



Modular Production Lines

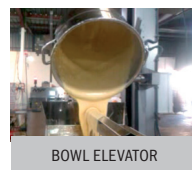
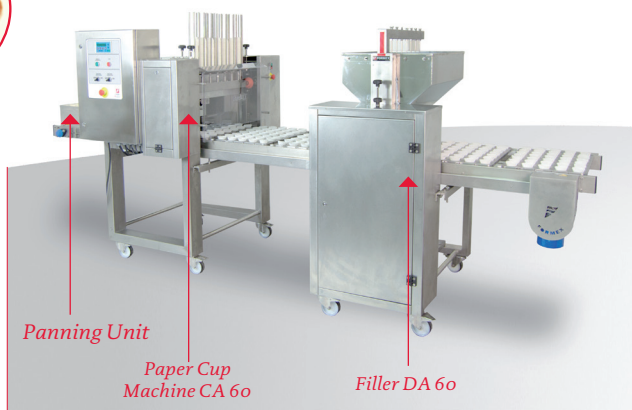
The modular lines or production lines allow the user to create the workstation to develop the product with minimal handling. They can be configured from simple lines with 2 standard workstations to complex models with many special stations. Studying your product and the desired production we can create a line of production appropriate to their necessities. The settings are very versatile, allowing you to expand the line of work to increase production and diversify product.

Production Line for CupCakes

To make cupcakes and other pastries with soft or semi-soft doughs without solids. Consist of a Paper Cup machine CA (width of tray 40, 45, 60 cm) and a Doser machine DA (width of tray 40, 45, 60 cm). On request can be added: panning unit, sugar tank, sprinkler, bowl elevator, double tank for dosing with different colors, heated tank, etc ... You can configure details such as the number of nozzles, add more dosage units, capsules types or trays, etc ... the possible configurations are endless.



CupCakes, Sponge cake, Sobaos, Queques, Mantecadas, Coca, Panqué, Mayonnaise, Marble Cake, Cream, Yogurt



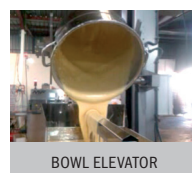
Production Line to make CupCakes with standar models.

Production Line for Muffins

To make muffins, cupcakes and other pastries with soft or semi-soft dough containing solids such as chocolate chips, nuts, etc ... Consist of a Paper Cup machine CA (width of tray 40, 45, 60 cm) and a Doser machine MA (width of tray 40, 45, 60 cm) . On request can be added: panning unit, sugar tank, sprinkler, bowl elevator, double tank for dosing with different colors, heated tank, etc ... You can configure details such as the number of nozzles, add more dosage units, capsules types or trays, etc ... the possible configurations are endless.



Muffins, Brownies, Panquecitos, Plum Cake, Cup Cakes, Panques, Pie, Salad Pie, Quiche, Sauces, Soups



Production Line to make Muffins with standar models.

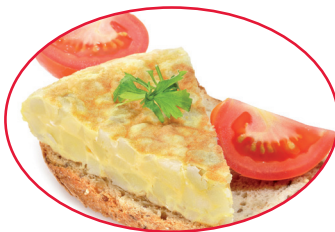
Production Lines to make cakes, precooked and related products.

These lines are designed to fit the customer needs. Usually to work with higher volumes as well as product-specific configurations.

It can be customized details like: deposits heated or high volume. The paper cup unit could be adapted for silicone mould, paper or different types of trays. The filled units can be of great volume, for liquid or soft doughs and for solid products with different calibers solids.

Can be created multiple lines of work, according to the diversity of components required by the product, and join them with conveyor belt, connecting them to tunnel ovens, fryers or packaging.

Finally we are able to create tailored work stations for your product.



SILICON MOULDS DISPENSER



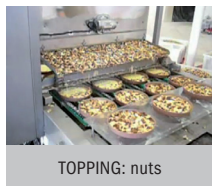
CRÈME PÂTISSIÈRE DOSER



SOFT DOUGH DOSER



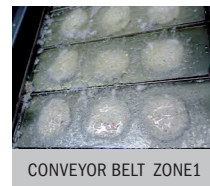
TOPPING: apple pices



TOPPING: nuts



SPECIAL DOSER TO FRYER



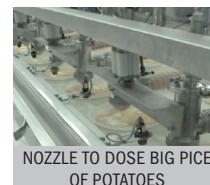
CONVEYOR BELT ZONE1



CONVEYOR BELT ZONE2



TUNNEL OVEN



NOZZLE TO DOSE BIG PICE OF POTATOES

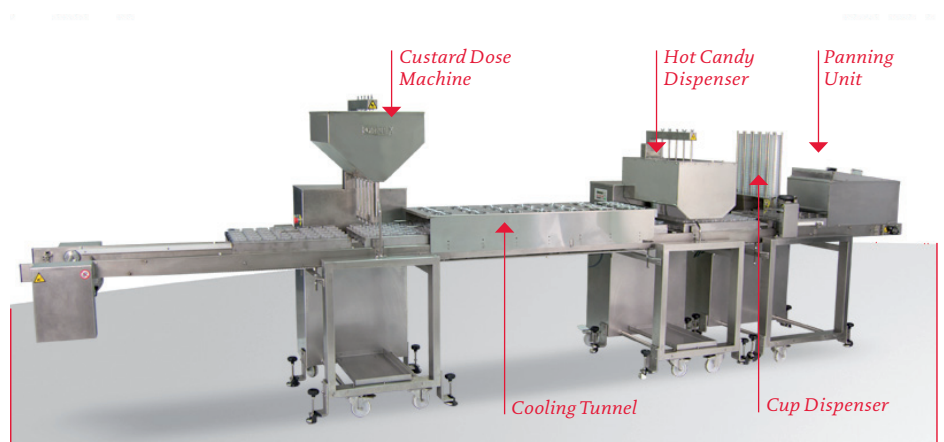


NOZZLE FOR LIQUIDS



CONVEYOR BELT + OVEN

The lines are very personal. Our commercial department works with the development in order to find the best solution and propos appropriate to your product line and size of business.



Modular production line for egg custard

Due to the different variations that can have the models, the manufacturer is reserved the right to modify the images and technical characteristics without notice.

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