order volume through the Teva global.
PRODUCT OVERVIEW

03.02.12 Enrobing and coating machines for extruded products
03.02.19 Moulding machines
03.05.03 Chocolate pumps
03.05.05 Chocolate tanks
03.05.06 Cooling and heating tunnels
03.05.11 Enrobing plants
03.05.23 Tempering machines and heat exchangers
03.07.03 Fondant and caramel-enrobing machines

PRODUCT DETAILS

03.02.12 Enrobing and coating machines for extruded products

Chocolate enrober belts, width 18cm or 28cm

Function
To assemble on a chocolate tempering moulding machine for the enrobing of biscuits, fillings, ... with chocolate.

Construction
· Stainless steel construction and take off plates
· Optional extension take-off (length 1,5m) and paper to produce enrobed pralines.
· Optional truffle extension and circular truffle table for truffle production.
· Standard double chocolate curtain and overflow perforation.
· Width 18cm or 28cm.
· Adjustable chocolate bath.
· Adjustable vibrating movement.
· With two adjustable heating lamps.
· Speed approximately 1meter per minute.

Electricity

Single phase motor 220-240V 50Hz or 110-120V 60Hz or 100V 50/60Hz.

Options
· Detailer for taking tails of the chocolates away.
· Blower for blowing superfluous chocolate away.
· Bottom tank for enrobing the bottom side of products only.
· Pneumatic extension conveyor with drive and speed regulation, as a semi-industrial alternative.

Dimensions
Type III:
Grill width: 18cm for 30 kg moulding machine.
Grill width: 28cm for 80 kg moulding machine.
Truffle table: 90 or 150cm diameter.

Maintenance
Easy cleaning procedures.
All controls are easily accessible.

03.02.19 Moulding machines

COMPACT moulding machine

Technical Description

Function
Especially for filling chocolate moulds.
Ideal for small quantities, decoration and fairs.

Construction
· Stainless steel construction.
· Bench top model on stoppers.
· Food quality approved lifting wheel.
· Content :15kg.
· Melting tank without corners.
· M-shaped heating.
· Highly accurate thermostat with double digital display.
· Additional mechanical safety thermostat.
· All controls on a central panel.

Electricity

Single phase 220-240V 50Hz or 110-120V 60Hz or 100V 50/60Hz.

Dimensions
Height 50cm, length 52cm, width 52cm.

Weight 35.5kg.

Maintenance
Easy cleaning procedures.
All controls are easily accessible.

03.05.03 Chocolate pumps

Melting and Mixing Kettle

Technical Description

Function
For melting and mixing all types of chocolate, jam, creams.

Construction
· Made entirely of pearled stainless steel.
· Double jacket water housing.
· Outside rock wool isolation
· Mixing arm with sidelong scrapers (speed approximate 16 RPM).
· Draining valve on the bottom.
· Draining valve on the side.
· Motor located underneath the kettle.
· Dry heating elements.
· Highly accurate thermostat with double digital display.
· Additional mechanical safety thermostat.
· Central operating panel.
· Water supply connection to fasten cooling process.

Electricity
3 phase 380-420V 50Hz or 220-240V 50/60Hz or 200V 50/60Hz

Options
· Pumping-station with chocolate / sugar pump.
· Speed regulation on mixing arm.
· Drain tap for outlet on the bottom and/or at the side.
· Heavier bevel gear wheel motor.
· Casters with high bearing power.
· Extra heating for other products.
· Double-jacket fixed or flexible stainless steel piping.

Dimensions
Most common sizes: 170, 240, 500, 1,000 and 2,000 liters.
On demand: other sizes.

Most common sizes: 170, 240, 500, 1,000 and 2,000 liters.
On demand: other sizes.

03.05.05 Chocolate tanks

Melting and Mixing Kettle
Technical Description
Function
For melting and mixing all types of chocolate, jam, creams.

Construction
· Made entirely of pearled stainless steel.
· Double jacket water housing.
· Outside rock wool isolation
· Mixing arm with sidelong scrapers (speed approximate 16 RPM).
· Draining valve on the bottom.
· Draining valve on the side.
· Motor located underneath the kettle.
· Dry heating elements.
· Highly accurate thermostat with double digital display.
· Additional mechanical safety thermostat.
· Central operating panel.
· Water supply connection to fasten cooling process.

Electricity
3 phase 380-420V 50Hz or 220-240V 50/60Hz or 200V 50/60Hz

Options
· Pumping-station with chocolate / sugar pump.
· Speed regulation on mixing arm.
· Drain tap for outlet on the bottom and/or at the side.
· Heavier bevel gear wheel motor.
· Casters with high bearing power.
· Extra heating for other products.
· Double-jacket fixed or flexible stainless steel piping.

Dimensions

03.05.11 Enrobing plants

Enrobing Machine, Type SWITCH
Enrobing Machine, Type SWITCH
Technical Description
Function
Consists out of 1 basic machine with 1 or more removable chocolate tanks.
To ‘switch’ easily between different types of chocolate.
To easily clean the chocolate tank.
For the industrial enrobing of biscuits, waffles, truffles and fillings.

Construction
· Basic frame and chocolate tank made entirely of pearled stainless steel.
· Entirely double jacketed, insulated and heated.
· With 2 grill conveyors.
· Removable chocolate tank (from 30 to 230 liters) with mixing arm and aluminium cover.
· Equipped with chocolate distribution pump.
- Double curtain for chocolate distribution.
- Bottom coating or complete coating.
- Adjustable chocolate bath.
- Adjustable vibration.
- Digital thermostats with double displays.
- Central operating panel
- Basic frame on adjustable machine stops.

**Electricity**
- 3 phase 380-420V 50Hz or 220-240V 50/60Hz or 200V 50/60Hz

**Options**
- PLC control
- Entrance / exit grill conveyor
- Blower with speed regulation.
- Heated detailer with speed regulation.
- Rotation system.
- Filters.
- Upper grill conveyor or upper cylinder (for light products).
- Additional pump(s).
- 1 or more removable chocolate tank frames.

**Dimensions**
- All machines are tailor made.
- Grill conveyor widths: 40, 50, 62, 82, 90, 100, 105, 120, 130, 140, 150cm

### Batch Tempering Machine

**Technical Description**

**Function**
- For tempering chocolate to the desired temperature, in a batch of 130l (+/- 150kg) of chocolate in one time.
- Temps 130l of chocolate in 45 to 55 minutes.
- The machine can also be used as a melting kettle

**Construction**
- Made entirely of pearled stainless steel.
- Double jacket water housing
- Mixing arm with sidelong scrapers (speed approx. 25 RPM).
- Supply/drainage of water to accelerate cooling process.
- Short tube outlet with heated stainless steel ball valve.
- Stoppers underneath the batch.
- Motor located underneath the batch.
- Dry heating elements.
- Control temperature cycle through "heating" and "cooling" electronic digital thermostats with double display.
- Magnetic valve to supply cooling water during the tempering process.
- Additional mechanical safety thermostat.
- Central operating panel with all switches, lights and buttons.

**Electricity**
- 3 phase 380-420V 50Hz or 220-240V 60Hz or 200V 50/60Hz

**Options**
- Pumping-station with chocolate pump.
- Speed regulation on mixing arm.
- Drain valve underneath the batch.
- Heavier bevel gear wheel motor.

### 03.05.23 Tempering machines and heat exchangers

### 03.07.03 Fondant and caramel-enrobing machines

**Enrobing Machine, Type SWITCH**

**Technical Description**

**Function**
- Consists out of 1 basic machine with 1 or more removable chocolate tanks.
- To 'switch' easily between different types of chocolate.
- To easily clean the chocolate tank.
- For the industrial enrobing of biscuits, waffles, truffles and fillings.

**Construction**
- Basic frame and chocolate tank made entirely of pearled stainless steel.
- Entirely double jacketed, insulated and heated.
- With 2 grill conveyors.
- Removable chocolate tank (from 30 to 230 liters) with mixing arm and aluminium cover.
- Equipped with chocolate distribution pump.
- Double curtain for chocolate distribution.
- Bottom coating or complete coating.
- Adjustable chocolate bath.
- Adjustable vibration.
- Digital thermostats with double displays.
- Central operating panel
- Basic frame on adjustable machine stops.

**Electricity**
- 3 phase 380-420V 50Hz or 220-240V 50/60Hz or 200V 50/60Hz

**Options**
- PLC control
- Entrance / exit grill conveyor
- Blower with speed regulation.
- Heated detailer with speed regulation.
- Rotation system.
- Filters.
- Upper grill conveyor or upper cylinder (for light products).
- Additional pump(s).
- 1 or more removable chocolate tank frames.

**Dimensions**
- All machines are tailor made.
- Grill conveyor widths: 40, 50, 62, 82, 90, 100, 105, 120, 130, 140, 150cm
PRODUCT OVERVIEW

03.01.01 Crushing machines
03.01.02 Deshelling machines
03.01.06 Roasting and cooling plants
03.06.02 Cocoa bean crushers
03.06.03 Cocoa cleaning machines
03.06.07 Cocoa mills
03.06.10 Cocoa roasting plants
03.06.12 Cocoa sterilizing plants
03.06.13 Deshelling plants for cocoa beans
03.11.01 Mills
03.11.02 Roasting machines

PRODUCT DETAILS

03.11.02 Roasting machines

The new SATURN

The perfect orbit for your coffee

For the first time the company will be presenting to the public a newly designed roaster from the well-established series of centrifugal roasters. With the Saturn 250 we are demonstrating that our R&D work spawns optimisations even with well-established products, declares Christian Beckmann, Head of Product Management at Probat. The centrifugal roaster renders great flexibility particularly with regard to roasting times. In addition to increased energy efficiency, the possibility of processing different kinds of green coffee per batch was enhanced. The commitment towards a unique technology pays off, as quick and gentle roasting ensures profitability and quality, Beckmann adds.

The new Saturn roaster will be officially unveiled at the Probat trade fair booth in Hall 2, Booth Number 2 D12, on 24th April 2008 at 2.30 p.m. by the Managing Director Stephan Lange and presented to the expert public by Product Manager Christian Beckmann. In addition, interested persons can convince themselves of the innovative technology: Within the framework of an in-house show on 25th, 28th and 29th April 2008 in Emmerich, Probat will be carrying out demonstration roasts on a Saturn 250 equipped with a Pilot roaster control.
COMPANY NEWS

They deserve serious attention: With their state-of-the-art technology, Probat’s revamped Probatino and Probatone shop roasters feature easier roasting and convincing classic design.

Emmerich on the Rhine, 20th February 2008 With a new generation of shop roasters the plant and roasting machine manufacturer Probat-Werke von Gimborn Maschinenfabrik GmbH in Emmerich on the Rhine has succeeded in linking state-of-the-art technology with a classic design. The well-established Probatino and Probatone drum roasters were enhanced with the knowledge of experienced roast masters. Professional coffee roasting from the perspective of a specialty and shop roaster was the underlying focus of all innovations. The roaster family is designed for five different batch sizes: beginning with the smallest roaster, the Probatino with a one-kilo batch, sizes move up to the Probatone 5, 12 and 25 up to the largest, the Probatone 50, which can process 50 kilos per batch.

These new-generation shop roasters offer significant benefits. Their technology was completely reworked and modernised while installation and mounting were simplified. Both ease of operation and economic efficiency were considerably increased. The new generation also has independent motors driving the drum as well as the roasting and cooling fans respectively. The separate suction extraction of the cooling and roasting air allows simultaneous roasting and cooling. The gas adjustment control is infinitely variable and the roasters are fitted with a digital time and temperature display. In day-to-day roasting operations, removable side panels and bins for silver chaff ease cleaning considerably. The product-friendly stirring mechanism enables both a homogenous distribution of coffee on the cooling sieve and a gentle discharge. It is driven by a separate motor that simultaneously has the effect of automatically cleaning the cooling sieve bottom. The new series offers a manual emergency discharge in case of power cuts. In collaboration with roast masters a product of first-rate quality has been put together. Various components made out of solid cast iron, for example the front plate or the spiked wheel, technically symbolise particularly good heat resistance and longevity. The use of cast iron is a result of many years of experience showing that cast iron retains heat for a particularly long time and only slowly releases it to the outside. The basis for a unique aroma has been created. Finally, the new series nostalgic design fits to the ambience of small shop and specialty roasting businesses perfectly.

Exhibitor Data Sheet

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For the first time the company will be presenting to the public a newly designed roaster from the well-established series of centrifugal roasters. With the Saturn 250 we are demonstrating that our R&D work spawns optimisations even with well-established products, declares Christian Beckmann, Head of Product Management at Probat. The centrifugal roaster renders great flexibility particularly with regard to roasting times. In addition to increased energy efficiency, the possibility of processing different kinds of green coffee per batch was enhanced. The commitment towards a unique technology pays off, as quick and gentle roasting ensures profitability and quality, Beckmann adds. The new Saturn roaster will be officially unveiled at the Probat trade fair booth in Hall 2, Booth Number 2 D12, on 24th April 2008 at 2.30 p.m. by the Managing Director Stephan Lange and presented to the expert public by Product Manager Christian Beckmann. In addition, interested persons can convince themselves of the innovative technology: Within the framework of an in-house show on 25th, 28th and 29th April 2008 in Emmerich, Probat will be carrying out demonstration roasts on a Saturn 250 equipped with a Pilot roaster control.

Auszstellerdatenblatt

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**PRODUCT OVERVIEW**

03.02.06 Cutters and choppers  
03.02.07 Cutting machines  
03.02.09 Depositing machines  
03.02.12 Enrobing and coating machines for extruded products

**PRODUCT DETAILS**

03.02.06 Cutters and choppers

Forming Rollers
Forming rollers are designed with two large diameter rollers to produce a uniformed product sheet onto a conveyor belt.

Rollers have individual speed and temperature control.

Low pressure is applied to the mass therefore no product damage, meaning nuts, rice crispies and similar products can be sheeted without damage.

Very easy to clean in place with optional clean button. Rollers open to maximum gap for cleaning.

Layering Roller
PTL offer a two roller unit with a forward reverse action on the two roller sheer point.

Very easy to clean in place.

Rollers open to maximum gap for cleaning.

Surface speed to be minimum possible and up to 6 times faster than the speed of slab.

Sizing / Gauging Rollers
PTL sizing rollers set the height and width of the product slab.

Removable under belt heavy duty rollers, these are mounted directly under the sizing rollers, these virtually eliminate belt drag therefore extending the belt life, reducing energy required to drive the belt, and also allowing the operator complete control over the pressure that can be applied.

No heating or cooling is required for any ingredient mix; therefore they are very energy efficient.

Multiple (typically 3) units can be supplied for increased control.

Sprinklers
PTL’s sprinkler units apply a coating of nuts or similar product onto the product slab using a very simple and easy-to-control feeding device.

03.02.07 | Cutting machines

Slitter
The PTL Slitter design provides quick and easy changeover when changing from one bar pitch to another.

The unique design ensures this process can be completed by one operator within 10 minutes, safely and without the need for tools.

Laser guided slab tracking minimizes and can even eliminate edge trim on some products.

Special care has been taken in the design of auxiliary equipment to ensure equipment can be safely stored, protecting both the equipment and staff.

Standard Guillotine
PTL High speed guillotine is fitted with an easy change blade.

High speed servo drive to blade for accurate cut lengths.

Product hold down plates.

Blade scrapers, scrape blade on every cut.

Linear cutting motion in time with belt.

Easy clean design with swing up top cover allows for easy access.

Stainless steel construction with plastic contact parts.

Ultrasonic Guillotine
The PTL ultrasonic guillotine is unique to the industry, it has been specially developed for muesli/granola & protein bars.

The innovative design allows product to be cut, whilst being able to eliminate pressure at the cut point and also producing a gap between each product piece after the cutting action, this is critical when chocolate coating or processing sticky products.

There is no contact between the blade and the belt, eliminating product distortion and resulting in a cleaner belt when running sticky products.

No anvil
The result is safe, simple and speedy cleaning.
As bars exit the guillotine, they are in orderly fashion, described as uniform Blocks - and aid in the efficient running of downstream equipment, i.e. packaging equipment.
To meet customer needs, PTL have paid particular attention to ensure operators have easy access for the removal of parts for cleaning. Handling devices are used, which are all on safety retaining cords, eliminating tools entirely.

03.05.05 Chocolate tanks

Product Information
Our Chocolate-Processing Capabilities include:
MeltingTemperingEnrobingDepositingMouldingCoolingAuxiliary equipment
Our Bar-Manufacturing Capabilities include:
FormingSizingCaramel layeringProduct sprinklingSlab coolingSiftingSpreadingGuillotiningEnrobingChocolate CoolingCurved conveyingBelt washing
Our End-Product Capabilities include:
Melted Chocolate/CompoundTempered ChocolateChocolate Coated ProductsSolid Chocolate PiecesChocolates with Centres
(One-Shot)Chocolates with Inclusions (Clusters)Chocolate Chips & ButtonsMuesli/Granola, Protein and Health Bars

03.05.06 Cooling and heating tunnels

Cooling Tower
The cooling tower is used to cool chocolate or compound that has been moulded in moulds or a spinner moulds (follits).
The moulds are cooled in a controlled manner with a gentle exit cooling profile.
Accurate temperature control maintains a perfect cooling profile at all times.
Stainless steel carry frames with a double tier have the ability to carry either standard moulds, standard follits or can be customized to fit your mould size.
Tray transport speed is variable
A second layer of moulds can be added to double up the production capacity.
Small floor area requirement, which saves space as bulk of equipment is in roof space or overhead.
Heavy-duty steel construction
PID temperature controls maintain accurate temperature control.

Euroflow Cooling Tunnel

PTL Euroflow cooling tunnel is used to cool chocolate and bar products
 Constructed in stainless steel with aluminum air ducts
 It features individual top and bottom cooling zones (convection or radiation) with under and over bed evaporator zones located at the centre of the tunnel.
 Width of 300mm - 2000mm
 Length of 10m - 100m
 Cooling Tunnel design is focused on the need for fast changeovers.
 We have minimized clean times and simplified cleaning by minimizing catch-up areas. Product crumb which appears on the belt can be swept off the tunnel easily, crumb has no where to build up.
 This is aided by the fact that the tunnels are equipped with lift up hoods with the option of both sides hood opening and with gas struts along the complete length of the equipment, including evaporator section.
 Tunnel can be equipped with a roll-in belt washer if required.
 All legs manufactured in stainless steel, fitted with adjustable feet.
The drive section come equipped with a minimum amount of rollers which are easily removed.

Miniflow Cooling Tunnel
PTL Miniflow cooling tunnel is used for low-volume chocolate lines
 Stainless steel construction with a high-standard finish, and long life.
 Cooling is provided under and over the belt using (convection or radiation).
 Refrigeration condenser and evaporator are mounted within the machine body. Using minimum floor space.
 Width of 250mm - 400mm
 Length of 3m - 10m
 Automatic belt tracking increases belt life and reduces downtime.
 Lift-up hoods on gas struts with access to belt surface allowing easy cleaning and access.
COMPANY NEWS

FEATURES OF PTL

- Customized Design: We encourage customer input in our design process. Some excellent ideas, incorporated in our designs, have come from customers’ requests. Our experienced design team will cater for your specific requirements, as we understand that no two applications are the same. In doing so we ensure you receive equipment which is exactly matched to your requirements.
- Innovation: At PTL we are constantly adding new machinery and features to our equipment range in order to increase the accuracy and consistency of the end-product, to protect staff and equipment, and to minimize operator error.
- Quick and Easy to Clean: Equipment is designed for not only fast but thorough clean-downs. By reducing product build-up and using stainless steel, our equipment is durable and simple to clean. Certain pieces of equipment are offered with full wash-down capability.
- Fast Changeovers: Due to the need for adaptability and flexibility in today’s market, PTL equipment is designed to process a variety of products. In the design we incorporate features that minimize the time taken and simplify the process of changing from one product to the next.
- No Tools: Wherever possible PTL has eliminated the requirement for tools, and in many cases we have been able to eliminate tools entirely.
- Operator-Friendly: With the benefit of hands-on experience in the industry PTL has ensured that its machinery is easy to operate, easy to maintain and easy to clean.

Exhibitor Data Sheet

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COMPANY NEWS

Quadro Engineering Corp., Sanitary Powder Processing Solutions

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PRODUCT OVERVIEW

- 03.02.06 Cutters and choppers
- 03.03.02 Cereal cooling and conditioning machines
- 03.08.08 Screening and comminution machines
- 03.10.12 Sifting and classifying machines

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Quadro Engineering Corp. is extremely pleased to announce that the Quadro® Sifter will be exhibited at Interpack in Düsseldorf, Germany (April 24 - 30, 2008). The Quadro® Sifter overcomes many of the problems associated with traditional sifting technologies. The S20 discharges 360° allowing for higher capacities and better product flow than conventional sifters, especially for those hard-to-sieve products. The S20 has a minimal number of parts, allowing for easier clean-up, quicker screen maintenance, and reduced downtime. The S20’s compact, low profile design fits below most bulk bag unloader and mixer discharges making its space requirements less than most other typical sifters. The no vibration design of the S20 produces lower noise, lower dust, requires less maintenance, has no metal-to-metal contact with no unwanted size reduction, as compared to traditional sifters. The Quadro® Sifter S20 features a 150 grit finish as a minimum, with all welds ground flush allowing for easier and thorough cleanability.

For more information, please contact:

USA:
Email: sales@quadro.com
Website: www.quadro.com
Telephone: (973) 376-1266
Fax: (973) 376-3363
CANADA & INTERNATIONAL:
Email: sales@quadro.com
Website: www.quadro.com
Telephone: (519) 884-9660
Fax: (519) 884-0253
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Quadro Engineering Corp., Sanitary Powder Processing Solutions

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The Quadro® Comil® model U5 is a SCALABLE lab size conical screen mill. The U5 is available in both belt driven and direct driven design, has a compact footprint, and is ideal for lab & glove box installations. Its unique dustless chute design allows for processing of small batches without blowback. Its unique dustless chute design allows for processing of small batches without low energy, low heat, low noise, low dust, high capacity sanitary size reduction equipment, capable of milling product to 60–100 mesh (150 - 250 μm). Its unique dustless chute design allows for processing of small batches without Capacities range from batch sizes of a few grams (ounces) up to 200 kg/hr (440 lb/hr) for this model. Constructed of 316 stainless steel, complete with motor, variable speed control, and digital speed readout. Options include explosion-proof electronics and easily removable milling head. Its unique dustless chute design allows for processing of small batches without Ten (10) fully scalable Quadro® Comil® models are available for capacities up to 54,500 kg/hr (120,000 lb/hr). Meets all international safety standards including OSHA, CE, ATEX. Its unique dustless chute design allows for processing of small batches without USA: Email: sales@quadro.com Website: www.quadro.com Its unique dustless chute design allows for processing of small batches without Telephone: (973) 376-1266 Fax: (973) 376-3363 Its unique dustless chute design allows for processing of small batches without Ten (10) fully scalable Quadro® Comil® models are available for capacities up to 54,500 kg/hr (120,000 lb/hr). Meets all international safety standards including OSHA, CE, ATEX. Its unique dustless chute design allows for processing of small batches without Canada & International: Email: sales@quadro.com Website: www.quadro.com Its unique dustless chute design allows for processing of small batches without Telephone: (519) 884-9660 Fax: (519) 884-0253 Its unique dustless chute design allows for processing of small batches without Exhibitor Data Sheet Service linksback to topPrivacy PolicyTerms of UsePrint pageRecommend this page © Messe Düsseldorf More informations and functions Search function Search for News, Exhibitors, Products or Information about the fair Enter search key: R.C. S.p.A.

Address Via Del Lavoro, 5 40050 Angelato Bologna Italy Telephone (+39-0 51) 6 63 05 14 Fax (+39-0 51) 89 71 40 Internet Address www.rcbologna.com Email rcbologna@rcbologna.com Booth Hall 17 A18

PRODUCT OVERVIEW

01.03.15.01 Full wrapping machines 03.08.11 Tablet presses
PRODUCT DETAILS

03.08.11 Tablet presses
MOD. PRESSA FETTE 4D
Press for powder cubes.

MOD. PRESSA RC PDP/12
Press for powder cubes.

PRODUCT OVERVIEW

03.02.15 Ice cream cone baking ovens
03.02.28 Wafer baking ovens
03.02.30 Wafer production plants

R & D Engineers

Address
A-41, IDA, Kukatpally, Phase II, Road No. 4, 500 037 Hyderabad India

Telephone (+91-40) 23 07 91 21
Fax (+91-40) 23 07 86 68
Internet Address www.rndwafers.com
EMail info@rndwafers.com
Booth Hall 4 F42

PRODUCT DETAILS

03.02.15 Ice cream cone baking ovens
RS Automatic Rolled Sugar Cone Machinery
We supply automatic machines for a best quality and précised rolled Sugar Cones. The 'Rs-Series' of machines are designed with latest technical standards for an economical results.

ZA-"W" Automatic Cone Machinery
The Automatic Ice-Cream Cone Baking Machine of ZA-W Series are efficient oven for the large scale production of allkinds of Ice cream cones, moulded sugar cones, cups and hallow wafers.

According to the output required these machines are supplied with 18,24,30 or 36 baking moulds or higher. The oven can be heated by Liquid Petroleum Gas (LP Gas) or Electricity.

03.02.30 Wafer production plants
Wafer Biscuit Plants
Our plants are designed for the industrial production of flat wafers and flat-shaped wafers. We deliver from manual plants for test marketing trial purposes to fully automatic plants, incorporating dough mixing to packing of machines.

Radix Systems Ltd

Address Unit D3/D4 Premier Centre S051 9DG Romsey, Hampshire United Kingdom
Telephone (+44-17 94) 83 02 40
Fax (+44-17 94) 83 01 43
Internet Address www.radixsystems.co.uk
EMail info@radixsystems.co.uk
Booth Hall 4 D53
PRODUCT OVERVIEW

01.02.08 Product sorting and/or feeding machines
01.05.04.02 Detecting devices for foreign bodies and matters
01.05.04.06 Equipment for detecting damages of products and packagings
03.10.04 Electronic sorting machines

PRODUCT DETAILS

03.10.04 Electronic sorting machines

Product Information
Manufactured products, such as sandwich biscuits, burgers and bakery produce, can be particularly critical to height variation or incorrect assembly. When these products are made in volume on multi-lane production lines, the Autosort offers an efficient inspection function, 24 hours per day, with unparalleled consistency. The direct saving in inspection labour is often surpassed by improvements in product line utilisation, higher efficiency of downstream packaging equipment and reduced product waste. The quality improvements mean that only good product reaches the customer, thus strengthening the brand and trading relationships. The modular design and all stainless construction combined with user-friendly software provide a system that is easy to learn, operate, clean and maintain.

Reading Bakery Systems

Address 380 Old West Penn Avenue
19551 Robesonia, Pennsylvania
USA
Telephone 01-610-693-5816
Fax 01-610-693-5512
Internet Address www.readingbakery.com
EMail info@readingbakery.com
Booth Hall 1 D17

PRODUCT OVERVIEW

03.02.03 Co-extruder for filled products
03.02.07 Cutting machines
03.02.11 Dough sheeters
03.02.13 Extruders

03.02.16 Laminators
03.02.18 Mixers and kneaders
03.02.27 Tunnel ovens
03.02.32 Wire-cut and roll-out biscuit machines

PRODUCT DETAILS

03.02.07 Cutting machines

Rotary Cutting Station
The T.L. Green Biscuit & Cracker Rotary Cutting Station accurately cuts product shapes prior to seasoning and baking. A precisely machined dough sheet is delivered from the Gauging Station to the docker and cutting rolls.

Cutting pressure is maintained by an adjustable pressure roll beneath the belt. Phasing of docker and cutter rolls can be done mechanically via timing belts or electronically. Edge and web scrap are removed and discharged from the side of the machine and can be returned to the sheeter or laminator for reuse.

The Rotary Cutting Station contains two rolls which are easily changeable for quick product changeovers. Single roll Rotary Cutting Stations are available.

03.02.13 Extruders

LP Extruder Dies
The Low Pressure Extruder, developed over 50 years ago by Edwin Groff, overcame the mechanical difficulties and slow production speeds associated with automated forming machines.

The LP Extruder allows high-speed production of complex shapes by forcing dough through dies mounted on the end of the Extruder.

These Extruder Dies are interchangeable with one another and permit the operator to create a variety of differently shaped and sized products on one production line. Extruder dies can be custom designed to make almost any product.

For new shapes, a test segment can be cut and tested with dough at the RBS E.I. Groff Technical Center prior to manufacturing a complete compression head and die assembly. The Dies can be used with a wide variety of dough in baked, fried and frozen applications.

03.02.16 Laminators

Vacuum Laminator
The T.L. Green Biscuit & Cracker AIRTOUCH® Vacuum Laminator utilizes a revolutionary design for creating a laminated dough sheet. In the process, it relieves the stress imparted to the dough from the sheeter and avoids adding the additional stress a traditional laminator would create within the sheet.

A continuous dough sheet is cut into individual sheets which are deposited from a vacuum layering conveyor bed and onto a layering carriage. The gentle handling of the sheet relieves the stress within the dough ensuring a consistent layered stack that may be fed to a gauging station. All the critical functions of the vacuum laminator are controlled by the operator.

Mixers
The T.L. Green Biscuit & Cracker Vertical Spindle Mixer is a vertical batch mixer ideally suited for cracker manufacturing operations, that use a 2-stage or proofed dough process.

The primary dough mix is done in spindle dough troughs that are left to proof for a period of time. Following this fermentation period the troughs are re-positioned beneath the spindles and re-mixed with a final dose of ingredients, including additional flour.

For other mixing applications, such as pretzels, snacks or potato products, RBS has experience with both ExAct continuous mixers or horizontal batch mixers.

Tunnel ovens
The T.L. Green Biscuit & Cracker Prism Oven is a single-pass baking platform designed with flexibility in mind for balanced and consistent baking of a wide variety of products. Capitalizing on the experience gained from hundreds of successful oven installations worldwide, the Prism Oven offers both direct gas fired and convection baking zones.

Each zone is available with a number of options to permit the precise combination of radiation, convection heating and conduction. As a result, the quality conscious baker has repeatable control of time, temperature, humidity and the type of heat transfer.

Combination, or hybrid ovens, utilize the best of both zones with the direct gas fired sections providing product development and cooking functions, allowing the convection zones to provide efficiently controlled moisture removal and balanced coloring.

Prism Ovens can be shipped in factory pre-built modules for fast erection times and minimum plant disruption, or they can be assembled on-site. They have excellent access for cleaning and are available in full stainless steel construction where salt, corrosion or high humidity levels are a concern.

Reimelt FoodTechnologie GmbH

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<thead>
<tr>
<th>Address</th>
<th>Messenhäuser Str. 37-45</th>
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<tbody>
<tr>
<td></td>
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PRODUCT OVERVIEW

- 03.02.08 Deep frying plants
- 03.02.17 Metering and scaling of raw material
- 03.02.18 Mixers and kneaders
- 03.02.24 Silos and accessories
- 03.03.01.04 Continuous mixers and moisturising systems
- 03.03.01.13 Metering and scaling for raw materials
- 03.03.01.15 Silos and accessories
- 03.03.02.12 Puffing plants
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- 03.04.06 Sugar mills
- 03.04.07 Thermal storage tanks
- 03.05.05 Chocolate tanks
- 03.07.01.06 Continuous mixing equipment
- 03.07.04.05 Metering, mixing and tempering units
- 03.07.06.04 Metering and mixing units
- 03.07.06.05.03 Starch drying and cooling plants
- 03.07.06.05.05 Starch sifting equipment
- 03.07.07.06 Equipment for raw material preparation
- 03.07.07.10 Metering and scaling of raw materials
- 03.07.08.09 Metering and mixing unit for ingredients
- 03.07.11 Metering and scaling of raw materials
Reimelt-Anlagen zum Handling von pulverförmigen und flüssigen Rohstoffen haben international einen hervorragenden Ruf. Entscheidend hierfür ist die Kenntnis Ihres Endproduktes und alle Anforderungen an:
- Rohstoffe
- Verfahrenstechnik
- Automatisierungsgrad/-technik.

Als Systemlieferant bieten wir Ihnen ganzheitliche Lösungen, die Maßstäbe setzen - für eine wirtschaftlich optimale Produktion.

**Link zu weiterer Information**
http://www.reimelt.de

### 03.02.18 Mixers and kneaders

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**Link zu weiterer Information**
http://www.reimelt.de

### 03.02.24 Silos and accessories

Reimelt FoodTechnologie GmbH

**Link zu weiterer Information**
http://www.reimelt.de

### 03.03.01.04 Continuous mixers and moisturising systems

**Die perfekte Mischung macht's**
Für die Qualität von Fertigmischungen, ganz gleich aus welchem Bereich der Nahrungsmittel, von Brot und Brötchen, über Kuchen, Pudding, Eismasse oder Soßen und Füllungen sind Rohstoffqualität und Rezepttreue die entscheidenden Faktoren. Bei den verfahrenstechnischen Anforderungen auf dem Weg zur perfekten Mischung unterstützen Sie die Reimelt-Profis.

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Anlagen
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http://www.reimelt.de

Technologie, die mehr aus Zucker macht
Zucker ist einer der wichtigsten Rohstoffe in der Nahrungsmittelindustrie. Die Verarbeitungskonzepte der Reimelt FoodTechnologie GmbH decken alle Aufbereitungsformen dieses Rohstoffes ab und bieten individuelle Lösungen von der Lagerung über die Vermahlung und Rekristallisation bis hin zur Befüllung von BigBags.
1. Zuckersilo
2. BigBag-Entleerstation
3. Kombinierte BigBag- und Sackentleerstation
4. Pneumatische Förderung (Sekundärluft)
5. Beschickung einer Zuckerlöstestation
6. Kristallzuckerabnahme im Behälter
7. Zuckervermahlung
8. Rekristallisation von frisch vermahlenem Zucker
9. Puderzuckerlagersilo
10. BigBag-Befüllstation

Hinweis: Reimelt ist Lizenznehmer des "Südzucker Konditionierungsverfahrens"

Link zu weiterer Information
http://www.reimelt.de

Technologie, die mehr aus Zucker macht
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9. Puderzuckerlagersilo
10. BigBag-Befüllstation

Hinweis: Reimelt ist Lizenznehmer des "Süßzucker Konditionierungsverfahrens"

Link zu weiterer Information
http://www.reimelt.de

**03.05.05 Chocolate tanks**

**DAS REZEPT FÜR IHREN MARKTERFOLG**


1. Trockenstofflagerung
2. Zentralwaage
3. Puderzucker Vermahlung
4. Kleinkomponenten
5. Flüssigkeitslagerung
6. Tankwagen
7. Fettplastifizierung
8. Containerlager
9. Rekristallisation des plastifizierten Fettes
10. Bereitstellung
11. Mischer

Auch für die Herstellung von Zuckerwaren, Speiseeis, Invertzuckercremes, Kaugummi und feinen Backwaren bietet Reimelt wegweisendes Verfahrens-Know-how. Puderzuckerbehälter mit horizontalem Rührwerk und Austragsschnecke, pneumatiche Förderung auf Abnahmebehälter

Für die Herstellung einer Schokoladenmischung mit Direktbeschickung einer Vorwalze

Link zu weiterer Information

**03.07.01.06 Continuous mixing equipment**

**DAS REZEPT FÜR IHREN MARKTERFOLG**


1. Trockenstofflagerung
2. Zentralwaage
3. Puderzucker Vermahlung
4. Kleinkomponenten
5. Flüssigkeitslagerung
6. Tankwagen
7. Fettplastifizierung

1. Trockenstofflagerung
2. Zentralwaage
3. Puderzucker Vermahlung
4. Kleinkomponenten
5. Flüssigkeitslagerung
6. Tankwagen
7. Fettplastifizierung
8. Containerlager
9. Rekristallisation des plastifizierten Fettes
10. Bereitstellung
11. Mischer

Auch für die Herstellung von Zuckerwaren, Speiseeis, Invertzuckercremes, Kaugummi und feinen Backwaren bietet Reimelt wegwissendes Verfahrens-Know-how.

Puderzuckerbehälter mit horizontalem Rührwerk und Austragsschnecke, pneumatische Förderung auf Abnahmebehälter

Für die Herstellung einer Schokoladenmischung mit Direktbeschickung einer Vorwalze

Link zu weiterer Information
http://www.reimelt.de

03.07.06.04 Metering and mixing units

DAS REZEPТ FÜR IHREN MARKTERFOLG

8. Containerlager
9. Rekristallisation des plastifizierten Fettes
10. Bereitstellung
11. Mischer

Auch für die Herstellung von Zuckerwaren, Speiseeis, Invertzuckercremes, Kaugummi und feinen Backwaren bietet Reimelt wegwissendes Verfahrens-Know-how.

Puderzuckerbehälter mit horizontalem Rührwerk und Austragsschnecke, pneumatische Förderung auf Abnahmebehälter

Für die Herstellung einer Schokoladenmischung mit Direktbeschickung einer Vorwalze

Link zu weiterer Information
http://www.reimelt.de

03.07.06.05 Starch sifting equipment

SCHONENDES HANDLING - PERFEKTE MISCHUNG ZUM FRÜHSTÜCK

Müsli, Corn Flakes, gepuffte und extrudierte Produkte erfordern unterschiedlichste Verarbeitungsschritte.

Reimelt liefert hier die optimalen Lösungen für:
Produktgerechte Lagerung
Schonendes Fördern
Exaktes Wägen und Dosieren
Homogenes und schonendes Mischen
1. Lagern von Zucker und Salz
2. Lagern von Maisgrits
3. Sieben und Wägen
4. Warm-Wasser und Malz
5. Sirup-Herstellung
6. Kochen
7. Trocknen, Flockieren, Rösten, Coating

Siebmaschinen
Hohe Leistung bei schonender Siebung
Problemlose Reinigung
Equipment for raw material preparation

Anlagen
Reimelt-Anlagen zum Handling von pulverförmigen und flüssigen Rohstoffen haben international einen hervorragenden Ruf. Entscheidend hierfür ist die Kenntnis Ihres Endproduktes und alle Anforderungen an:
- Rohstoffe
- Verfahrenstechnik
- Automatisierungsgrad/-technik.

Als Systemlieferant bieten wir Ihnen ganzheitliche Lösungen, die Maßstäbe setzen - für eine wirtschaftlich optimale Produktion.

Visualisierung
Anlagenvisualisierung auf Basis modernster Web-Technologie
Übersichtliche Darstellung der Anlage
Einfachste Handhabung
Integriertes Strörmeldesystem
Abgesicherter Anlagenbetrieb
Aufzeichnung von Trendkurven
Optional mit Wartungsmanagement-System
Benutzer-Zugriff über Web-Browser

PrismaWeb
Das Batchmanagement-System der Zukunft
Moderne WEB - Technologie
SQL-Datenbanksystem
OPC - fähig
WEB Client / Server System
Anbindung an Host - Systeme (ERP) möglich
Zugriff über Web-Browser
Bedienerfreundliche Menüstruktur
Fernwartung via Internet
Optional: Chargen-Rückverfolgung

Link zu weiterer Information
http://www.reimelt.de

Metering and scaling of raw materials

Metering and mixing unit for ingredients

STEUERUNGSKONZEPTE FÜR EINE PERFEKTE PRODUKTION
In puncto Steuerungstechnik vertrauen namhafte Unternehmen weltweit auf die über 40-jährige Erfahrung von Reimelt, wo man neben den marktgängigen Systemen vor allem auch Verfahrens- und Leittechnik aus eigener Entwicklung einsetzt.

Minc99
Rezept-Dosier-Steuerung für Kleinanlagen
99 Rezepturen

© 2008 Messe Düsseldorf
Servicefreundlich - einfache, bedienerfreundliche Handhabung, vernetzbar, für einfache Anwendungen "Handwerksmode", mehrsprachig (auch rumänisch, polnisch, kyrillisch, türkisch).

Visualisierung
Anlagenvisualisierung auf Basis modernster Web-Technologie
Übersichtliche Darstellung der Anlage
Einfachste Handhabung
Integriertes Strömeldesystem
Abgesicherter Anlagenbetrieb
Aufzeichnung von Trendkurven
Optional mit Wartungsmanagement-System
Benutzer-Zugriff über Web-Browser
PrismaWeb
Das Batchmanagement-System der Zukunft
Modernste WEB - Technologie
SQL-Datenbanksystem
OPC - fähig
WEB Client / Server System
Anbindung an Host - Systeme (ERP) möglich
Zugriff über Web-Browser
Bedienerfreundliche Menüstruktur
Fernwartung via Internet
Optional: Chargen-Rückverfolgung

Link zu weiterer Information
http://www.reimelt.de

03.07.16 Sugar mills

STEUERUNGSKONZEPTE FÜR EINE PERFEKTE PRODUKTION
In puncto Steuerungstechnik vertrauen namhafte Unternehmen weltweit auf die über 40-jährige Erfahrung von Reimelt, wo man neben den marktgängigen Systemen vor allem auch Verfahrens- und Leittechnik aus eigener Entwicklung einsetzt.

Minc99
Rezept-Dosier-Steuerung für Kleinanlagen
99 Rezepturen
Bedienerfreundliche Struktur
Schutzart IP 65
Profibus-fähig
Flüssigkeitsdosierung
Master/Slave-Betrieb
DAISY-M-System für PC-Datenhandling
Servicefreundlich - einfache, bedienerfreundliche Handhabung, vernetzbar, für einfache Anwendungen "Handwerksmode", mehrsprachig (auch rumänisch, polnisch, kyrillisch, türkisch).

Visualisierung
Anlagenvisualisierung auf Basis modernster Web-Technologie
Übersichtliche Darstellung der Anlage

Einfachste Handhabung
Integriertes Strömeldesystem
Abgesicherter Anlagenbetrieb
Aufzeichnung von Trendkurven
Optional mit Wartungsmanagement-System
Benutzer-Zugriff über Web-Browser

PrismaWeb
Das Batchmanagement-System der Zukunft
Modernste WEB - Technologie
SQL-Datenbanksystem
OPC - fähig
WEB Client / Server System
Anbindung an Host - Systeme (ERP) möglich
Zugriff über Web-Browser
Bedienerfreundliche Menüstruktur
Fernwartung via Internet
Optional: Chargen-Rückverfolgung

Link zu weiterer Information
http://www.reimelt.de

03.08.10 Systems for automatic recipe weighing

STEUERUNGSKONZEPTE FÜR EINE PERFEKTE PRODUKTION
In puncto Steuerungstechnik vertrauen namhafte Unternehmen weltweit auf die über 40-jährige Erfahrung von Reimelt, wo man neben den marktgängigen Systemen vor allem auch Verfahrens- und Leittechnik aus eigener Entwicklung einsetzt.

Minc99
Rezept-Dosier-Steuerung für Kleinanlagen
99 Rezepturen
Bedienerfreundliche Struktur
Schutzart IP 65
Profibus-fähig
Flüssigkeitsdosierung
Master/Slave-Betrieb
DAISY-M-System für PC-Datenhandling
Servicefreundlich - einfache, bedienerfreundliche Handhabung, vernetzbar, für einfache Anwendungen "Handwerksmode", mehrsprachig (auch rumänisch, polnisch, kyrillisch, türkisch).

Visualisierung
Anlagenvisualisierung auf Basis modernster Web-Technologie
Übersichtliche Darstellung der Anlage
Einfachste Handhabung
Integriertes Strömeldesystem
Abgesicherter Anlagenbetrieb
Aufzeichnung von Trendkurven
Optional mit Wartungsmanagement-System
Benutzer-Zugriff über Web-Browser
Das Batchmanagement-System der Zukunft

Modernste WEB - Technologie
SQL-Datenbanksystem
OPC - fähig
WEB Client / Server System
Anbindung an Host - Systeme (ERP) möglich
Zugriff über Web-Browser
Bedienerfreundliche Menüstruktur
Fernwartung via Internet
Optional: Chargen-Rückverfolgung

Link zu weiterer Information
http://www.reimelt.de

03.10.01 Cleaning and disinfection systems (CIP and HACCP)

FÜR REIBUNGLOSE PRODUKTIONSABLÄUFE

Alle Schlüsselkomponenten und Subsysteme von Reimelt stammen ausschließlich aus eigener Fertigung und überzeugen durch hochwertige Verarbeitungsqualität.


Link zu weiterer Information
http://www.reimelt.de

03.10.02 Conveying and storage systems

FÜR REIBUNGLOSE PRODUKTIONSABLÄUFE

Alle Schlüsselkomponenten und Subsysteme von Reimelt stammen ausschließlich aus eigener Fertigung und überzeugen durch hochwertige Verarbeitungsqualität.


Link zu weiterer Information
http://www.reimelt.de

03.10.05 Industrial deep flat fryers

FÜR REIBUNGLOSE PRODUKTIONSABLÄUFE

Alle Schlüsselkomponenten und Subsysteme von Reimelt stammen ausschließlich aus eigener Fertigung und überzeugen durch hochwertige Verarbeitungsqualität.


Link zu weiterer Information
http://www.reimelt.de

03.10.07 Magnetic separators

FÜR REIBUNGLOSE PRODUKTIONSABLÄUFE

Alle Schlüsselkomponenten und Subsysteme von Reimelt stammen ausschließlich aus eigener Fertigung und überzeugen durch hochwertige Verarbeitungsqualität.


Link zu weiterer Information
http://www.reimelt.de

03.10.08 Metal detectors

FÜR REIBUNGLOSE PRODUKTIONSABLÄUFE

Alle Schlüsselkomponenten und Subsysteme von Reimelt stammen ausschließlich aus eigener Fertigung und überzeugen durch hochwertige Verarbeitungsqualität.


Link zu weiterer Information
http://www.reimelt.de

03.10.09 Metering and mixing systems

FÜR REIBUNGLOSE PRODUKTIONSABLÄUFE

Alle Schlüsselkomponenten und Subsysteme von Reimelt stammen ausschließlich aus eigener Fertigung und überzeugen durch hochwertige Verarbeitungsqualität.


Link zu weiterer Information
http://www.reimelt.de

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Booth
Hall 3 C45
PRODUCT OVERVIEW
03.02.09 Depositing machines
03.03.01.05 Cutting and forming machines
03.05.20 Sprinkling equipment

PRODUCT DETAILS
03.02.09 Depositing machines

**Rotary Template Depositor (RST)**
Deposits meringue dough, light mass dough, sauce, paste, chocolate, caramel, ketchup, etc. Easy adaptation of the product by height and roller adjustment.

Link zu weiterer Information
http://www.reisdorf.ch

03.03.01.05 Cutting and forming machines

**Powder Compression Molding Machine**
Doses and presses powdery ingredient into molded shapes.

Link zu weiterer Information
http://www.reisdorf.ch

03.05.20 Sprinkling equipment

**Target Sprinkler**
Ingredients can be sprinkled directly on targeted top of the product, so no residue will be left on the steel band. Sprinkling every row, or every second row are both possible.

Link zu weiterer Information
http://www.reisdorf.ch
Company News

NEW ADVANCES IN REXNORD® MATTOP®-TABLETOP® TECHNOLOGY DELIVER IMPROVED PRODUCTIVITY AND HIGH PERFORMANCE IN PACKAGE CONVEYING

Rexnord® Showcases 70 Years of Conveying Innovation at Interpack 2008 with Latest Breakthroughs in Beverage, Food and Industrial Conveyor Chain and Belt Technology

s-Gravenzende, the Netherlands - (March 11, 2008) - Rexnord® Industries, the global leader in conveying chains, belts and components for packaging and processing of beverage, food and industrial goods, will introduce its latest conveying innovations designed to increase the speed, performance and productivity of conveying operations at Booth C40 in Hall 13 during Interpack 2008 in Dusseldorf, Germany, April 24-30, 2008.

Rexnord® will feature key innovations for case and pack handling on a live conveyor demonstration highlighting 1) the MCC® 1285 Side-flexing MatTop® Chain with its patented high-strength, tight radiused combination module design and Positrack Guiding System for superior strength and flexibility in curves, 2) the new MCC® Low Backline Pressure LBP 1005 SR MatTop® Chain for 25% increased accumulation length and space-saving tight radius design, and 3) the new MCC® SuperGrip 1005 TCF MatTop® Chain with Tough Composite Friction material and locking stainless steel pins for superior performance on metering and brake conveyors for returnable crates.

Advances in Rexnord’s legendary TableTop® conveying chain in both stainless steel and high-performance plastic will also be introduced, including the new Rexnord® 661 Series and X-Line Series Stainless Steel TableTop® Chain for superior product stability, lower noise and energy, and extreme wear resistance. Continuing its tradition of material innovation, Rexnord® will feature both the advanced Platinum Series PS® Chain Material for superior stability, speed and reduced lubrication especially in PET bottle conveying, and the new Ultra Stabilized Polypropylene USP Chain Material for significantly improved chain life and toughness in hot, chemically-aggressive pasteurizer tunnels.

Rexnord’s true breakthrough in stainless steel conveying chain, the Fortrex™ 9200 Stainless Steel MatTop® Chain, combines the strength and high reliability of stainless steel with the flexibility and product handling of Rexnord’s modular MatTop® design to produce the industry’s most reliable, longest-lasting tunnel pasteurizer conveying chain with superior total cost of ownership.

For high-sanitation food processing and packaging conveying, Rexnord will present its food-safe conveying chains, the Rexnord 2010 Series and 1015 MatTop® Chains with Microban® Product Protection. And, the newest Marbett® conveyor components with improved product handling, sanitation and cost efficiencies will be featured, including the new Pearl Roller Guides, UNL Ultra Noiseless Return Rollers, High Sanitation Levelers, and new Stifrol Roller Guides for package handling.

About Rexnord. For more than a century, Rexnord has been a leading manufacturer and marketer of Conveying Solutions and Mechanical Power Transmission Products, with important brands that include Rexnord®, MCC®, Marbett®, TableTop®, MatTop®, Falk®, and Link-Belt®. With over 5,000 employees worldwide and dedicated production and sales facilities in the U.S., Canada, Mexico, Brazil, China, France, Australia, Germany and Italy, Rexnord® is a close partner and supplier to leading OEMs and end-users around the world, supporting virtually every packaging, processing and material handling application with leading-edge technology and customer service. For more information, visit www.rexnord.com and www.rexnordflattop.com
**Rexnord® SG 1005 TCF MatTop® Ketten**

**Power, Precision, Performance für Mehrwegkästen!**


Weiter wird Rexnord verschiedene Innovationen in der Fördertechnologie zur Verbesserung der Produktivität zeigen: Die Fortrex Pasteurkette; die erste Stahlkette für Pasteure in der Geschichte, verantwortlich für höhere Produktivität ohne Transportprobleme, wird sicher die Show stehlen.

Stahlketten; unter anderem die 661-Serie für bessere Produktstabilität, weniger Geräuschenkwicklung und niedrigeren Energieverbrauch. Kunststoffketten; speziell im Hinblick auf den Transport von verpackten Produkten werden vor allem die LBP Ketten beleuchtet.

Komponenten; neue Maschinen Flanschlagere, Stützlemente, verstieftete Röllchengeländer und viele andere Bauteile für Förderer werden gezeigt.


Weitere Information erhalten Sie hier:

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**Internet Address**
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**Booth**
Hall 3 H06/H14

**PRODUCT OVERVIEW**

03.02.03 Co-extruder for filled products
03.02.11 Dough sheeters
03.02.16 Laminators
03.02.19 Moulding machines
03.05.25 Single piece confectionery and bare take-off systems

**PRODUCT DETAILS**

03.02.03 Co-extruder for filled products

**Prepared Foods**

**Arancini Production**

KN550 can produce Arancini with cheese filling without damaging the texture of rice both continuously and uniformly. Product size, filling and dough ratio can be set easily.

**Link zu weiterer Information**
http://www.rheon.com/

03.02.11 Dough sheeters

**Prepared Foods**

**Arancini Production**

KN550 can produce Arancini with cheese filling without damaging the texture of rice both continuously and uniformly. Product size, filling and dough ratio can be set easily.

**Link zu weiterer Information**
http://www.rheon.com/

03.02.16 Laminators

**Prepared Foods**
Arancini Production KN550 can produce Arancini with cheese filling without damaging the texture of rice both continuously and uniformly. Product size, filling and dough ratio can be set easily.

Link zu weiterer Information
http://www.rheon.com

Prepared Foods
Arancini Production
KN550 can produce Arancini with cheese filling without damaging the texture of rice both continuously and uniformly. Product size, filling and dough ratio can be set easily.

Link zu weiterer Information
http://www.rheon.com

Riner AG, Max

PRODUCT OVERVIEW
03.05.14 Moulds for solid and hollow good moulding plants

PRODUCT DETAILS
Creativity and feasibility
There are no limits to creativity. This does not apply to technical realizations. However, we redefine these limits constantly. Thanks to our endeavors in new design technologies and production processes we are able to work with ever more complex and precise moulds. Attractive products are no longer enough for today's markets. The consumer's imagination needs to be captured with original and unique ideas. Our expertise allows you to attract attention to your product with the help of creative shapes and unusual textures. In very close cooperation with all our customers all over the world we have developed a unique competence in constructing chocolate moulds. We have perfected both technology and design. Thanks to our focus on the requirements of the chocolate industry we are able to prove a complete range of moulds for the industrial production.

Link zu weiterer Information
http://www.rinermoulds.ch

Rinsch Edelstahlverarbeitung GmbH

PRODUCT OVERVIEW
03.05.05 Chocolate tanks

PRODUCT DETAILS
Gebrauchtmaschinen
Wir bieten Ihnen auch Gebrauchtmaschinen aus einem umfangreichen Sortiment an. Unter anderem finden Sie bei uns Waagen und Dosierer, Schlauchbeutelmaschinen, Clip- und Twistmaschinen und Pharmaziemaschinen.

Link zu weiterer Information
http://www.rinsch-gmbh.de

Schokoladenaufschmelzbehälter
- stehende Bauform
- Ankerlüfterwerk
- doppelwandig beheizbar
- Stahl- und Edelstahlausführung
- Temperaturanzeige
- klassischer Standard
- anschlussfertig

Link zu weiterer Information
http://www.rinsch-gmbh.de

Romaco Pharmatechnik GmbH

<table>
<thead>
<tr>
<th>Address</th>
<th>Am Heegwald 11</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>76227 Karlsruhe</td>
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<td>Internet Address</td>
<td><a href="http://www.romaco.com">www.romaco.com</a></td>
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<tr>
<td>EMail</td>
<td><a href="mailto:ptckarlsruhe@romaco.com">ptckarlsruhe@romaco.com</a></td>
</tr>
<tr>
<td>Booth</td>
<td>Hall 16 D37/D45</td>
</tr>
</tbody>
</table>

PRODUCT OVERVIEW

01.01.04.03 Machines for sorting, aligning and feeding of packagings
01.01.05.03 Cleaning machines for bottles
01.02.03.01 Gravimetric dosing
01.02.03.02 Piece dosing device
01.02.03.03 Volumetric dosing
01.02.04.02 for liquid products
01.02.08 Product sorting and/or feeding machines
01.03.01.01 Side sealed bags
01.03.02.02 Side sealed bags
01.03.03.01 Side sealed bags
01.03.05.01 Blister (Form, fill and seal machines (FFS))
01.03.06.04 Tubes (Fill and seal machines (FS))
01.03.07.01 Ampoules, vials and similar containers (Fill and seal machines (FS))
01.03.07.05 Bottles (Fill and seal machines (FS))
01.03.07.08 Cardboard boxes (Fill and seal machines (FS))
01.03.09.01 Horizontal cartoning machines
01.03.09.02 Vertical cartoning machines
01.03.10.02 Ampules, vials and similar containers (Filling machines)
01.03.10.06 Bottles (Filling machines)
01.03.10.16 Tubes (Filling machines)
01.03.11.01 Ampoules, vials and similar containers (Closing machines)
01.03.11.04 Bottles (Closing machines)
01.03.12.01 Boxes (Machines for inserting piece goods)
01.03.18.03 Filling machines for use under clean-room conditions
01.04.01 Erecting machines for cartons and folded boxes (box erecting machine)
01.04.03.02 Horizontal packing machines (sideloader)
03.01.01 Crushing machines
03.01.03 Marzipan mass production machines
03.01.04 Nougat cream production machines
03.01.05 Nut processing machines
03.02.18 Mixers and kneaders
03.03.01.04 Continuous mixers and moisturising systems
03.03.02.01 Batch mixers
03.03.02.05 Continuous mixing and moisturizing systems
03.06.01 Ball mills
In the 2007 financial year, which ended on 31st. August 2007, the Romaco Group achieved an increase in turnover of 11.4 percent to 97.4 million. The extensive restructuring that has taken place since the end of 2005 in close agreement with the US parent company Robbins & Myers Inc. was successfully concluded in 2007. This created an economic turnaround and formed a solid starting point that will extend beyond the current financial year.

Growth continued successfully in the first half of 2008 (ended on 28.02.2008). Incoming orders in the second quarter were 26 percent above the same period in the previous year, with orders on hand increasing to 50 million. Turnover increased by over 10 percent in the first half of the year. Over the whole year, we expect turnover to grow at a similar rate to the previous year. This positive development has allowed a continuous improvement in results over the last six quarters. Significant improvements within the corporate structure, constant optimization of the cost structure and strict gearing towards target markets have produced this turnaround, said Thomas Luken, President of the Romaco Group, when explaining the company’s key to success. We have met the company targets that we were aiming for in 2007 and can look towards the future with optimism.

Contributors to improvements in results were the FrymaKoruma GmbH Processing area, as well as the Packaging area, represented by the brands of Bosspak, Macofar, Noack, Promatic, Siebler and Unipac.

The Romaco Group
Romaco is one of the world’s leading suppliers of machines and plants for process engineering and packaging. Subdivided into the areas of Processing and Packaging, the company develops technical solutions for the pharmaceutical, cosmetic and food industries. This international company, with its headquarters in Karlsruhe (Germany), is part of the listed US group Robbins & Myers Inc.

More information on the Romaco Group can be found at www.romaco.com

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Exhibitor Data Sheet


Die positive Entwicklung ermöglichte eine konstante Ergebnisverbesserung über die letzten sechs Quartale hinweg. Signifikante Verbesserungen innerhalb der Unternehmensstruktur, eine anhaltende Optimierung der Kostenstruktur und eine stringent Ausrichtung auf die Zielmärkte haben den Turnaround ermöglicht, erläutert Thomas Luken, Präsident der Romaco Group, das Erfolgskonzept des Unternehmens. Wir haben die für 2007 angestrebten Unternehmensziele erreicht und blicken optimistisch in die Zukunft.

Zu der Ergebnisverbesserung haben sowohl der Geschäftsbereich Processing der FrymaKoruma GmbH als auch der Geschäftsbereich Packaging, vertreten durch die Marken Bosspak, Macofar, Noack, Promatic, Siebler und Unipac beigetragen.

Romaco Group

Mehr Informationen zur Romaco Group unter www.romaco.com
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Ausstellerdatenblatt

Mehr Informationen
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Suchwort eingeben:

Vor seiner Installation bei Farmigea wird der Kartonierer P91 S auf der Interpack 2008 in Düsseldorf, Deutschland, vom 24. bis 30. April 2008, in Halle 16, Stand D37, erstmals einem breiten Publikum vorgestellt:

Neuer Kartonierer P91 S feiert Einstand bei Farmigea

Schneller, leichter, leiser


Der neue Kartonierer ist eine Investition in mehr Arbeitssicherheit, die sich gleichzeitig betriebswirtschaftlich auszahlt. Überzeugt hat Farmigea das optimale Preis-Leistungs-Verhältnis der P91er-Serie, bedingt durch niedrige Wartungskosten, einen geringen Bedienungsaufwand und eine konstante Leistung, begründet Marco Benvenuti die Entscheidung von Farmigea für den Kartonierer P91 S von Romaco.

Romaco Group
Romaco ist einer der weltweit führenden Anbieter von Maschinen und Anlagen für...
PRODUCT OVERVIEW

03.02.05 Crisp bread manufacturing
03.02.10 Dough rollers
03.02.11 Dough sheeters
03.02.13 Extruders
03.02.16 Laminators
03.02.21 Plants for extruded flat bread
03.02.22 Plants for extruded snacks
03.02.23 Plants for rust and lye-bath articles
03.02.26 Stick productions plants and machines

PRODUCT DETAILS

03.02.10 Dough rollers

Pizzolo
Dank dem einzigartigen 2-Walzen-System ist die Pizzolo eine kompakte platzsparende Maschine. Sie ist leicht zu bedienen; die Walzen einstellung ist schnell und genau für alle Größen und Dicken von Pizzböden. Die Maschine ist aus rostfreiem Stahl und leicht zu reinigen.

03.02.22 Plants for extruded snacks

Smartline
Der Geschmack ist das Wichtigste
Der Teig lebt. Deshalb ist die Verarbeitung von Teig eine Arbeit, die viel Fingerspitzengefühl verlangt. Der Geschmack und damit der Erfolg Ihrer Gebäcke wird bei der Teigverarbeitung entscheidend beeinflusst. Eine schonende Behandlung ist von grösster Bedeutung, damit die Aromastoffe, die sich während der Stockgare gebildet haben, nicht entweichen.

Die automatische Verarbeitung von Teig mit einer hohen Teigausbeute und langer Stockgare, d.h. sehr weichem klebrigem Teig, stellt höchste Ansprüche an Maschinen. Mit der neuen Smartline bietet Rondo Doge eine Maschine für eine besonders schonende und stressfreie Teigbandherstellung.


Universell einsetzbar
Mit der Smartline können Sie nicht nur weiche und klebrige Teige verarbeiten, sondern das gesamte Spektrum, von Brot- und Brötchensteige, zu Hefesüssteige, Mürbteige, bis zu laminierten Teigen wie Croissant-, Plunder- und Blätterteige. Durch den verstellbaren Satellitenkopf können sowohl weiche als auch feste Teige schonend abwalzen.

Stressfreies Abwalzen

Einfache Bedienung
Die Bedienung der Smartline erfolgt über einen modernen Touchscreen.

Einfache Reinigung

Smart Feeder - Automatische Beschickung
Für grosse Mengen untourierter Teig ist die automatische Beschickung eine wirtschaftliche Lösung und eine wesentliche Arbeitserleichterung. Kernstück der automatischen Beschickung ist der Teigbandformer Smart Feeder. Mit diesem wird der Teig schonend zu einem dicken Band vorgeformt, das anschliessend mit der Smartline weiterverarbeitet wird.

Die Vorteile sind klar: Weniger Abfall und bessere Gebäckqualität, auf Grund des regelmässigen Teigbandes.

Universeller Einsatz
Smartline ist ein universeller Teigbandformer. Mit einer nutzbaren Breite von 600 mm lässt sie sich perfekt in gängige Eingebäcklinien integrieren.
Die neue Feingebäcklinie Polyline von Rondo Doge bringt Ihnen viele Vorteile:
durch die Vielfalt der Produkte, die Sie in hoher Qualität auf der Linie herstellen.
durch die moderne Steuerung, welche die Bedienung zu einem Kinderspiel macht.
durch die stabile und robuste Konstruktion, die besonders einfach zu reinigen ist. Auf Grund der modularen Bauweise können Sie die Linie an Ihre Platzverhältnisse anpassen. Mit der Polyline investieren Sie nicht nur in eine flexible Feingebäckproduktion, sondern auch in hohe Wirtschaftlichkeit und konstant hohe Produktqualität.

Einfache Bedienung

Optimale Hygiene

Immer die richtige Länge
Die Polyline ist modular aufgebaut und in vier Längen (3.8, 5.0, 6.2 und 7.6 m) verfügbar. Bereits die kürzeste Ausführung ermöglicht es Ihnen, Schnecken und andere eingerollte Produkte herzustellen. Auf Grund der Modularität können Sie die Polyline optimal an Ihre Bedürfnisse und Platzverhältnisse anpassen.

S+S Separation and Sorting Technology GmbH

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PRODUCT OVERVIEW
01.05.04.02 Detecting devices for foreign bodies and matters
01.05.04.05 Equipment for checking product and packaging material
01.05.04.06 Equipment for detecting damages of products and packagings
03.10.07 Magnetic separators
03.10.08 Metal detectors
Product liability law requires that food manufacturers must take effective measures to provide protection against contaminants in their products. Standards such as IFS and BRC demand the full monitoring, documentation, and traceability of the processes.

S+S Separation and Sorting Technology GmbH is a global leader in the development and manufacturing of detection and separation systems with well-founded competence in a wide technology spectrum and a product range that is almost unrivalled with respect to versatility and quality. As a specialist for detection and separation technologies S+S supplies a complete product range for all process stages, product types, and conveying types, as well as for all the critical control points (CCP) of the production process from one source: Magnet systems, inductive metal detectors and separators, ferrous-in-foil detectors, and X-ray scanners. S+S systems provide outstanding ease of operation, easy integration into production lines and highest reliability. They all meet the requirements for full traceability and complete documentation of all the quality-relevant data.

Data evaluation provides information about the sources of contaminations and is the basis for their removal. The S+S RAYCON product inspection system that operates with X-ray technology allows highly accurate inline detection of a great variety of contaminating particles such as magnetic and non-magnetic metals, glass, ceramics, stones, raw bones, and some types of plastics. Detection even is possible with aluminium-packed products or with other kinds of metallic packaging. Other product defects such as broken, malformed, or missing products, clumping, entrapped air, or overweight and underweight can also be detected. Franz Penn, S+S product manager for the RAYCON X-ray scanner, says: "In the past, people often had reservations concerning the use of X-ray technology in the food industry. The new RAYCON generation, however, sets new standards with regard to detection possibilities, radiation protection, and system safety. When properly used, the X-ray scanner is totally safe both for the operator and for the products. Actual values are many times lower than the statutory limit values. X-radiation, however, is ionizing radiation, which means that country-specific regulatory requirements must be observed. EC directive 1999/2/EC expressly permits the use of X-ray systems for contaminant inspection even for eco food. The additional value that innovative X-ray technology offers for the users qualify the additional costs of acquisition and operation.

Exhibitor Data Sheet


Ausstellerdatenblatt

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**PRODUCT OVERVIEW**

03.02.03 Co-extruder for filled products

**PRODUCT DETAILS**

03.02.03 Co-extruder for filled products

Fresh pasta machine model MX20 Stainless steel

MX20 pasta machine is ideal for small pasta factories, hotels and communities. It is entirely built in stainless steel and it is mounted on wheels. It is complete with a variable speed electronic rotating knife for cut of short pasta.

Fresh pasta machine model MX40 Stainless steel

MX40 is a dough mixer and press ideal for semi-industrial productions. It is entirely built in stainless steel and it is mounted on wheels. On request it can be equipped with variable speed electronic rotating, or timer knife for cut of short and long pasta.

MX40 combi with double mixing vat

MX40 combi with double mixing vat is a dough mixer and press ideal for semi-industrial productions. It is entirely built in Stainless steel and it is mounted on wheels. On request it can be equipped with variable speed electronic rotating or timer knife for cut of short and long pasta. The loading of dough from the mixing vat to the extruding vat is manual.

New Fantasy 100 - 2008

is a machine studied for the production of gilling products at spherical shape. Entirely built in stainless steel sheet, thanks its structure, New Fantasy 100 - 2008 permits a easy and complete cleaning of all parts touched from the dough. The machine is equipped with two extruding units at adjustable speed that assure the dosing of the quantity of the external and filling dough. Three eccentric pumps for the dosing of the filling and external dough assure the exact weight (gramms) of each piece

The new cutting system patented from Sandore permits to obtain a spherical closing of the product on both sides, so that the filling remains hermetically sealed inside the product. New Fantasy is a versatile machine, in fact, besides producing filling gnocchi, it can be used with other types of dough for sweets, meat, mozzarella, knödels with filling inside.
New Fantasy 100 - 2008 is equipped on request with: 1 extrusion and cutting unit with six holes (product with diameter of 19/26 mm. adjustable length) or 1 extrusion and cutting unit with two holes (product with diameter of 30/60 mm. adjustable length).

New Fantasy 60 Compact
The New Fantasy is a plant realised for the production of various kinds of potatoes gnocchi. It is entirely made in stainless steel and thanks its structure permits an easy and full cleaning of all parts in contact with kneading. The plant is available in two versions: regular for common gnocchi and combined for stuffed gnocchi. With the combined model the diameter, length and percentage of filling can be modified. The new patented cutting system permits the closing of gnocco at ball shape assuring a perfect isolation of the filling in the inside of the gnocco. The kneading used can be of neat potatoes or of preparation for gnocchi. Thanks to the regulating speed of the extrusion screws it can be dosed the filling (generally cheese). The plant equipped with a good pulverizing system (rice flour) permits to the product the immediate sale or packaging. It is available in the models: New Fantasy 60/80/100 Combi with a hourly production from 70 up to 600 KG.

New Fantasy 80 Comby

Plant for stuffed Gnocchi machine (ball size)... complete with sieve for treatment of Gnocchi. Hourly production kg/h 200

Sieve for treatment of alimentary pasta model TR200-TR300

The sieve for treatment of alimentary pasta is available in two models TR200 200KG/H. TR300 300KG/H. It is composed of a main structure produced in tubular complete with outside panels moveable in stainless steel n.7 vibrating tables with interchangeable net water Thermoresistance battery tangential fans for inside movements of air vibrating unit with adjustable intensity and speed.

Static dries for pasta models ES 150-200-300-400-600
The static dryer for alimentary pasta is composed of thermic panels structure with stainless steel rims, doors with aluminium rims and galvanised sheetiron bottom with footboard. The cell is outfitted with clockwise and counterclockwise automatic ventilation timer for the programming of the ventilation and temperature displaymostat for the control of temperature and display hygrometer for the control and programming of dampness adjustable front valves for air intake centrifugal fan for dampness exhaust. It is available in six models: ES60/150/200/300/400/600.

SARP S.n.c.

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PRODUCT OVERVIEW

01.01.05.06 Pasteurizing and sterilizing machines for packagings and packaging components
03.10.02 Conveying and storage systems
03.10.03 Cooling and air conditioning technology
03.10.03  Cooling and air conditioning technology

Sarp spiral conveyor
Sarp spiral conveyors are used for the thermical treatment of different kind of food products.
Pasteurization: +100°C
Proofing: +40°C
Cooling: +5°C
Freezing: +40°C
They have the great advantage to be much versatile, developing in many type and form (circle, oval, eight...), with the input/output down and the input/output high, or the input and the output on the same level, ecc.
The space is optimised exploiting the characteristics of Sarp dragging system that permit to install the machines for the thermical treatment inside, with much contained dimensions.
All the machines are constructed in stainless steel and the belt can be in stainless steel too or in another material, following the customer's exigencies.

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PRODUCT OVERVIEW

01.02.03.01  Gravimetric dosing
01.02.03.02  Piece dosing device
01.05.04.01  Checkweighers
01.05.04.02  Detecting devices for foreign bodies and matters
01.05.04.03  Equipment for analyzing product attributes
03.02.17  Metering and scaling of raw material
03.03.01.13  Metering and scaling for raw materials
03.03.02.12  Puffing plants
03.08.10  Systems for automatic recipe weighing

03.10.06  Laboratory equipment
03.10.08  Metal detectors
03.10.09  Metering and mixing systems
04.01.13  Software solutions for the packaging industry
COMPANY NEWS

Zentrale Steuerung von Checkweighern wird dank Sartorius ProControl@Inline und Sartorius ProControl@Remote einfacher, schneller und sicherer

Mit Sartorius ProControl@Inline und Sartorius ProControl@Remote bietet Sartorius gleich zwei neue Softwarepakete an, mit deren Hilfe eine lückenlose Kontrolle und Steuerung von beliebig vielen Checkweighern im Netzwerk-Betrieb möglich ist. Die Bedienoberfläche und die Möglichkeiten zur Datenspeicherung und Dokumentation erfüllen die höchsten Anforderungen von Anwendern und Gesetzgeber. Die Softwarepakete lassen sich sowohl separat als auch kombiniert verwenden. Zusammen sind sie eine umfassende Lösung für eine effiziente, zeit- und kostensparende Überwachung und Steuerung.


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Neues Waagenmodell verbindet dynamisches Wägen mit Metalldetektion


Die Konstruktion des freitragenden SYNUS-Wäge- und Transportsystems ermöglicht einen einfachen Gurtwechsel durch die Gurt-Schnellspann-vorrichtung sowie die hochklappbaren und in dieser Stellung fixierbaren Transportische. Da sich diese leicht abnehmen lassen, ist für eine einfache Reinigung sowie höchste Hygiene gesorgt.


Ausstellerdatenblatt

Schneller zum Ergebnis


An den Prozess angepasst


Danks der kontinuierlichen und präzisen Ermittlung des Feuchtegehalts und der daraus folgenden Steigerung der Prozesssicherheit amortisieren sich die neuen Online-Feuchtemessgeräte von Sartorius in kürzester Zeit. Unabhängig von der Anzahl der Proben- und Prozessgegebenheiten optimal und individuell angepasst werden. Beispiele sind unterschiedlichste Anforderungen an Geschwindigkeit und Messwertauflosung sowie die Bedienbarkeit der Messgeräte. Der Messbereich liegt, je nach Sensortyp,
between 0,1 and 60% moisture.

The new Online-Feuchte-Messgeräte PMD300 do not have any limits. The application of the new Online-Feuchte-Messgeräte PMD300 has no limits. The application of the Online-Feuchte-Messgeräte PMD300 is not limited.

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**PRODUCT OVERVIEW**

- 03.02.14 Glazing and drying plans for sugar coating
- 03.02.25 Spreading machines
- 03.03.02.07 Extrudate coating machines
- 03.05.04 Chocolate spraying plants

**PRODUCT DETAILS**

**03.02.25 Spreading machines**

**Discmatic**

The Discmatic range of machinery is suitable for spraying a wide range of coatings from simple water based liquids and egg glazes, heated fats, oils, and flavouring slurries, which may contain particulates, for the bakery, confectionery, meat, and frozen fish industries.

Designed for incorporation into main production lines, the machine is available in different formats to cater for simple top only coating, to total product coverage, using up to 16 discs for wider production lines. Customised in 'in' feed and out-feed options are available, and also, a number of pump options, to suit specific applications.

Manufactured in stainless steel with removable pipe-work, the basic machine is built as a two-piece construction to facilitate ease of maintenance and cleaning.

**03.03.02.07 Extrudate coating machines**

**Portadisc**

The Portadisc range of machinery is suitable for applying a variety of liquid coatings, from simple water based and egg type glazes to oils and release agents, for the bakery and confectionery industries.

Designed to be mounted on an existing conveyor, the unit is also available as a self-contained portable unit on a cantilever stand, enabling it to be positioned over existing production lines.

Manufactured in stainless steel, with removable pipe-work, the unit is designed to facilitate ease of maintenance and cleaning.

**03.05.20 Sprinkling equipment**

**DISCMASTER SPRINKLER**

Granular products such as sugars, nuts, dried herbs, breadcrumbs, and various seeds, such as poppy, sesame and cracked wheat, can be evenly sprinkled on to the top of products using Saturn's sprinkler.

The sprinkler is designed with a product hopper, mounted above a positive displacement, independently driven, variable speed roller.

Each roller is individually designed, with longitudinal slots, machined to suit the granular size of each product. The rollers are designed to be interchangeable.

The machine is built to complement the spraying disc machines, for 'in line' operations, with an integral conveyor. Two catchment trays are positioned under the conveyor, to retain the product, and allow manual re-cycling, without stopping the line.

Alternatively, a sprinkler head can be supplied, for mounting onto existing conveyors, provided suitable product catchments are available.
Schlatterer GmbH & Co. KG, Max

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PRODUCT OVERVIEW

01.02.08 Product sorting and/or feeding machines
01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process
02.03.15.07.01 Composite material (Packaging straps)
02.03.15.07.04 Plastic (Packaging straps)
02.03.15.07.05 Textile (Packaging straps)
03.10.02 Conveying and storage systems

PRODUCT DETAILS

03.10.02 Conveying and storage systems

Schlatterer GmbH & Co. KG, Max


Link zu weiterer Information
http://www.esband.de

Schnell GmbH & Co. KG, Karl, Partner der Nahrungsmittel-Industrie

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PRODUCT OVERVIEW

03.01.01 Crushing machines
03.01.03 Marzipan mass production machines
03.02.03 Co-extruder for filled products

PRODUCT DETAILS

03.01.01 Crushing machines

NEW - Cutfix Cutting System
The new KS Cutfix Cutting System is a cutting set based on the rotor-stator principle. A whole new level of product quality can be achieved by combining it with the proven KS knife-hole plate cutting set.

The advantages of the new Cutfix cutting system are clear:
- finest particles
- continuous product temperature control
- improves protein degradation and thus increases binding quality
- positively affects the texture
- Uniform degree of grinding and correspondingly consistent product quality.
- Short processing times
- Minimal production costs

Link zu weiterer Information
http://www.karlschnell.de

03.01.03 Marzipan mass production machines

KS Pump System
The KS pump system is based on the principle of the positive displacement pump. As patented system it comprises the constant volume flow of the product being filled and its evacuation. It is distinguished through utmost precision in the pump capacity.

The advantages are:
- An optimised inlet geometry and a fast-reaction servo drive attain best results with filling speed, portioning accuracy and cutting image of the product.
- The robust design enables the filling of viscous products and products with low temperature.
- The drive principles result in a waer-resistant pump set.
- KS grants two years warranty on the pump set, with the filling of non-abrasive products.
- The pump set consists of only three parts. This means simple handling and thus a quicker disassembly and assembly for the cleaning.

Vacuum System
The evacuation takes place over the entire pump area. The protection of the vacuum pump is ensured by three safety steps.

The high level of the product quality is ensured by:
- the short pumping path
- the transport of the filling good onto the pump wheel
- a vacuum system operational over the entire pumping area
- the infinitely variable speed in the feed curve in the hopper,
- a variety of pump sets to provide the optimum coordination with the respective product.

### Link zu weiterer Information
http://www.karlschnell.de

### 03.02.03 Co-extruder for filled products

#### Diaphragm for Coextrusion
KS diaphragm attachments have been developed for shaping croquettes, dumplings, meatballs etc. There is a free choice of shapes. The range includes round, drop, long, ellipses and bone shapes.

Processed materials are pastes such as potato dough, dumpling dough, meat emulsion, marinades and other materials.

Two components in one product - coating outside, filling inside! For all shapes produced in a diaphragm. Continuously coextruding two components in a line, which are then cut, allows continual production of your products.

### Link zu weiterer Information
http://www.karlschnell.de

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**Schröter Maschinenbau GmbH**

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**PRODUCT OVERVIEW**

03.04.07 Thermal storage tanks
03.05.03 Chocolate pumps
03.05.04 Chocolate spraying plants
03.05.05 Chocolate tanks
03.08.03 Coating systems (perforated, horizontal) / coaters

**PRODUCT DETAILS**

- **03.08.03 Coating systems (perforated, horizontal) / coaters**

**Chocolate Coater SCC 99**

with the following technical specifications:
- **Completely built in stainless steel and synthetic material.**
- **Machine may be cleaned with a high pressure steamer.**
- **Stainless steel grid conveyor, working width 1050mm.**
- **Drive by geared motor, regulated by frequency converter.**
- **Cold air nozzle with adjustable throttle valve.**
- **Heatable chocolate manifold with 18 nozzles incl. pneumatic operated nozzle cleaning device.**
- **Pneumatic operated cleaning device for mesh belt.**
- **Reversible for emptying.**

**Drageemaschine SCC 99**

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Basierend auf der innovativen Technologie der erfolgreichen VI-Serie und in Kombination mit den wirtschaftlichen Eigenschaften der XS-Maschinen, präsentiert Seidenader jetzt eine Lösung für mittlere Produktionsgeschwindigkeiten und -chargen von 200 – 400 Einheiten/Minute für flüssige Produkte sowie für Lyophilisate.

Basierend auf der innovativen Technologie der erfolgreichen VI-Serie und in die neue Inspektionsmaschine verfügt über den von Seidenader patentierten Schwenkspiegel ebenso wie optional über programmierbare Servomotoren, die in jeder Position des Inspektionskarussells reproduzierbare Rotationsprofile ermöglichen.


Basierend auf der innovativen Technologie der erfolgreichen VI-Serie und in Durch die geteilte Schnecke am Einlauf kann die Produktzuführung so gesteuert werden, dass beim Leerfahren der Maschine alle Produkte, die bereits in der Maschine sind, noch inspiriert werden, wodurch die Ausschussrate weiter reduziert wird.

Basierend auf der innovativen Technologie der erfolgreichen VI-Serie und in Selbstverständlich entsprechen Konstruktion und eingesetzte Materialien der MS-Produktreihe allen aktuellen Anforderungen und Richtlinien der pharmazeutischen Industrie und sind 21 CFR part 11 konform.

Basierend auf der innovativen Technologie der erfolgreichen VI-Serie und in Nach dem unglücklichen Zuspruch bei der Markteinführung der VI-Serie sahen wir uns auch im Bereich von Maschinen mit mittlerer Produktionsgeschwindigkeit einer großen Nachfrage nach diesen Funktionalitäten gegenüber, erläutert Reinhold Fischer, Area Sales Manager für Zentraleuropa. Unsere MS-Maschinen ermöglichen unseren Kunden eine effiziente Produktinspektion auf einem Level, den sie in diesem Leistungsbereich bisher nicht kannten.

Basierend auf der innovativen Technologie der erfolgreichen VI-Serie und in Ausstellerdatenblatt

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Die Seidenader-Gruppe stellt auf der Interpack 2008 ihre neuen Produkte in Halle 16 / Stand B47 vor.


So werden die Besucher die Möglichkeit haben, die erste Hochleistungsprufmaschine für mittelgroße Produktronchadren Seidenader MS zur Inspektion von Parenteralia in Cartridges, Vials und Ampullen in Augenschein zu nehmen. Diese Maschinen, die die technischen Innovationen der erfolgreichen VI mit den wirtschaftlichen Merkmalen der XS kombiniert, ermöglichen der Kunden eine effiziente Produktinspektion auf einem Level, den sie in diesem Leistungsbereich bisher nicht kannten.

Klein aber fein präsentiert sich daneben das handliche Inspektionsgerät Seidenader VPE zur visuellen Stichprobenkontrolle von Ampullen, Vials und Fertigspitzen. Mit der VPE können Mitarbeiter der Qualitätssicherung die Art der Defekte am aussortierten Produkt direkt am Auslauf ihrer Inspektionsmaschinen überprüfen. Mit seinem SATrack&Trace reagiert Seidenaders Tochtergesellschaft und Muttergesellschaft, Seidenader Automation, auf eine neue Gesetzgebung, die im Januar 2009 in Kalifornien und in der Türkei in Kraft treten wird. 

Die Seidenader-Gruppe stellt auf der Interpack 2008 ihre neuen Produkte in Halle 16 / Stand B47 vor.

alle verschreibungspflichtigen Arzneimittel müssen danach jederzeit eindeutig identifizierbar und nachverfolgbar sein. Ein Demo-Aufbau verdeutlicht die Funktionstüchtigkeit dieses Systems.

Aus dem Bereich Bildverarbeitung zeigt Seidenader Vision verschiedene Kameran-Aufwendungen, u.a. eine Laser-Kodierung (DataMatrix) und Identifikation für Glasspritz: Sie werden gemeinsam mit der Firma Frewitt entwickelt und werden - zu sehen bei Frewitt in Halle 4 Stand E49.

Darüber hinaus stellt Seidenader folgende seiner bereits erfolgreiches Maschinen aus:
- Seidenader VI: Hochgeschwindigkeitsinspektion in einer Anwendung für Ampullen
- Seidenader XS: Vollautomatische Inspektion für kleine Produktronchargen von Parenteralia, gezeigt für Vials
- Seidenader V90-AVSB: Halbautomatische Inspektion, gezeigt mit Spritzten
- SyWalker: Zuführung-Vereinigungssystem für Fertigspitzen, die als Bulkware der ausgestellten V90 zugeführt werden. 
- V50: Verlesensystem zur Kontrolle von Tabletten, Kapseln und Dragees durch eine Bedienperson

Ausstellerdatenblatt

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Ausstellerdatenblatt

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The Seidenader Group presents its new products at Interpack 2008 in Hall 16, Booth B47.

The Seidenader Group, since the beginning of this year with new company names and new design, exhibits several innovations besides its already successful inspection machines at Interpack 2008 in Düsseldorf from April 24th to 30th in hall 16 / booth B47.

The new high performance inspection machine for medium sized production ranges, the Seidenader MS for the control of parenterals in cartridges, vials and ampules, will be presented for the first time. Building on the technology of the successful VI series and integrating the economical features of the X5 machine, this machine gives the customers a detection performance at a level that was not known in this output range before.

Compact and handy these are the characteristics of the smallest inspection device in the product family, the Seidenader VPE for visual quality control sample checks of ampules, vials and prefilled syringes. This device helps supervisors and QA staff to quickly identify the nature of particle and cosmetic defects - right at the out feed of your inspection machine.

Seidenader’s subsidiary and co-exhibitor Seidenader Automation responds with its SATrack&Trace to a new legislation, that will become effective in January 2009 in California and Turkey. All prescription drugs being sold in these countries must bear a unique identifier that can be used to track products throughout the supply chain. A demo installation shows all functionalities of this new system.

Seidenader Vision, the specialist for high performance vision systems in the Seidenader Group, presents different camera system applications, amongst others a laser marking and code verification system for syringes, that was developed in cooperation with Frewitt Printing shown in hall 4 booth E49 at Frewitt.

In addition Seidenader shows following already successful machines:
- Seidenader VI: high speed inspection of parenterals in an application for ampules
- Seidenader XS: automatic inspection machine for small production charges of parenterals demonstrated with vials
- Seidenader V90-AVSB: semi automatic inspection shown with syringes
- SyWalker: bulk syringe feeding and orientation system to feed the exposed V90
- V50: inspection belt for consistent inspection of capsules and plain or coated tablets by an operator

Exhibitor Data Sheet

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Booth Hall 3 B21

**PRODUCT OVERVIEW**

03.08.11 Tablet presses

**PRODUCT DETAILS**

03.08.11 Tablet presses

**Tablettenpressen**


* Verschleissfest
* Waschmaschinenfest
* Verbesserte Gleiteigenschaften
* Mehrfaches Nachpolieren möglich
* Höhere Standzeiten
* Antiklebrige Eigenschaften auch ohne Beschichtung

Werkzeuge

Wir fertigen für alle Tablettenpressen Werkzeuge an, bieten wie: FETTE - IMA - KILIAN - SVIAC - HORN - KORSCH - COURTOY - MANESTY - RONCHI - STOCKES - HATA - HOEFER - BONALS etc... sowie in Norm EURO B - EURO D - ISO 18084 - IPT etc...

Pulver

Für Ihre abrasiven und klebrigen Pulver empfehlen wir Ihnen verschiedene Stahlsorten, je nach Einsatzbereich:

* rostfreier Stahl
* Schnellstahl
* pulvermetallurgischer Stahl

---

**SG2C S.a.s.**

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Booth Hall 6 D08-03

**PRODUCT OVERVIEW**

03.02.01 Biscuit and wafer filling machines
03.02.09 Depositing machines
03.05.17 One-shot depositing plants
03.05.21 Tablet and bar take-off and feeding systems
03.05.22 Tablet bar buffer storage systems
PRODUCT DETAILS

03.02.09 Depositing machines
 Depositing machines
 Depositing of dough, cream, jam, caramel, chocolate, mallow
depositing on oven band, plaques or inside pans
depositing on biscuits, tartlets, pies, sponge cakes
injection into donuts, muffins, pastries
capping with a top biscuit, including turning device

03.05.22 Tablet bar buffer storage systems
 Buffers
 U-shaped or stacking buffer, dynamic FIFO conveyor system
buffers for packed products (LIFO)
dynamic storage devices for bulk products such as snacks

03.05.26 Robotic take-off and feeding systems
 Automatic Feeders for wrapping machines
row removal station up to 70 cycles per minute.
indexing systems without contact between products
vertical accumulation system with automatic refeed

PRODUCT OVERVIEW

03.03.01.10 Machines for coating

COMPANY NEWS

UK-based Spice Application Systems (SAS) is to reveal the latest advance in its
electrostatic technology for flavourings and coatings in the food and pharmaceutical
sectors at 2008 Interpack, Dusseldorf, Germany.
On display for the first time will be:
  Cloud Cover ideal for the snack, cereal and dry pet food markets. Newly launched,
the Cloud Cover covered chamber is capable of electrostatically spraying liquids
and powders simultaneously, speeding up processes and cutting costs while
maintaining 100% control of powder usage and delivering major improvements on
the consistency of flavourings. Designed to fit neatly on head just before the packer.
  A new electrostatic process for coating meat and fish products ideal for items
such as beefburgers, chicken wings, chicken nuggets, fish fingers and schnitzels.
This latest equipment electrostatically adds flour as the product travels along a
chain-link style conveyor belt, improving coverage of coatings and reducing waste.
  A new electrostatic control, offering greater power and ease of usage.
With press button fingertip control and manufactured to IP65.
Electrostatics can achieve major benefits across a wide range of additional
products, including confectionery, processed meats and pharmaceuticals, and the
SAS team will be on hand to explain how harnessing the power of electrostatics
can make a real difference to your profits.
For more details, visit www.spiceapplications.com

Spice Application Systems Ltd.

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          United Kingdom
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Fax  (+44-87 01) 60 27 55
Internet Address  www.spiceapplications.com
EMail  info@spiceapplications.com
Booth  Hall 4 F21
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**Fax** (+49-51 81) 59 80

**Internet Address**
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**PRODUCT OVERVIEW**

- **03.08.03** Coating systems (perforated, horizontal) / coaters
- **03.08.06** Dragee pans
- **03.10.03** Cooling and air conditioning technology

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**PRODUCT DETAILS**

- **03.08.03** Coating systems (perforated, horizontal) / coaters

**Doppelkonusmischer**

**Spraying Systems**
We deliver customer specific, complete spraying systems which can be used in different fields of application as in the pharmaceutical, chemical and confectionary industry. They guarantee an even surface of the products. The spraying systems can as well be installed into existing coating machines to automate the working process.

---

**Stephan Machinery GmbH, Member of Sympak Group**

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Hall 17 A18

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**PRODUCT OVERVIEW**

- **03.01.03** Marzipan mass production machines
- **03.05.18** Praline centre manufacturing machines
PRODUCT DETAILS

**03.01.03 Marzipan mass production machines**

New Universal Machine closes the gap

STEPHAN closes the gap between the key 12 and 44 litre sizes with the UMSK 24, topping off the selection of Universal Machines. In doing so, STEPHAN is meeting the requirements of customers around the world while adding even more benefits to the list of advantages for STEPHAN Universal Machines.

Traditional characteristics of STEPHAN Universal Machines include universal application, durability, short batch times and the ability to handle several process steps with a single machine. Development of the UMSK 24 placed special emphasis on user-friendliness as well as meeting current hygiene standards with ease. Changes are also visible on the outside, especially in the structure and layout of the machine. Like all other STEPHAN Universal Machines, the UMSK 24 is extremely versatile when it comes to cutting, mixing, kneading or emulsifying. It is especially well suited for the production of processed cheese and dairy products. Laboratory applications for the UMSK 24 include the production of salves, gels, syrups, blended powders, emulsions, juices and solutions. The invaluable advantages of the new Universal Machine also come to bear when carrying out tests.

55 years of research, development and deployment of progressive technology has resulted in top-class machines with a global reputation throughout the food processing industry. In the international food industry, the name STEPHAN stands for premium Universal Machines with bowl sizes from 5 to 200 litres.

The UMSK24 will be available at the end of 2008.

**Link zu weiterer Information**

http://www.stephan-machinery.com

**UMC 5**

Sweetening the Trade Fair

STEPHAN is presenting the UMC 5 live in action at this year’s "Interpack" (April 24 to 30). Pralines and praline fillings will be produced and offered to visitors in hall 17, booth A18 to B17.

Like all STEPHAN Universal Machines, the UMC 5 is suitable for the production of a wide variety of foods in addition to confectionery - it caters perfectly to the needs of the customer. A single machine handles the required processes such as cutting, mixing, kneading and emulsifying for meat products, pastries, dressings, chocolate fillings or marzipan. The focus is on hygienic production, user-friendliness, the prevention of air incorporation, and of course outstanding flavour and texture with consistently high quality at every step.

Stephan Food Service Equipment GmbH produces and distributes these STEPHAN Universal Machines with optional equipment in batch sizes from 5 to 60 litres. Customers who can benefit from the versatility of these machines include canteen kitchens, butcher's shops, pastry shops and confectioneries.

The UMC5 is backed by 55 years of experience in the research and development of general-purpose machines for the food processing industry. The result: Cutting-edge technology. The name STEPHAN says it all.

**Link zu weiterer Information**

http://www.stephan-machinery.com

**03.05.18 Praline centre manufacturing machines**

STEPHAN Conti-Line Mayonnaise

Stephan Machinery GmbH has 55 years of experience in engineering food processing machinery. During this time equipment for mayonnaise processing developed to become one of the major segments for the company. Starting with small batch systems in the early years, the size and complexity of the machines grew over the time. Each year more than 100 STEPHAN Universal Machines for capacities up to 750 l/h and about 20 - 30 STEPHAN Vacutherm® Systems for capacities of up to 3,600 l/h are sold. After becoming one of the major global suppliers for batch processing systems, Stephan Machinery GmbH now enters the market of continuous processing lines for mayonnaise too. By using the companies strong technological know how in mayonnaise processing, the STEPHAN Conti-Lines for capacities up to 15,000 l/h mayonnaise have been developed. The modular concept allows perfect customizing of the systems.

During this years "interpack" exhibition Stephan Machinery GmbH will show specific engineering examples of complete processing plants. And the emulsifying module - the heart of the STEPHAN Conti-Line for Mayonnaise - will be exhibited on the booth.

The STEPHAN Emulsifying Module combines mass proportional metering of the ingredients and emulsification. Two specific rotor-stator-systems, based on the well-proven STEPHAN Microcut® principle are integrated in the module. The compact unit has been designed for fast and easy CIP-cleaning. A precise process control system ensures a constant product quality.

Individual high sophisticated turn-key solutions based on the STEPHAN Conti-Line Modules can be offered, too.

**Link zu weiterer Information**

http://www.stephan-machinery.com

**symex GmbH & Co. KG**

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<td>Hall 4 F31</td>
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PRODUCT OVERVIEW
03.02.18 Mixers and kneaders
03.04.03 Kneading and mixing machines
03.07.01.04 Batch mixing equipment
03.07.04.01 Batch cookers
03.07.08.09 Metering and mixing unit for ingredients
03.10.09 Metering and mixing systems
03.10.13 Vacuum technology
04.01.01 Assembly, maintenance and repair services

PRODUCT DETAILS
03.02.18 Mixers and kneaders

symex Misch- und Homogenisieranlage
Die Misch- und Homogenisieranlagen bestehen aus einem druck- und vakuumfesten Behälter, der heiz- und kühlbar ist.
Mit einem Spezialverschluß läßt sich der Behälter schnell und sicher verschließen.
Der symex Chargenmischer kann mit festem (CMF) oder auffahrbarem Deckel (CML) ausgeführt werden.
Soil das Innere des Behälters einmal einer Inspektion unterzogen werden, so läßt sich der Deckel eines Mischers, der mit einer Hubanlage ausgerüstet ist, einfach und sicher auffahren und alle innenliegenden Teile des Mischers sind leicht zugänglich.
Das stabile Ankerrührwerk mit seinen Mischflügeln sitzt zentral im Kessel und wird von oben über einen Kegelraddrtrimotor angetrieben, die Drehrichtung und die Drehzahl können stufenlos über einen Frequenzumrichter verändert werden. Die am Ankerrührwerk angebauten Abstreifer auf PTFE sorgen für einen guten Produktaustausch und Wärmeübergang an der beheimateter Wand und zwischen zu mischenden Medien.
An der tiefsten Stelle des Behälters ist der Homogenisator nach Rotor/Stator-Prinzip eingebaut. Er ist die wichtigste Baugruppe wenn es um die Produktqualität geht.
Unter Vakuum können direkt in den Einlaufbereich des Homogenisators flüssige und pulverförmige Additiva eingesetzt werden. Durch diese Position der Zuführung arbeitet der Homogenisator die zugegebenen Stoffe sofort in das über die Bypassleitung zirkulierende Produkt ein.
Der Rührwerksebehälter und seine Ausrüstung sind selbstständig CIP (cleaning in place) und SIP (sterilisation in place) fähig ausgeführt.

COMPANY NEWS

Interpack 2008
www.interpack.com
Processes and Packaging
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Tanis Food Tec

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**COMPANY NEWS**

At it’s largest stand ever, Tanis Food Tec has her customers participate at demonstrations on it’s equipment. Big bubble chocolate as filling in different types of products: Pralines, Bars, Wafers, Biscuits.

- **03.05.18** Praline centre manufacturing machines
- **03.05.23** Tempering machines and heat exchangers
- **03.07.01.02** Aerating units continuous operation
- **03.07.01.06** Continuous mixing equipment
- **03.07.06.05.01** Depositors
- **03.07.08.01.02** Aerating units continuous operation
- **03.07.12.02** Aerating units continuous operation
- **03.07.12.05** Depositing machines
- **03.07.12.07** Marshmallow depositors (see also 3.1.4)
- **03.10.01** Cleaning and disinfection systems (CIP and HACCP)
- **03.10.06** Laboratory equipment

**PRODUCT OVERVIEW**

- **03.02.01** Biscuit and wafer filling machines
- **03.02.07** Cutting machines
- **03.02.09** Depositing machines
- **03.02.29** Wafer cream production plants
- **03.05.01** Aerating plants
- **03.05.15** Nougat paste tempering and aerating plants

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**PRODUCT OVERVIEW**

01.05.04.01 Checkweighers
01.05.04.06 Equipment for detecting damages of products and packagings
03.10.08 Metal detectors

**PRODUCT DETAILS**

**03.10.08 Metal detectors**

*Gravity Feed Metal Detection Systems*

**Technosilos s.n.c. di G. Gentili & C.**

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**PRODUCT OVERVIEW**

01.02.02.03 Sack and big bag emptying machines
03.02.17 Metering and scaling of raw material
03.02.24 Silos and accessories
03.07.01.06 Continuous mixing equipment
03.07.04.05 Metering, mixing and tempering units
03.07.16 Sugar mills
03.10.02 Conveying and storage systems
03.10.09 Metering and mixing systems
03.10.12 Sifting and classifying machines
04.01.11 Remote diagnosis / teleservice

**PRODUCT DETAILS**

**03.02.24 Silos and accessories**

*AIMq3 silos for solid, powdery and granulated products.*
Manufactured for food products storage (DPR 23/08/8277 - 76/893/EEC).
Manufactured for non-food products storage.
Each silo is carefully designed in every detail to comply with the up-to-date storage requirements and the regulations in force.

**Construction:**
- MONOLITHIC with supporting skirt.
- MONOLITHIC with supporting structural work.
The silos may be manufactured:
- with single wall;
- with insulated roof only;
- fully insulated.

**Type of extraction:**
- Unloading cone with mechanical or pneumatic extraction.
PRODUCT OVERVIEW

- Flat bottom with mechanical revolving extractor.
- Accessories:
  - filler pipes;
  - dust collection filters;
  - overpressure control instruments;
  - explosion-proof panelling;
  - service ladders and upper walkways;
  - weighing systems;
  - conditioning systems for the stored products;
  - product fluidizing systems.
In addition to the above-mentioned dimensions, on request we are able to manufacture tanks of shapes and sizes other than as mentioned above, with capacity of more than 200 m³.

PRODUCT DETAILS

03.02.01 Biscuit and wafer filling machines

Automatic Wafer Spreading Machine
Automatic depositing of cream fillings by contact or film processing
Application of 1 or multiple different colors
Automatic Book builder up to 7 sheets / 6 cream fillings
PLC-program controlled functions of the machine
All drive motors with frequency inverter for optimum speed adjustment
Precise control of start and length of cream depositing
Calibrating roller adjustable in height, with digital display
Swivelling control panel with text display for operator assistance
Options:
Cream spreading machines for film processing
Wafer sheet conveyor systems (rope conveyors, belt conveyors, turn conveyors, right-angled transfer device, etc.)
Separate feeding of wafer sheets onto cover sheet Stations
Hollow wafer cream depositors, folding devices, etc.
Jam depositors
Caramel depositors
Belt washing devices
Nut sprinklers

Multifunctional-Sandwich- and Filling Depositing Machine

Link zu weiterer Information
http://www.tecon-online.com/wafer-line/wafer-lines_en.html
www.interpack.com

The TECON heavy duty multifunctional-Sandwich- and Filling Depositing
Machine is concerned to get high level quality biscuits, in-line after
baking.
The concept of the machine is offering a wide range of applications:
Sandwiching of Biscuits:
Sandwiching can be arranged with or without flipping of base biscuits.
Depositing of fillings on top of base biscuits and automatic covering is
made over full working width.

interpack08

interpack08

Processes and Packaging

Processes and Packaging

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www.interpack.com

masses of different flavours
Link zu weiterer Information
03.02.02 Caramel enrobing plants for biscuits and wafers
Caramel Depositor
Machine for application of a continuous caramel film on top of wafer or
biscuit products
endless spreading of a closed carpet or of strips

After baking and cooling, alignment and flipping of base biscuits will be
arranged. Final alignment and center-ligning will be effected prior to
depositing of the filling. All devices for alignment, center-ligning and
flipping are easily exchangeable for different dimensions or shapes
(round, rectangular etc.)

caramel mass to be supplied into heated infeed hopper on top of the
machine

Depositing of fillings can be made directly on top of the biscuits, as they
are coming from the oven, or on the bottom of the biscuits after flipping

during the travelling time of the caramel mass on the drum, the mass is
being cooled by chilled water which is circulating inside the
double-jacketed drum

Fillings can be applied on every second row of biscuits, the non-filled
cover biscuits will be put on the top of the filling by an automatic
vacuum sandwiching device
Calibrating device provided with follow-with movement, adjustable in
height and easy to clean
Servo-motor drives with bus-technology, to follow the production
requirements precisely and with high speed.
Process control by PLC Siemens S7, with a number of software
programs for different products

caramel film is being dosed onto cooling drum through adjustable valve
shaft

the product take-off is performed through adjustable knife which is
heated by electric heating element
drive of the caramel drum by frequency controlled geared motor
drum shaft supported on encapsulated ball bearings, shaft in hollow
execution for cooling water connections with special rotary seals
machine frame of stainless steel rectangular pipes with tiltable frame
for height adjustment
drum as well as jacketed mass infeed hopper of stainless steel

Operator control panel fitted with touch panel for menu-guidance.
Process parameters shown on digital display and graphic design.

incl. belt conveyor with FDA-white plastic belt underneath the cooling
drum

All software programs are password protected.

incl. water chilling unit

Application of the Machine for Dosing of Fillings:
Dosing of fillings, like caramel, jelly, jam, cream, nougat, chocolate,
foam masses etc. on biscuits of different shapes and dimensions
Single chamber or universal teathed gear dosing pump systems as well
as piston pump systems are available to fit the requirements for
different applications
A large number of necessories and tools can be supplied according
product specifications, and can be specially designed for innovative
products:
- Nozzle plates, fitted with circular hole or star nozzles
- Injection heads for application of fruit, cream or even whipped cream
fillings into baked goods
- Sprits -dies of different shapes and dimensions as desired
- wire cutting devices provided with dies of different shapes and
dimensions

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03.02.03 Co-extruder for filled products
RNK Co-Extruder
Through combination of multiple extrusion heads a wide variety of
co-extruded products can be made. For example jam or Nougat fillings
can be inserted into the interior or different types of dough
(black/white) can be combined. Working widths from 400 mm up to
1.200 mm are available. Dough heads are equipped with feeding rollers
and individual dosing pumps. Highest dosing precision is guaranteed
through servo-driven pumps. On demand the head can be equipped with
up/down and follow-with movement. Most robust construction and
hygienic execution. Modern control with operator panel and recipe
memory
03.02.06 Cutters and choppers
Guillotine Cutter

Co-Extrusion-Heads for simultaneous dosing of 2 different colours or

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3625


Working width from 600 to 1,200 mm
continuous operation of the cutting device, optionally provided with
follow-with movement, controlled by servo motor with servo inverter
machine optionally put on linear guides with teethed belt drive
cutting frame of the machine fitted with special knives and lubrication
device, to avoid sticking and jamming-up
incl. scraper and automatic oiling device
servo motor drive of knife cutting system, controlled by servo inverter
and PLC program control
incl. electric control panel, PLC Siemens S7, software,
free-programmable
frame work and cladding of stainless steel
mounting of the machine on existing conveyor belt

Link zu weiterer Information

03.02.09  Depositansmaschinen - Depositing Machines
Depositing Machines
for processing low and high fat doughs
in heavy duty construction, fully
equipped for highest demands.

Link zu weiterer Information

03.02.18  Double Sigma Arm Kneading Machine
Heavy Duty Double-Sigma-Arm Kneading Machine
In solid, robust and stable construction. Specially suitable for the
production of homogeneous mixes of heavy and high viscose doughs as
they are required by the biscuit, confectionery and food industry
(biscuits, gingerbread, marchpane, chewing gum, etc.).

Link zu weiterer Information
http://www.tecon-online.com/biscuit-lines-/horizontal-double-sigma-arm-mixer_de.html

03.02.19  Moulding machines
Rotary Moulding Machine
Rotary moulding machine for the production of
soft biscuits, tart pastry and tart strips.
Its technical and structural features grant
excellent solidity, high performances and
very good hygienic-sanitary results.

Link zu weiterer Information

03.02.27  Tunnel ovens
Universal High-Speed Convection Oven
Individual oven execution for all kinds of biscuits.
Makes possible up to 20% higher specific baking output
and up to 40% less energy consumption compared with
conventional systems. Easy maintenance provided by
sliding doors over entire section length on operating side,
for easy access to burners, igniters mixing valves and
guiding flaps.

Link zu weiterer Information
http://www.tecon-online.com/biscuit-lines-/biscuit-ovens-2_de.html

03.02.28  Wafer baking ovens
Automatic Wafer Baking Machine
Heavy-duty wafer baking machine for industrial production of flat wafer
sheets and hollow wafer sheets
High technical standard, reliable, low maintenance
Models WBA-T from 37 - 81 baking plates corresponding to desired
capacity
Wafer plates made of special steel or spheroidal cast iron;
hard-chromium-plating on request
Carrier Chain Tensioning Sledge
Solid carrier tongs for wafer plates of spheroidal cast iron
Tension-free locking of top and bottom plate carrier by 2 locking hooks
Chain rollers, opening rollers and locking rollers fitted
with encapsulated ball bearings, filled with high-temperature resistant
lubricant
Solid carrier chain, fitted with self-lubricating bushings
Automatic chain tensioning by spring loaded sledge,
guided by roller bearings
PLC-program controlled functions of the machine
Swivelling control panel with touch panel for operator assistance
Baking parameters free programmable
Main drive motor for carrier chain fitted
with servo inverter
Wafer batter depositing pump fitted
with servo inverter
Automatic wafer sheet take-off assured by air blower pipe and scraper blade
Automatic counting of wafer sheets
On request: automatic detection of missing corners and ejection of damaged sheets
Efficient gas heating system, providing equal heat distribution and low energy consumption
Automatic ignition and flame supervision; safety control devices according to CE-standards
Automatic temperature control;
high accuracy assured by radiation sensor
Head of baking machine with hood and dust exhaust Stud
Optionally: enclosed insulated head with liftable front door
Waste gas exhaust pipes with exhauster
Automatic scrap removal chain conveyor under the baking machine;
on optionally to front or rear side

Link zu weiterer Information
http://www.tecon-online.com/wafer-line/wafer-lines_en.html

TECON offers complete fully automatic wafer lines for the production of flat or hollow wafer products.
That includes raw material handling and dosing, automatic batter and cream preparation and distribution, baking machines, sheet coolers and conditioners, spreading machines - even for complex products with hot caramel layers - book builders, book coolers in various designs as well as cutting machines.
Furthermore we offer a variety of special machines, such as:
chocolate or fat spraying cabins
caramel depositing machines
wafer punches and special cutting machines
handling systems, i.e. for automatic depositing of cut wafer fingers into the moulds of a chocolate moulding line

Link zu weiterer Information
http://www.tecon-online.com/wafer-line/wafer-lines_en.html

RNK - Wire Cut and Extruding Machine
Universal machine for the production of diverse wire cut cookies and extruded products. Also available as co-extruder for processing of different dough types as well as fillings

Link zu weiterer Information

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**COMPANY NEWS**

- hohe Präzision und Abbildungsgenauigkeit
- konstantes Gewicht
- hohe Flexibilität in der Anwendung unterschiedlicher Rezepturen für verschiedene Gebäcksortimente
- schnelles und einfaches Wechseln der Formwalzen durch den Bediener
- schnelles Wechseln der Ausformbänder bei Reinigung und ggf. Produktwechsel
- geringer Wartungsaufwand
- hygienische Ausführung

Die oben genannten Anforderungen sind integraler Bestandteil einer zuverlässigen und stabilen Konstruktion, in moderner, hygienischer Ausführung mit lebensmittelbeständigen Werkstoffen und elektronischen Steuereinrichtungen, einfach zu bedienen und robust für den 24 Stunden Dauerbetrieb. TECON hat diese Anforderungen mit den Anwendern in die Praxis umgesetzt, und eine neue Generation von Gebäckformmaschinen entwickelt. Die neuen TECON RNK Gebäckformmaschinen der Type HL-GF können eingesetzt werden für eine große Bandbreite unterschiedlicher Formen und Rezepte. Die Maschinen sind konzipiert für alle Arten von Mürbgebäck, Zucker-Creme oder Eis-Creme-Sandwichkeksen, Gewürzkeksen, Lebkuchen, Printen, Haferkeksen, glutenfreien und gesundheitsfördernden Keksen, Marzipan, Pralinenmassen, etc. Technische Besonderheiten:
- Anwendung spezifischer Werkstoffe bei Formwalzen, insbesondere für klebrige und fettarme Teige (z.B. Lebkuchen) oder spezielle Rezepturen für gesundheitsfördernde Kekse.
- Separat Antrieb von Formwalze, Riffelwalze und Gummiwalze zur individuellen Einstellung der Geschwindigkeiten
- um den Füllungsgrad zu optimieren
- die perfekte Abbildungsgenauigkeit zu gewährleisten
- das Ablösen aus den Formen zu begünstigen
- das konstante Gewicht der einzelnen Gebäckstücke in der Dauerproduktion 24 Stunden rund um die Uhr zu gewährleisten
- Antriebstechnik in spezieller Ausführung mit Servo-Motoren für besondere Anwendungen mit intermittierendem Betrieb, z.B. zum Auflegen von Teig-Deckeln für Pasteten oder Teig-Gittern (z.B. für Linzer Kekse) etc.
- Ablösewellen (Schwänzelwellen) mit stufenlos verstellbarem Direktantrieb zum sauberen Ablösen der Teigformen vom Saugband ohne Schwänze
- Die Positionen der Riffelwalze und Gummiwalze sind mechanisch verstellbar und durch Anzeigerätete reproduzierbar
- Formmesser in spezieller Ausführung. Position individuell einstellbar und reproduzierbar durch visuelle Anzeigen
- Nachstellbare Dichtungen zwischen Teigtrichter und Seitenflanschen der Riffel- und Formwalzen, dadurch Vermeidung von Teigaustritt und Verschmutzung der

Maschine durch Teigreste
- Einfacher und schneller Wechsel der Formwalze, ohne spezielle Werkzeuge
- Kompakte und hygienische Bauweise, keine Schmutzstellen!
- Leichter Zugang für Reinigung
- Geringer Wartungsaufwand, da keine Zahnräder oder Kettenräder und Ketten für Walzenantriebe, und damit keine Schmierstellen!
- Automatische Saugbandsteuerung mit Knickwalze im Oberfrum für längere Lebensdauer des Saugbandes
- Teigtrichter mit Eingriffsschutz
- Sicherheitseinrichtungen, gemäß Unfallverhütungsvorschriften und EG-Standards
- Maschinenausführung in Edelstahl
- Maschinenauflistung vor dem Ofen auf dem Halleboden, oder auf dem Ofen-Einlaufgestell als Aufsatzform
- Arbeitsbreiten 600 mm, 800 mm, 1000 mm, 1200 mm oder in Sonderausführungen bis 1500 mm

Optionen:
- Streichvorrichtungen für Ei-Lösungen, Zuckerlösungen, etc.
- Streuvorrichtungen für Zucker, Salz, Sesam, Nussgranulat, etc
- Automatische Teigzuführsysteme
- Marmeladen-Dosiervorrichtungen (Jelly Topper)

Bitte schreiben Sie uns, oder rufen Sie uns an, wenn Sie spezielle Fragen zu ihren Projekten haben. Weitere Informationen über unser Herstellungsprogramm finden Sie auf unserer Homepage im Internet www.tecon-online.com

Ausstellerdatenblatt

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Suchwort eingeben:
Wir freuen uns, Ihnen rechtzeitig zur Interpack mitteilen zu können, dass wir eine Zusammenarbeit mit dem niederländischen Traditionsunternehmen GOLDSTREAM OVENBAU HOLLAND vereinbart haben. Um der steigenden Nachfrage nach zuverlässiger prozessgesteuerter Ausrüstung für die Backindustrie gerecht zu werden, haben wir ein Abkommen mit Jan Ravensbergen, Inhaber von GOLDSTREAM über den weltweiten Vertrieb sowie die Herstellung von GOLDSTREAM Durchlauföfen in unserer Fabrikationsstätte in Erkelenz getroffen.


Mit dem Entschluss die GOLDSTREAM-Öfen in unser Programm aufzunehmen, haben wir einen großen Schritt in unsere zukünftige Weiterentwicklung gemacht. Ergänzend zu dem bisher im TECON-Programm vorhandenen Konvektionsöfen, können wir jetzt den kompletten Bereich der Durchlauf-Backsysteme anbieten:
- direkt gasbeheizte Einzelbrenneröfen
- indirekt beheizte Öfen (Erdgas, LPG oder Heizöl)
- direkt gasbeheizte Konvektionsöfen
- Hybridkonzepte oder Kombinationen von direkt und indirekt beheizten Ofensegmenten mit Konvektionszonen.

Die Auswahl der jeweiligen Ofenart ist abhängig vom gewünschten Wärmeverbrauchseffekt der zu erreichenden speziellen Produkt- und Qualitätsanforderungen. Weitere Aspekte der Auswahl des geeignetsten Ofenkonzeptes sind die Flexibilität in Bezug auf die Anwendbarkeit auf zukünftige innovative Produkte und die Berücksichtigung der wirtschaftlichsten Ausnutzung der Energieressourcen bei gleichzeitiger Einhaltung der optimalen Backzeit, Backtemperatur und Feuchtigkeit bei hoher Produktionsleistung ohne die Produktnachschub zu beeinträchtigen.


Mit allen integrierten Einstellmöglichkeiten, wie z.B.:
- Brenneranwahl (Ein/Aus)
- Temperaturprofile in den verschiedenen Zonen
- Umluftgeschwindigkeit und Profil
- Flammlänge (Strahlungsintensität)
- Feuchtigkeitsregelung

an der SPS-Steuerung mit integriertem Prozesssteuerungssystem, welches vorgesehen ist für die Programmierung und Sicherung aller Prozessparameter, wird der Ofentyp KON zu einer universell einsetzbaren Ausrüstung für die Backindustrie. Abhängig von den spezifischen Anforderungen könnten wir die ausführliche und geeignetste Ofenkonfiguration für Ihre gewünschte Produktqualität anbieten. Jeder Ofen oder jede Ofentypkombination kann mit Gitterband in Bandbreiten zwischen 800 und 1.500 mm ausgerüstet werden.

Bitte sprechen Sie uns an für weiterführende Informationen über unser Lieferprogramm oder besuchen Sie uns auf unserem Messestand auf der Interpack!


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High efficiency and reliability is required for industrial wafer and biscuit production lines, running 24 hours per day continuously at high capacity.

Just in time on the occasion of interpack we are glad to announce our latest Paul and Jan Ravensbergen built bakery equipment and specialty tunnel ovens since 1975. In 1984 Jan Ravensbergen joined with van der Wal Ovenbouw, Dordrecht. The specialties of the GOLDSTREAM system are the incorporation of important technical details of the historical oven concepts (which nearly all remaining oven builders omitted in their actual systems) into the modern oven design with precise controls, PLC with touch panel and recipe memory, stainless steel outside cladding for hygienic working conditions, etc. GOLDSTREAM ovens have been supplied to a number of renowned confectionery producers primarily in the BeNeLux-region.

Just in time on the occasion of interpack we are glad to announce our latest With the agreement of manufacturing the GOLDSTREAM-oven, TECON has made a big step forward in its future development. Just in time on the occasion of interpack we are glad to announce our latest The applications are depending on the desired heat transfer effect, corresponding to special product and quality characteristics. Just in time on the occasion of interpack we are glad to announce our latest Another key is the flexibility of the oven system for future plannings on innovative products and most economical usage of energy. A further aspect is the optimal baking time, the temperature and humidity control and the production capacity, without compromising in product quality.

Just in time on the occasion of interpack we are glad to announce our latest The GOLDSTREAM direct fired gas oven type MB0 is a powerful baking system for a wide range of products from crackers, hard biscuits, moulded biscuits and soft biscuits. Even sensitive products, which do not allow any air flow on top of the product can be baked in this universal type of oven. Multiple ribbon gas burners, combined with a sectional temperature sensed, an intelligent temperature control system and the radiation effect of transversally mounted tubes closed to the tip of the flame are assuring the uniform baking.

Just in time on the occasion of interpack we are glad to announce our latest The indirect fired GOLDSTREAM-cyclotherm oven type Z0 is provided for products, requiring radiation heat transfer and higher moisture content in the baking atmosphere. Instead of the multi-burner heating systems, the oven is fitted with several central burner stations, (depending on the entire oven length) and radiant pipes above and below the baking conveyor.

Just in time on the occasion of interpack we are glad to announce our latest The direct gas fired forced convection oven type KON possesses the physically most efficient heat transfer with low energy consumption and uniform product surface colouring. As the convection speed is adjustable, a shiny skin can be achieved with a just in time on the occasion of interpack we are glad to announce our latest light texture inside. Individually adjustable nozzle burners, provided with secondary air intake, assuring stable flames and final combustion inside the baking chamber, even at high speed convection. By adjustment of the flame length more or less radiation can be effected. The convection is effected by tangential fans, assuring an even air flow in both transversal and longitudinal direction. The air flow is independently adjustable for each temperature zone. Furthermore the humidity of the baking atmosphere is adjustable.

Just in time on the occasion of interpack we are glad to announce our latest With all built-in adjustment facilities: Just in time on the occasion of interpack we are glad to announce our latest - selection of burners (on/off) Just in time on the occasion of interpack we are glad to announce our latest - temperature profile in multiple zones Just in time on the occasion of interpack we are glad to announce our latest - convection speed and profile.

Just in time on the occasion of interpack we are glad to announce our latest - flame length (more or less radiation)

Just in time on the occasion of interpack we are glad to announce our latest - humidity regulation

Just in time on the occasion of interpack we are glad to announce our latest Any option or combination of oven type can be fitted with:

Just in time on the occasion of interpack we are glad to announce our latest - wire mesh belt or carbon steel band

Just in time on the occasion of interpack we are glad to announce our latest - available baking band widths from 600 mm to 3.000 mm

Just in time on the occasion of interpack we are glad to announce our latest Please contact us for further information on the above equipment or visit us on our booth at the interpack! We would be pleased to introduce our new technology to you. Please also refer to our website http://www.tecon-online.com for further information about our manufacturing programme.

Just in time on the occasion of interpack we are glad to announce our latest TECON Spezialmaschinen GmbH

Just in time on the occasion of interpack we are glad to announce our latest Brüsseler Allee 37

Just in time on the occasion of interpack we are glad to announce our latest 41812 Erkelenz

Just in time on the occasion of interpack we are glad to announce our latest Germany

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**THEEGARTEN-PACTEC GmbH & Co. KG**

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**PRODUCT OVERVIEW**

- 04.01.01 Assembly, maintenance and repair services
- 04.01.09 Project planning and implementation of packaging lines
- 04.01.11 Remote diagnosis / teleservice
- 04.01.12 Retrofit
- 04.01.14 Trainings

- 01.03.01.02 Tubular bags
- 01.03.09.02 Vertical cartoning machines
- 01.03.15.01 Full wrapping machines
- 01.04.05.01 Kraft paper bundling machines or wraparound case packing machines
- 01.04.05.05 Wrapping machines (fully wrapped, no shrinking)
- 01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process
- 01.05.08.02 Storages for products and packaged products
- 01.07.01 Primary packaging
- 01.07.02 Secondary packaging
- 03.07.07.05 Cutting and wrapping machines
- 03.07.08.06 Cut and wrap machines
Zur INTERPACK 2005 stellte Theegarten-Pactec die ersten zwei Maschinen eines neu ent-wickelten modularen Maschinensystems für das Verpacken von kleinstückigen Schokoladenartikeln im Leistungsbereich bis zu 500 Arbeitstakten pro Minute vor.


Das Maschinen-System zeichnet sich durch hohe Flexibilität aus. Module gewährleisten eine schnelle Umstellung auf andere Einschlagarten. Alle handelsüblichen Folien können über eine kontinuierliche Packmittelzuführung mit Servotechnik, die unterschiedliche Packstofflängen für den Innen- und Außeneinschlag gewährleistet, verarbeitet werden.


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Zur INTERPACK 08 wird erstmals eine mit Roboter realisierte Zuführung (in Verbindung mit der CWM) aus dem Hause THEEGARTEN-PACTEC ausgestellt. Das System lässt sich wie folgt charakterisieren:

- Entnahme der Produkte aus einer Gegenform und Übergabe in eine kontinuierliche bewegte Mitnehmerkette
- Umsetzen, Drehen und Spreizen der Produkte auf die Teilung der Mitnehmerkette in einem Zyklus
- Gemeinsame Steuerung von Roboterzuführung und Verpackungsmaschine
- Realisierung verschiedenster Faltarten durch Wechsel weniger Formatteile der CWM
- Geordnete Produktabgabe zur Integration einer nachgeschalteten Zweitverpackungs-maschine möglich.

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PRODUCT OVERVIEW

03.02.01 Biscuit and wafer filling machines
03.02.09 Depositing machines
03.02.18 Mixers and kneaders
03.07.01.06 Continuous mixing equipment

03.07.01.06 Continuous mixing equipment

Product Details
The heavy duty Supergrain Moulder is a precision sheeting and moulding system designed to gently mould quality white breads and variety breads. A powered in-feed conveyor for positive transfer to sheeting rollers. The Moulder also includes:

- An adjustable pre sheeting roller
- Up to 3 sets of Teflon covered solid core sheeting rollers
- All gear driven rollers
- Self centering adjustable side guides for product centralization
- Digital indicators on most handwheel adjustments for ease of set up and repeatability

Link zu weiterer Information http://www.thepeerlessgroup.us

THOUET KG Maschinenbau

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Internet Address www.thouet.com
Email sales@thouet.com

Booth Hall 3 C01

PRODUCT OVERVIEW

03.01.03 Marzipan mass production machines
03.02.18 Mixers and kneaders
03.04.01 Conches
03.04.02 Finishing machines
03.04.03 Kneading and mixing machines
03.04.05 Steel belt conveyors
03.04.07 Thermal storage tanks
03.05.03 Chocolate pumps
03.05.05 Chocolate tanks
**PRODUCT DETAILS**

**03.05.03** Chocolate pumps

Product Details

THOUET has two types of pumps in the manufacturing programme:

- **GEAR PUMPS**
  - Application purpose: Conveying of liquids without solid ingredients

- **ROTARY SLIDE VANE PUMPS**
  - Application purpose: Conveying of liquids, also with solid ingredients, e.g. nuts

The high efficiency of the Thouet pumps, such as:

- individual adaptation to product and application
- absolute operational reliability
- long durability is the result of many years of experience in the purpose-built pumps for the chocolate- and sweet manufacturing industry
- THOUET is manufacturer since 1948
- at the end of 2005 more than 6,000 pumps are in operation world-wide
- Thouet pumps are designed with a large volume and with low peripheral speed
- smooth and careful treatment of the product
- continuous technical advancement due to close co-operation with our customers
- immediate supply of spare parts due to manufacturing in our own workshops

Link zu weiterer Information
http://www.thouet.com

---

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**PRODUCT OVERVIEW**

01.03.01.02 Tubular bags
01.03.04 Form, fill and seal machines (FFS) for sacks
03.01.01 Crushing machines
03.01.05 Nut processing machines
03.02.06 Cutters and choppers
03.03.01.01 Batch mixers
03.04.03 Kneading and mixing machines
03.05.07 Cutting equipment
03.07.14 Recycling

---

**PRODUCT DETAILS**

**03.02.06** Cutters and choppers

**Swopper 80-s**

Universell einsetzbar

Der Swopper 80-S überzeugt durch seine Robustheit und dem einzigartigen M55 Emulgier-, Schneide- und Mischsystem. Schwerpunkt bei der modernen Konstruktion ist die konsequente Formgebung für die hygienische Reinigung. Glatte rostfreie Oberflächen und der freie Durchgang unter der Schüssel sind Konstruktionselemente, die eine rasche und saubere Reinigung erlauben.

Der Antrieb erfolgt durch einen Drehstrommotor mit Frequenzumwandler. 6 Drehzahlen und 2 Misch-/Knetgänge können individuell nach Kundenwunsch eingestellt werden.

Ausführungsvarianten

- Rostfreie Oberfläche
- Schüssel massiv rostfrei
- Schüsselgrössen 80
- Liter 6 Messgeschwindigkeiten
- Z Misch-, Knetgeschwindigkeiten
- Digitalthermometer Touch

---

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Stainless steel tubular frame satinated stainless steel covered, equipped with feet to fine adjust height. Dimensions approx. 3600 x 1650 mm. The platform is made to host a pre-wired plant made up of:
- Stainless steel tubular frame satinated stainless steel covered, - buffer tank;
- Stainless steel tubular frame satinated stainless steel covered, - a continuous aerating mixer;
- Stainless steel tubular frame satinated stainless steel covered, - a chilling unit.
Stainless steel tubular frame satinated stainless steel covered, Option with automatic washing C.I.P. system on the volumetric pump of the buffer tank for batter conveyance. Pipes are executed to enable water drainage through hand-operated drain valves.

**03.07.12.01 Aerating units batch operation**

**Mixing Systems: Multifunctional Mixer**

Overview
In special executions, the mixer can be supplied as a multifunctional cooking/cooling system. The bowl is steam jacketed which allows sauces or pastry to be cooked in the mixing bowl. Cooling takes place in the same bowl via water chilled bowls and vacuum. The temperature is controlled via the PLC, which controls the steam valves whilst a temperature probe reads the temperature in the centre of the bowl. The big advantage of this system is time savings and product consistency. Where a complete cooking/cooling cycle (i.e. for éclaire) in the Tonelli takes approx 15/20 minutes compared to 40 minutes in an alternative system and every batch is the same and without mistakes. Moreover, this system allows to aerate the batter with purified air under pressure and to employ new cooling technologies - CO₂, liquid nitrogen, glycol for the food industry - and the hard vacuum for concentrating.
The extreme flexibility allows the Multifunctional Mixer to realize a great variety of products, such as pâte a chou, marzipan, dulce de leche, wafer, creams, sauces, ragout gravy, jam, etc.
Mixing Systems: Continuous Aerating Mixers

Overview
Capacity from 50 to 2000 Kg/hr approx. Main frame made of AISI 304 structural stainless steel.
The mixing head consists of a stator precision-coupled to a rotor, both provided with whipping teeth directly machined out of a single solid piece. There is no welding, or other fixing, so we can achieve unheard levels of hygiene. The stator is jacketed to allow forced circulation of cooling water. A pneumatic back pressure optimizes the performance of the mixing head. The batter final specific gravity (void volume) is function of the injected air volume into the batter to be emulsified. The air volume to be injected is manually set through an asametre. In its Vertical execution, both overall dimensions are reduced and vibrations minimized.
This continuous mixer aerates and emulsifies cake/spunge batters and it is also suitable for any product which requires increased volume, i.e. whipped creams, meringues and marshmallows, etc.

TransiTec Anlagenbau GmbH

Address
Hanns-Martin-Schleyerstr. 29
47877 Willich
Germany

Telephone (+49-21 54) 94 16 30
Fax (+49-21 54) 94 16 59

Internet Address www.transitec.de
EMail info@transitec.de
Booth Hall 3 D01

PRODUCT OVERVIEW

01.02.02.03 Sack and big bag emptying machines
01.02.03.03 Volumetric dosing
01.03.10.05 Big Bags (Filling machines)
03.02.17 Metering and scaling of raw material
03.10.02 Conveying and storage systems
03.10.09 Metering and mixing systems
**PRODUCT DETAILS**

**03.07.08.01.02** Aerating units continuous operation

**Product Information**

Most people think of Continuous Mixers/Foamers when they think of Trefa. In one respect they are right because in the past Continuous Mixers and Foamers were our main products. Used over 500 applications in the food and non-food industry, Continuous Mixers homogenize or aerate slurry to produce a highly uniform and stable cell structure.

However from the beginning Trefa manufactures both Continuous Mixers/Foamers and Slurry Mixers for processing industries. Our newest development in mixing, is a Continuous Blender.

Trefa Mixers/Foamers and Blenders are available in sizes to fit your Laboratory and/or Production needs and can be used as stand alone or in processing lines.

For many years there are beside the mentioned Mixers and Foamers, many other associated products in our programme.

Our product range includes:
- complete processing lines with buffer-tanks, tempering units etc.
- cooling and tempering units to control the process water.
- conveyer belts.
- guillotine knives
- static mixers and dynamic mixers
- extruders

And just like the mixers and foamers all the above mentioned products meet the CE standards and are made from Stainless Steel.

**TRIVI S.r.l.**

- **Address**
  Via A. Grandi, Z.I. Peco N° 25
  28066 Galliate / NO
  Italy
- **Telephone**
  (+39-03 21) 80 65 64
- **Fax**
  (+39-03 21) 86 11 87
- **Internet Address**
  www.trivisrl.com
- **Email**
  commerciale@trivi.191.it
- **Booth**
  Hall 3 E36

**PRODUCT OVERVIEW**

**03.02.16** Laminators

**PRODUCT DETAILS**

**03.02.16** Laminators

**Automatic Lamination Line**

The automatic solutions that we can offer are many and varied. The top of TRIVI lamination range is based on NO-STRESS technology, that can be adopted for any type of product to improve with the final quality of the product.

NO STRESS system is the essential base to obtain products with a greater volume and quality.

**Laminated PIZZA "American" and "Focaccia" Type**

LAMINATED PIZZA AMERICAN and FOCACCIA TYPE

The execution of this type of pizza is based on a technology of puff pastry processing with 5-cylinders extrusion system that allows the necessary control to elevate the final target. With an adequate product proofing and baking process, You can obtain very good results and a sure success.

**Stretched Breadsticks**

Our breadsticks stretching systems reply to high-capacity productions, completely fit able to any type of product of this kind You would like to produce.

We can propose fully automatic lines for exigencies of high level automations.

The output of this product is often linked to some details such as covering with grains or aromas of different kinds. Also in this field TRIVI replies with seeds or grains strewering devices.

**TRI 800 - Croissant**

The quality of the linear empty croissant at industrial level, can be obtained with our Mod. TRI 800 electronic croissant machine, projected looking at some targets such as :
- Electronic operation for rolling up control
- Automatic deposit into tray
- Easy and fast change of product size
- Recipe program
- Predisposition for linear positions with make up tables or on mobile structure
- Easy maintenance and cleaning
Production adjustable 8,000 to 90,000 pcs/h with variable sizes ranging from 5 to 80 gr.

**Twentebelt B.V.**

**Address**  
Petroleumhavenstraat 1-3  
7553 GS Hengelo  
Netherlands

**Telephone**  
+31 (0)74 242 47 05

**Fax**  
+31 (0)74 243 16 59

**Internet Address**  
www.twentebelt.com

**EMail**  
sales@twentebelt.com

**Booth**  
Hall 3 B45

**PRODUCT OVERVIEW**

01.05.08.01 Machines for conveying and arranging packages or packaging components during the packaging process

03.04.05 Steel belt conveyors

03.07.07.03 Cooling belts

03.07.08.15.02 Tempering belts

**PRODUCT DETAILS**

03.04.05 Steel belt conveyors

Eyelink belts

**Unimixer System S.r.l.**

**Address**  
Via Franco Blanco 3, Sorbolo, Levante di Brescello  
42041 Reggio Emilia  
Italy

**Telephone**  
(+39-05 22) 48 40 73

**Fax**  
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**Internet Address**  
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**EMail**  
info@unimixer.com

**Booth**  
Hall 4 A54

**Link zu weiterer Information**

http://www.twentebelt.com/fr/draadogenbanden.htm

http://www.twentebelt.com/fr/grillebanden.htm

http://www.twentebelt.com/fr/spiraalbanden.htm

http://www.unimixer.com/fr/draadogenbanden.htm

http://www.unimixer.com/fr/grillebanden.htm

http://www.unimixer.com/fr/spiraalbanden.htm
**PRODUCT OVERVIEW**

03.02.06 Cutters and choppers
03.02.09 Depositing machines
03.02.18 Mixers and kneaders
03.07.01.02 Aerating units continuous operation
03.07.04.05 Metering, mixing and tempering units

**PRODUCT DETAILS**

03.02.06 Cutters and choppers

PlanetMixer 200

PlanetMixer® 120
PlanetMixer® 120 ist eine universelle und leistungsfähige Anlage für die Massenherstellung. Sowohl für weiche Massen wie z. B. Spritz- und Schnittgebäcke, Cremes und Füllungen (unter Verwendung von doppelwandigen Rührkesseln für die Zirkulation von Dampf, Thermodl oder Wasser auch für temperierte oder gekochte Massen), Sahne, Biskuit etc. als auch für feste Teige für Formgebäcke, Cookies, Mürbeigprodukte oder schwere Mohn- und Nussfüllungen etc.

Vakumix Rühr- und Homogenisierentechnik AG

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28844 Weyhe-Dreye
Germany

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(+49-4 21) 8 49 56-0

**Fax**
(+49-4 21) 8 49 56-90

**Internet Address**
www.vakumix.de

**EMail**
info@vakumix.de

**Booth**
Hall 4 F47

**PRODUCT OVERVIEW**

01.02.04.02 for liquid products
03.02.06 Cutters and choppers
03.02.09 Depositing machines
03.02.18 Mixers and kneaders
03.03.01.01 Batch mixers
03.04.03 Kneading and mixing machines
03.07.01.04 Batch mixing equipment
03.07.01.06 Continuous mixing equipment
03.07.06.04 Metering and mixing units
03.10.06 Laboratory equipment
03.10.09 Metering and mixing systems
03.10.13 Vacuum technology

**PRODUCT DETAILS**

03.10.13 Vacuum technology

Umfassendes Lieferprogramm
Was kann VAKUMIX Ihnen bieten und was suchen Sie?
Das umfassende Lieferprogramm von VAKUMIX kennt keine Grenzen und was Sie hier nicht finden, können wir Ihnen vielleicht trotzdem bieten, fragen Sie unsere Spezialisten. Wir hören Ihnen zu und erarbeiten gemeinsam mit Ihnen die für Sie optimale Lösung.

Von der Laboreinrichtung bis hin zu großen kompletten Produktionsanlagen, bei VAKUMIX finden Sie die für Ihr Unternehmen passende Technologie und Ausführung.

Labormaschinen / Technikumsmaschinen
Homogenisiermaschinen
Prozessanlagen
Ansatzbehälter
Umlauffrührwerke
In-Line System
Ultra-Shear Homogenisator
Ultra-Shear-TWIN Homogenisator
Homogenisatoren
Steuerungen
Software

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COMPANY NEWS

The VAKUMIX ULTRA Shear TWIN Homogenizer is universally applicable in new and existing plants and enables quite simply new production solutions and higher productivity.
- More efficiency by means of optimized rotor - rotor technology
- Reduction of homogenization times
- Optimization of existing equipment by means of easy integration
- Optimized shear force by means of individual RPM-control
- Shear speeds > 100 m/s and optimum shear force application
- Production of emulsions in nano size even with high-viscous phases

The "add-on" for the ULTRA Shear TWIN:
- Additional, completely individually controllable motor for even higher power

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Universell einsetzbar in neuen und vorhandenen Anlagen ermöglicht Ihnen der VAKUMIX "ULTRA Shear TWIN" Homogenisator auf sehr einfachem Wege neue Produktionslösungen und eine größere Produktvielfalt. Durch den Einsatz lässt sich die Flexibilität und Wirtschaftlichkeit Ihrer Produktion deutlich erhöhen.
- Mehr Effizienz durch optimierte Rotor - Rotor Technologie
- Reduzierung der Homogenisierzeiten
- Optimierung von vorhandenen Anlagen durch sehr einfache Integration
- Optimale Scherenergie durch individuelle Drehzahlregelung
- Schergeschwindigkeiten von über 100 m/s bei optimalem Schereintrag
- Herstellung von Emulsionen im Nano-Bereich selbst bei hochviskosen Phasen

Das Extra des ULTRA Shear TWIN:
- Der zusätzliche, komplett separat regelbare Motor für noch höhere Leistungen
- Sprechen Sie mit unseren Anwendungsspezialisten und wir können gemeinsam die optimale Ausführungsvariante für Sie erarbeiten.

VAKUMIX - Investment Security Right from the Start

Exhibitor Data Sheet

ViscoTec Pumpen- u. Dosiertechnik GmbH

<table>
<thead>
<tr>
<th>Address</th>
<th>Amperstr. 4</th>
<th>64513 Töging a. Inn</th>
<th>Germany</th>
</tr>
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<tbody>
<tr>
<td>Telephone</td>
<td>(+49-86 31) 39 34 00</td>
<td>(+49-86 31) 39 35 00</td>
<td></td>
</tr>
<tr>
<td>EMail</td>
<td><a href="mailto:mail@viscotec.de">mail@viscotec.de</a></td>
<td></td>
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<tr>
<td>Internet Address</td>
<td><a href="http://www.viscotec.de">www.viscotec.de</a></td>
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<tr>
<td>Booth</td>
<td>Hall 17 C41</td>
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</table>

PRODUCT OVERVIEW

01.02.02.02 Drum and container emptying machines
01.02.03.03 Volumetric dosing
01.03.10.02 Ampules, vials and similar containers (Filling machines)
01.03.10.08 Cans (Filling machines)
PRODUCT DETAILS

03.05.03 Chocolate pumps

Produktinformation
Im einzelnen stellen wir folgende Produkte her:
> Förderpumpen für einige Liter/h bis 50 m³/h
> Dosierpumpen von 0,1 l/h bis 10.000 l/h
> Dosiersteuerung für volumetrische Dosierungen
> Fassentnahmesystem für Produkte mit Viskositäten bis einige Millionen mPas
> Volumetrische Abfüllanlagen als Komplett-Lösungen
> Klebstoff-Auftrag-Systeme und Dispenser

COMPANY NEWS

At this year's Interpack, Visys will present its world class range of digital laser sorters. Visys stands for uncompromised color, structure and shape sorting: the perfect sorting solution to the food industry.

Exhibitor Data Sheet

Visys NV Sorting Systems

Address Kiewitstraat 242
3500 Hasselt
Belgium

Telephone (+32-11)2491-91
Fax (+32-11)2491-99

Internet Address www.visysglobal.com
EMail info@visysglobal.com
Booth Hall 10 B19/C17

PRODUCT OVERVIEW

01.02.08 Product sorting and/or feeding machines
01.05.04.02 Detecting devices for foreign bodies and matters
03.01.05 Nut processing machines
03.10.04 Electronic sorting machines

VTEC

Address Rm 206, Saehan Venture World Bldg.
153-839 Seoul
Korea (Rep.)

Telephone (+82-2) 26 17 50 08
Fax (+82-2) 26 17 50 09

Internet Address www.vtec.dk
EMail vtec@vtec.dk
Booth Hall 13 B73-07

PRODUCT OVERVIEW

01.01.04.01 Depalletizer of packagings
01.01.04.02 De-stacker for packagings
01.03.09.01 Horizontal cartoning machines
01.03.09.02 Vertical cartoning machines
03.10.13 Vacuum technology

PRODUCT DETAILS

03.10.13 Vacuum technology
Advantages of Vacuum Pad
Material's handling with vacuum pads is very simple, low cost, and reliable. It is therefore a solution worth using before considering more complicated handling techniques. Vacuum pads can lift and hold objects from a few grams up to several kg.

- Easy installation
- Low service requirement
- Does not damage the goods
- Fast attachment and detachment
- Limited forces
- Positioning accuracy

L-Maxflex Pump
This is the most significant model base on the multi-stage principle. Low compressed air are required for massive evacuation volumes at high vacuum flow and high vacuum level rate. V-tec air saving kit is available in this pump in order to maximum reduce the energy usage. The pumps utilize an integrally mounted large bore air supply ON/OFF valve as option. VITON & EPDM seals can be also stipulated as option.

Max. vacuum level: -91kpa (-682.5mmHg)
Max. flow rate: 6100NI/m (366㎥/hr)
Supply air pressure: 3-6bar, max. 7bar
Supply air type: Dry compressed air
Working temperature: -20°C to +80°C
Noise level: 50 - 68dBA

Max. vacuum level: -92kpa (-690mmHg)
Max. flow rate: 1100NI/m (660㎥/hr)
Supply air pressure: 4-6bar, max. 7bar
Supply air type: Dry compressed air
Working temperature: -20°C to +80°C
Noise level: 55 - 68dBA

PRODUCT OVERVIEW
- 03.02.15 Ice cream cone baking ovens
- 03.02.18 Mixers and kneaders
- 03.02.28 Wafer baking ovens
- 03.02.30 Wafer production plants
- 03.02.31 Wafer stick baking ovens

PRODUCT DETAILS

JUPITER 178 XP
Kapazität: 10.680 Stk./Std.*
Beispiel-Equipment: Wickler, Transportband, Pin-Kühlturm, metalldetektorband, Konfektionierer, Stapelband
Anordnung: reverse line

JUPITER 206 XP
Kapazität: 12.360 Stk./Std.*
Beispiel-Equipment: Wickler, Pin-Kühlturm
Anordnung: straight line

JUPITER 49 X
Kapazität: 2.940 Stk./Std.*
Beispiel-Equipment: Wickler, Kühlturm
Anordnung: straight line

JUPITER 89 X
Kapazität: 5.340 Stk. / Std.*
Beispiel-Equipment: Wickler, Transportband, Kühlband
Anordnung: reverse line

03.02.18 Mixers and kneaders

JUPITER 178 XP
Kapazität: 10.680 Stk. / Std.*
Beispiel-Equipment: Wickler, Transportband, Pin-Kühlturm, metalldetektorband, Konfektionierer, Stapelband
Anordnung: reverse line

JUPITER 206 XP
Kapazität: 12.360 Stk. / Std.*
Beispiel-Equipment: Wickler, Pin-Kühlturm
Anordnung: straight line

JUPITER 49X
Kapazität: 2.940 Stk. / Std.*
Beispiel-Equipment: Wickler, Kühlturm
Anordnung: straight line

JUPITER 89 X
Kapazität: 5.340 Stk. / Std.*
Beispiel-Equipment: Wickler, Transportband, Kühlband
Anordnung: reverse line

03.02.28 Wafer baking ovens

JUPITER 178 XP
Kapazität: 10.680 Stk. / Std.*
Beispiel-Equipment: Wickler, Transportband, Pin-Kühlturm, metalldetektorband, Konfektionierer, Stapelband
Anordnung: reverse line

JUPITER 206 XP
Kapazität: 12.360 Stk. / Std.*
Beispiel-Equipment: Wickler, Pin-Kühlturm
Anordnung: straight line

03.02.30 Wafer production plants

JUPITER 178 XP
Kapazität: 10.680 Stk. / Std.*
Beispiel-Equipment: Wickler, Transportband, Pin-Kühlturm, metalldetektorband, Konfektionierer, Stapelband
Anordnung: reverse line

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**PRODUCT OVERVIEW**

03.05.06 Cooling and heating tunnels
03.07.04 Cooling tunnels
03.10.03 Cooling and air conditioning technology

**PRODUCT DETAILS**

03.05.06 Cooling and heating tunnels

**Luftkühl- und Trockungsgeräte**

Hygroskopische Stoffe in der Lebensmittelindustrie, wie Mehl oder Zucker, müssen mit sehr trockener Luft gefördert werden, um ein Verkumpfen zu verhindern. Andere Prozesse verlangen kühlle Luft. WEISSHAAR Systeme verringern die abs. Feuchte bis auf ca. 2g/kg tr. Luft, auch für druckfeste Anlagen.

---

**Kapazität: 12.360 Stk. / Std.**
Beispiel-Equipment: Wickler, Pin-Kühlturm
Anordnung: straight line

**JUPITER 49 X**
Kapazität: 2.940 Stk. / Std.
Beispiel-Equipment: Wickler, Kühlband
Anordnung: straight line

**JUPITER 89 X**
Kapazität: 5.340 Stk. / Std.
Beispiel-Equipment: Wickler, Transportband, Kühlband
Anordnung: reverse line

**JUPITER 178 XP**
Kapazität: 10.680 Stk. / Std.
Beispiel-Equipment: Wickler, Transportband, Pin-Kühlturm, metalldetektorband, Konfektionierer, Stapelband
Anordnung: reverse line

**JUPITER 206 XP**
Kapazität: 12.360 Stk. / Std.
Beispiel-Equipment: Wickler, Pin-Kühlturm
Anordnung: straight line

**03.02.31 Wafer stick baking ovens**

**Weisshaar industrial refrigeration**

**Address**
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Germany

**Telephone**
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**03.07.04 Cooling tunnels**

**Verdunstungskühler**

**03.10.03 Cooling and air conditioning technology**

**Flüssigkeitskühler**

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**COMPANY NEWS**


Ausstellerdatenblatt

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If several conveyor lines are used central generation of the required chill would be advisable. Liquid coolers e.g. in the plastic and food industry or in process engineering are used to cool moulds, process substances, conveying air, and other media. WEISSHAAR liquid coolers of the FKL series are manufactured based on the customers demands and special works standards.

Exhibitor Data Sheet

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**Wick-Machinery GmbH**

**Address** Hauptstr. 26
2325 Himberg/Wien
Austria

**Telephone** (+43-22 35) 877 22-0
(+43-22 35) 877 22-16

**Fax**

**Internet Address** www.wick-machinery.com

**EMail** office@wick-machinery.com

**Booth** Hall 16 A38

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PRODUCT OVERVIEW

01.03.06.01 Bags (Fill and seal machines (FS))
01.03.07.01 Ampoules, vials and similar containers (Fill and seal machines (FS))
01.03.07.05 Bottles (Fill and seal machines (FS))
01.03.07.14 Canisters (Fill and seal machines (FS))
01.03.07.15 Packaging jars (Fill and seal machines (FS))
01.03.10.02 Ampoules, vials and similar containers (Filling machines)
01.03.10.06 Bottles (Filling machines)
01.03.10.08 Cans (Filling machines)
01.03.10.10 Canisters (Filling machines)
01.03.10.13 Packaging jars (Filling machines)
01.03.11.01 Ampoules, vials and similar containers (Closing machines)
01.03.11.02 Bags (Closing machines)
01.03.11.04 Bottles (Closing machines)
01.03.11.09 Cups (Closing machines)
01.03.11.10 Packaging jars (Closing machines)
01.03.11.13 Tubes (Closing machines)
03.08.11 Tablet presses

PRODUCT DETAILS

Tabletpressen
Kleintablettenpressen für Labor, Apotheken und Kleinserien
Einfache Bedienung

WIESE Förderlemente GmbH

Address
Am Mühlenfelde 1
30938 Burgwedel
Germany

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(+49-51 35) 1 88-0

Fax
(+49-51 35) 1 88-30

Internet Address
www.wiese-germany.com

EMail
info@wiese-germany.com

Booth
Hall 1 E03

PRODUCT OVERVIEW

03.03.01.03 Cereal transport and handling systems
03.03.02.04 Cereal transport and handling systems
03.10.02 Conveying and storage systems

PRODUCT DETAILS

03.03.01.03 Cereal transport and handling systems

Das Herzstück die WIESE Gummikette ...

leise, fettfrei, keine Dehnung, kein metallischer Abrieb, korrosionsfrei, lebensmittelgerecht, lange Standzeiten, schlupffreier Lauf, gelenkfrei

Das zentrale Antriebelement jeder WIESE Anlage ist die Gummikette.

Beschreibung
Zugträger sind vorgespannte, ein vulkanisierte Stahlseile im Inneren.
Der Oberblock ist die Verbindung mit den Bechern.
Der Unterblock bildet die schlupffreie Verbindung mit dem Antriebsrad.
Erhältlich in schwarzen Qualitäten (Neoprene-CR, EPDM, HNBR oder NR/SBR) oder in heller, lebensmittelgerechter Qualität (NBR-Perbunan).
In jeder Länge als endloser Ring zu vulkanisieren oder mit Gelenkverbindern zu schließen.

Vorteile
Über die gesamte Lebensdauer kein Nachspannen der Gummikette erforderlich. Keine Längung.
Vibrationsfreier, schlupffreier und geräuscharmer Lauf (unter 65dBa).
Gummi ist chemisch beständig, neutral und benötigt keine Schmierung.
Außerdem ist es abriebsarm, da keine Reibung entsteht.
Die Kette ist korrosionsfrei, lebensmittelgerecht, gelenkflos und hat lange Laufzeiten.
Eine Reparatur ist wie beim Gurtförderer vor Ort durch Vulkanisation möglich. 
Eine Reparatur ist wie beim Gurtförderer vor Ort durch Vulkanisation 
Die Reparatur wird mechanischen Prüfungen unterzogen. 
Eine Reparatur ist wie beim Gurtförderer vor Ort durch Vulkanisation 
Die Reparatur wird mechanischen Prüfungen unterzogen. 

Einsatz
Die Gummikette kommt sowohl im Becherwerk, Pendelbecherwerk und 
Stabrostband erfolgreich zum Einsatz. 
Sie ist bei allen Schüttgütern zu verwenden: von abrasiven bis hin zu 
empfindlichen Produkten. 
Darüber hinaus ist die Gummikette als Konstruktionselement auch für 
dieartige Produktideen äußerhalb der WIESE Fördertechnik zu 
zu verwenden. Fragen Sie uns gern nach den weiteren Möglichkeiten.

Link zu weiterer Information
http://www.wiese-germany.com

03.03.02.04 Cereal transport and handling systems

Das Herzstück die WIESE Gummikette ...

leise, fettfrei, keine Dehnung, kein metallischer Abrieb, korrosionsfrei, 
lebensmittelgerecht, lange Standzeiten, schlupffreier Lauf, gelenkfrei 

Das zentrale Antriebsenelement jeder WIESE Anlage ist die Gummikette.

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Vibrationsfreier, schlupffreier und geräuscharmer Lauf (unter 65dBA). 
Gummibeimemischem beständig, neutral und benötigt keine Schmierung. 
Außerdem ist es abriebarm, da keine Reibung entsteht. 
Die Kette ist korrosionsfrei, lebensmittelgerecht, gelenklos und hat lange Laufzeiten.
Eine Reparatur ist wie beim Gurtförderer vor Ort durch Vulkanisation möglich. 
Lieferung in leitfähiger oder antistatischer Ausführung nach ATEX möglich.

Die Überprüfung des Materials erfolgt im werkseigenen Labor. 
Die Fertigware wird mechanischen Prüfungen unterzogen.

Einsatz
Die Gummikette kommt sowohl im Becherwerk, Pendelbecherwerk und 
Stabrostband erfolgreich zum Einsatz. 

Die Überprüfung des Materials erfolgt im werkseigenen Labor. 
Die Fertigware wird mechanischen Prüfungen unterzogen.

Einsatz
Die Gummikette kommt sowohl im Becherwerk, Pendelbecherwerk und 
Stabrostband erfolgreich zum Einsatz. 

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Link zu weiterer Information
http://www.wiese-germany.com

Winkler und Dünnebier Süßwarenmaschinen GmbH

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56579 Rengsdorf
Germany

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(+49-26 34) 9 67 62 68

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Booth
Hall 3 C07/C15

PRODUCT OVERVIEW

03.02.03 Co-extruder for filled products
03.05.12 Hollow goods moulding plants
03.05.13 Moulding plants
03.05.17 One-shot depositing plants
03.07.04.04 Depositors and moulders
03.07.06.05.01 Depositors
03.07.06.05.03 Starch drying and cooling plants
03.07.06.05.04 Starch removing plants
03.07.06.06 Sugar sanding and oiling equipment
03.07.08.07 Depositioning plants for hard and soft caramels
04.01.01 Assembly, maintenance and repair services

PRODUCT DETAILS

03.02.03 Co-extruder for filled products

WDS LIEFERPROGRAMM

Formungs-Anlagen für massive und gefüllte Schokoladen-Produkte für die unterschiedlichsten Anwendungen und Leistungsbereiche
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant, Toffee und ähnliche Produkte
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant, Mogul-Anlagen für Kastenbreiten 800 mm und 1200 mm mit Puder konditionier-Anlagen sowie vollautomatischem Puderkasten-Stapel-Transport
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant, Mogul-Anlagen mit Spezial-Auspuder-System zum geordneten Auspudern der Produkte
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant, Kolben-Extruder-Anlagen für das gesamte Spektrum überzugsfähiger Massen
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant, Labor-Gießmaschinen für Produktdarstellung
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant, individuelle Spezialisierungen für Kunden auch im übrigen Food- und Nonfoodbereich
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant, Wir informieren Sie gerne ausführlich!

Link zu weiterer Information
http://www.w-u-d.com

03.05.12 Hollow goods moulding plants

WDS LIEFERPROGRAMM

Formungs-Anlagen für massive und gefüllte Schokoladen-Produkte für die unterschiedlichsten Anwendungen und Leistungsbereiche
Formungs-Anlagen für gegossene Bonbons: Hartzucker, Fondant, Toffee und ähnliche Produkte
Mogul-Anlagen für Kastenbreiten 800 mm und 1200 mm mit Puder konditionier-Anlagen sowie vollautomatischem Puderkasten-Stapel-Transport
Mogul-Anlagen mit Spezial-Auspuder-System zum geordneten Auspudern der Produkte
Kolben-Extruder-Anlagen für das gesamte Spektrum überzugsfähiger Massen

Wir informieren Sie gerne ausführlich!

Link zu weiterer Information
http://www.w-u-d.com

Wire Belt Company Limited

Address
Castle Road, Eurolink Industrial Centre
ME10 3RF Sittingbourne, Kent
United Kingdom

Telephone (+44-17 95) 42 17 71
Fax (+44-17 95) 42 89 05
Internet Address www.wirebelt.co.uk
EMail sales@wirebelt.co.uk
Booth Hall 4 E31

PRODUCT OVERVIEW
03.10.02 Conveying and storage systems

PRODUCT DETAILS
03.10.02 Conveying and storage systems

Flex Turn Unit
Allows products to be turned using angles ranging from 45° to 180° for those tight space situations.

Shuttle Conveyor

A Versatile conveyor that can, in a single operation, turn the direction of product travel through 90° with differing belt widths and product spacing.

Spread Converger Conveyors
Can separate or converge individual products in lanes or can evenly spread or converge smaller products where lanes are not required.

Woody Associates, Inc.

Address 844 East South Street
17403 York, PA
USA

Telephone (+1-7 17) 8 43-39 75
Fax (+1-7 17) 8 43-58 29
Internet Address www.woody-decorators.com
EMail info@woody-decorators.com
Booth Hall 2 B02

PRODUCT OVERVIEW
03.05.08 Decorating equipment

PRODUCT DETAILS
03.05.08 Decorating equipment

Woody Associates, Inc.
The sole business of Woody Associates, Inc. is the design and manufacture of automatic decorating machinery.

The Woody Stringer is a device that places a string type decoration on:

- The original Stringer, first produced in 1956, was capable of making zigzag decorations in thick or thin patterns on candies and baked goods. Over the years, various features were added including a single loop attachment providing the capability for producing circles, ovals and slanted zigzags. Down the road, the double loop attachment was developed, giving the decorator the capacity to produce more complex designs such as the figure eight (8), tree bark and cross-hatching. A nozzle heater was added to ensure even warmth across the nozzle. The Stringer can be custom designed to produce zigzag, single-loop, double-loop, and cross-hatching designs.

- The Woody Stringer is a device that places a string type decoration on:
  - Sweetness: Design range from thick to thin, zigzags to curves, straight lines to loops, single to double loops. All designs are sharp, crisp and attractive and can be changed in less than 30 seconds.

- The Woody Stringer is a device that places a string type decoration on:
  - Enrober Chocolate: The chocolate for stringing can be pumped directly from the enrober. A separate supply source is not necessary.

- The Woody Stringer is a device that places a string type decoration on:
  - Self-Cleaning: A patented automatic self-cleaning strainer prevents the Stringer system from clogging with broken centers and solids from the enrober chocolate.

- The Woody Stringer is a device that places a string type decoration on:
  - Cost Savings: By eliminating all hand-decorating, the Stringer drastically reduces enormous expenses while re-gaining the total investment in just weeks through increased production and lower labor costs.

- The Woody Stringer is a device that places a string type decoration on:
  - Full Automatic: Only occasional attention from the operator is required. Simple construction results in simple maintenance.

- The Woody Stringer is a device that places a string type decoration on:
  - Sturdy, Compact: Easily transportable yet very durable.

- The Woody Stringer is a device that places a string type decoration on:
  - Easy Installation: Every Stringer is custom designed to fit your enrober or conveyor installation perfectly and can be placed in position or removed by one person.

- The Woody Stringer is a device that places a string type decoration on:
  - General Stringer Specifications:

**PRODUCT OVERVIEW**

- 03.02.18 Mixers and kneaders
- 03.05.14 Moulds for solid and hollow good moulding plants
- 03.05.22 Tablet bar buffer storage systems
- 03.05.27 Washing equipment for moulds and plaques
- 03.07.06.05.08 Starch trays
- 03.07.08.10 Embossing lines for hard and soft caramels
- 03.08.05 Containers to load or empty granulating machines, tablet, compacting and briquetting presses; dragee machines, etc.
- 03.08.06 Dragee pans
- 03.10.02 Conveying and storage systems
**PRODUCT DETAILS**

**03.02.18 Mixers and kneaders**

**BB-10V Air-Flow Sani-Tray®**
Exclusive slot vent design cuts drying time up to 30%.
This versatile co-polymer polypropylene structural foam catching or drying tray combines dimensional stability, light weight and excellent release characteristics into an easily used, long lasting multi-purpose tray. Virtually indestructible in normal use, the BB-10V broad temperature tolerance has proven especially useful in the confectionery industry.

**BB-8V Air-Flow Sani-Tray®**
Exclusive slot vent design cuts drying time up to 30%.
This versatile co-polymer polypropylene structural foam catching or drying tray combines dimensional stability, light weight and excellent release characteristics into an easily used, long lasting multi-purpose tray. Virtually indestructible in normal use, the BB-8V broad temperature tolerance has proven especially useful in the confectionery industry.

**BB-9V Air-Flow Sani-Tray®**
Exclusive slot vent design cuts drying time up to 30%.
This versatile co-polymer polypropylene structural foam catching and drying tray combines dimensional stability, light weight and excellent release characteristics into an easily used, long lasting multi-purpose tray. Virtually indestructible in normal use, the BB-9V broad temperature tolerance has proven especially useful in the confectionery industry.
HALL MAP, Hall: 01

EXHIBITOR

B17 DUMOULIN
F13 Delver Spa
D23 TECON Spezialmaschinen GmbH
E09 Lindor Products B.V.
A18 Hacos NV, Fine equipment for fine chocolates
C19 Bear Mhlen & Behalter GmbH
B03 MF - hamburg GmbH
B04 Ldige Maschinenbau GmbH, Gebr der
E03 WIESE Frderelemente GmbH
D25 MORCOS Egyptian Engineering Co. For manufacturing production lines & equipments
F06 Dedy GmbH
B18 Ar-Can Makina Sanayi ve Ticaret A.S.
B08 I.M.A.R. S.r.l.
D20 Al Aman Syria
A13/B14 Neuhau Neotec Maschinen- und Anlagenbau GmbH
F30 F.B. Lehmann Maschinenfabrik GmbH
A13/B14 Kahl GmbH & Co. KG, Amandus
A03 BSA Schneider, Anlagentechnik GmbH
A19 PharmTechKorea Co., Ltd.
D17 Reading Bakery Systems
A24 Bakon Food Equipment B.V.
F18/F24 AZO GmbH & Co. KG
F10 Schrter Maschinenbau GmbH
C17/D18 FRISTAM Pumpen F. Stamp KG (GmbH & Co.)
D30 Danish Food Technology A/S
C23 The Peerless Group
B29 Nuova Euromec S.r.l.
HALL MAP, Hall: 08a

EXHIBITOR
C31 EXPRESSO Deutschland GmbH
E03/F12 Carle & Montanari S.p.A.
HALL MAP, Hall: 02

EXHIBITOR
B03/C04 Hosokawa Bepex GmbH
A03 Baker Perkins Ltd.
D12 PROBAT-Werke von Gimborn Maschinenfabrik GmbH
D12 Bauermeister Zerkleinerungstechnik GmbH
B03/C04 HOSOKAWA ALPINE Aktiengesellschaft
B03/C04 Hosokawa Micron B.V.
B04/B12 Aasted Mikroverk ApS
D15 agathon GmbH & Co. KG
D03 Reimelt FoodTechnologie GmbH
C14 Gebr. Ruberg GmbH & Co. KG
C03 Riner AG, Max
C13 B.V. Vormenfabriek Tilburg
B02 Woody Associates, Inc.
A16 J.K.V. de ChocoladvormenSpecialist B.V.
B03/C04 Hosokawa Micron B.V.
A11 HILDEBRAND Industry AG
C15 Drouven & Fabry GmbH
A18 Dhiman Systems (India) Ltd.
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EXHIBITOR

H07 Heinen Drying GmbH
E24/E26 Dr.-Ing. Kaupert GmbH & Co. KG
D44 OKA-Spezialmaschinenfabrik KG GmbH & Co., Kremmling, Otto
E01 Diosna Dierks & Söhne GmbH
E44 Habasit AG
D17/D21 Knobel Confiseriemaschinen AG
C36 A.M.P Rose
E07 Petzholdt-Heidenauer Maschinen- und Anlagenbau International GmbH
E07 Macintyre Chocolate Systems
H37 Kajiwara Inc.
B01 FLUX-GERTE GmbH
A27 Haas Waffel- und Keksanlagen-Industrie GmbH, Franz
B46 Haas Waffel- und Keksanlagen-Industrie GmbH, Franz
G24/G26 Tipper Tie Alpina AG
C44 ALIMEC S.r.l.
D18/D22 Rondo Doge Group Doge Food Processing Machinery s.r.l.
H36 Krger & Salecker Maschinenbau GmbH & Co. KG
C17/C21 COMAS SpA
G44 Prefamac N.V.
D02 NETZSCH-Feinmahltechnik GmbH
D08/D16 A. Wolf Spezialmaschinen GmbH, Lothar
C29 P.M. Duyvis, B.V. Machinefabriek
C45 Reisdorf AG
G39/H38 CEDA S.r.l.
C01 THOIJET KG Maschinenbau
H16 Dinghaus Maschinenbau GmbH
C02 WALTERWERK KIEL GmbH & Co. KG
G43 "Bionot" El. Nottas & Co.
G28/G36 L. B. Bohle Maschinen + Verfahren GmbH
H42 BRUNNER AG, Food Processing Machines
D23/D27 FETTE GmbH
E28 Brovind - GBV Impianti S.r.l.
C38 Perdijk & Co. B.V.
D01 TransiTec Anlagenbau GmbH
C07/C15 Winkler und Dnnebier S warenmaschinen GmbH
E06 Battaglioni S.p.A.
H18/H22 Alt SRL
B21 SFOB Pharma
E08/E12 Hebenstreit GmbH
H07 HEINEN Freezing GmbH
H35 New Era Machines Pvt Ltd.
E23 MINIPAN S.r.l., Food Processing Machines
D35/D37 KORSCH AG
C16 Apparate- & Behlferteknik Heldrungen GmbH
B45 Twentebelt B.V.
E36 TRIVI S.r.l.
C23/C25 Cepi S.r.l.
D45 Rinsch Edelstahlverarbeitung GmbH
E39/E43 CEREX AG
H02 Aeroglide Europe
D02 NETZSCH-CONDUX Mahltechnik GmbH
E38/E42 Tonelli Group S.p.A.
H08/H14 Rheon Automatic Machinery GmbH
H19 BRABATI S.p.A.
H15 Arcall Plc.
E22 Heat and Control Pty. Ltd.
E16 Guerin Systems
D29 FRITSCH GmbH
E15 Lalesse Extrusion B.V.
G38/G42 GEA Pharma Systems
C42 Tanis Food Tec
HALL MAP, Hall: 10

EXHIBITOR
B19/C17 Visys NV Sorting Systems
HALL MAP, Hall: 04

EXHIBITOR

F22  Weisshaar industrial refrigeration
C06  Glatt GmbH, Process Technology
G17  Oyman Makina San. ve Tic. Ltd. Sti.
A25  Klickner Hinsel Processing GmbH
F18  Schnell GmbH & Co. KG, Karl, Partner der Nahrungsmittel-Industrie
A40  Intralox, LLC Europe
E41  Olsa S.p.A.
D53  Radix Systems Ltd
F39  BMA Nederland B.V.
F44/F46  P.V.R. S.r.l.
F29  Technosilos s.n.c. di G. Gentili & C.
E45  Saturn Spraying Systems Ltd
F17  Extrufood B.V.
G22  Gebr. Becker GmbH
A55  AT Produktentwicklung GmbH
F26  Micronizing Company (U.K.) Limited
C36  AMS-KOHL GmbH
B40  Eurobelt, S.A., Aher
C46  Gronemeyer Maschinenfabrik GmbH & Co.
G40  BELT TECHNOLOGIES EUROPE
B37  Dhiman Industries (Regd)
G04/G14  FPE - Food Processing Equipment S.r.l
C03  Nicomac S.r.l.
C45  PESHCHERIN Co.
G21  Cronimo S.A.
G50  Key Technology B.V.
G30  Acemal N.V.
B45  FIS Techno Limited
F35  Trefa Continu Aerating Systems B.V.
C17/C21  DFE Meincke A/S
G25  SARP S.n.c.
G32  Changzhou Jiafa Granulating Drying Equipment Co., Ltd.
G01  CCMS Srl
E31  Wire Belt Company Limited
F42  R & D Engineers
B49  JEROS A/S
G42  Fabryka Maszyn Spozywczych, Spomasz Pleszew S.A.
F25  DRAABE Industrietechnik GmbH, Systeme für Lufterfüllung und Wasseraufbereitung
C40  B&B IMPIANTI s.n.c.
C17/C21  DFE Meincke - Vuurslag B.V.
C13  BVT Bakery Services B.V.
C05  ESTEVE
B39  Latini-Hohberger Dhimantec
C39  P.C. di Pompeo Catelli
A54  Gorreri S.r.l.
A54  Unimixer System S.r.l.
F41  Stechel GmbH, Friedhelm
E25-02  Mill Powder Tech Solutions
E17  EMT Process
E19  Gemini International
G20  Jenn Chiang Machinery Co., Ltd.
G36  DBR, Groneweg GmbH & Co. KG
A06/A20  AWEMA AG
F31  symex GmbH & Co. KG
F47  Vakumix Rühr- und Homogenisertechnik AG
E25-03 Hundred Machinery Enterprise Co., Ltd.
G25 Sandor Industries Ltd.
E01 W R H Industries, Ltd.
B47 Aquarius - CFS Weert B.V.
E22 Production Techniques Ltd., (PTL)
B53 Agriflex S.r.l.
C49 Haensel + Partner Ltd.
C52 Comasa S.R.L.
F21 Spice Application Systems Ltd.
A05/A21 THEEGARTEN-PACTEC GmbH & Co. KG
B54 Quadro Engineering Corp., Sanitary Powder Processing Solutions
E49 Frewitt S.A.
HALL MAP, Hall: 05

EXHIBITOR

D02-6  BCH Limited
F26    D.V.P. Vacuum Technology s.r.l.
G07    Schlatterer GmbH & Co. KG, Max
E02    Technofour Electronics Pvt. Ltd.
D02-1  Lock Inspection Systems
G07    Dipl. Ing. Graf AG, Werner, Treibriemenfabrik
C01-1  Mecmesin Limited
HALL MAP, Hall: 16

EXHIBITOR
D13 IMA S.p.A.
E24 IMA S.p.A.
D13/E04 IMA KILIAN GmbH & Co. KG
A38 Wick-Machinery GmbH
D37/D45 FrymaKoruma GmbH (Romaco)
B47 Seidenader Maschinenbau GmbH
D37/D45 Romaco Pharmatechnik GmbH
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