



You will find in our database suppliers - usually the headquarters - of following equipment:

B

- Baking moulds
- **Biscuit** - Belt depositing
- **Biscuit** - Cluster forming
- **Biscuit** - Cooling systems
- **Biscuit** - Cutting and moulding
- **Biscuit** - Dough aeration

- **Biscuit** - Dough dividers
- **Biscuit** - Dough feed systems
- **Biscuit** - Egg wash systems
- **Biscuit** - Forming extrusion
- **Biscuit** - Jelly depositing
- **Biscuit** - Laminators
- **Biscuit** - Mixing and kneading
- **Biscuit** - Moulds (for rotary moulding)
- **Biscuit** - Ovens
- **Biscuit** - Rotary moulding
- **Biscuit** - Sandwiching machines
- **Biscuit** - Spreading machines
- **Biscuit** - Sprinkling
- **Biscuit** - Wire-cut
- **Biscuit** - Wrapping

- Breadstick lines

- Bucket elevators

C

- Candy - Scrap recovery equipment

- Candy bar lines

- Caramel enrober

- Cereal bar lines

- **Chewing gum** - Ball forming

- **Chewing gum** - Breaking drums
- **Chewing gum** - Cooling tunnels
- **Chewing gum** - Cut & wrap
- **Chewing gum** - Extrusion
- **Chewing gum** - Mixing-extrusion, continuous
- **Chewing gum** - Rolling-scoring
- **Chewing gum** - Sheet trays
- **Chewing gum** - Wrapping
- **Chewing gum** - Z-blade kneading

- **Chocolate** - Aerating
- **Chocolate** - Belt depositing
- **Chocolate** - Bloc forming
- **Chocolate** - Cluster forming
- **Chocolate** - Cooling systems
- **Chocolate** - Decorating
- **Chocolate** - Drop depositing
- **Chocolate** - Enrobing
- **Chocolate** - Hollow figure lines
- **Chocolate** - Hollow figure painting
- **Chocolate** - Melting kettles
- **Chocolate** - Metal detecting
- **Chocolate** - Mould and tray cleaning
- **Chocolate** - Moulding lines
- **Chocolate** - Moulds
- **Chocolate** - Nut depositing
- **Chocolate** - One Shot moulding
- **Chocolate** - Pumping
- **Chocolate** - Roll forming
- **Chocolate** - Shell moulding
- **Chocolate** - Spinning machines
- **Chocolate** - Tempering
- **Chocolate** - Tempermeters
- **Chocolate** - Vermicelli extruders
- **Chocolate** - Wrapping

- **Chocolate mass** - All-in production systems
- **Chocolate mass** - Conching
- **Chocolate mass** - Mixing and kneading
- **Chocolate mass** - Refining
- **Chocolate mass** - Storing tanks

- **Coating pans** - Automatic
- **Coating pans** - Automatic, continuous
- **Coating pans** - Belt coaters
- **Coating pans** - Conventional
- **Coating pans** - Spraying and dosing systems

- **Cocoa** - Alkalizing
- **Cocoa** - Breaking and Winnowing

- **Cocoa** - Butter cooling
- **Cocoa** - Cake breaking
- **Cocoa** - Cleaning and sorting
- **Cocoa** - Debacterization
- **Cocoa** - Grinding
- **Cocoa** - Hydraulic presses
- **Cocoa** - Infra-red pretreatment
- **Cocoa** - Mass cooling
- **Cocoa** - Mass melting tanks
- **Cocoa** - Pulverizing systems
- **Cocoa** - Roasting

- Cone baking plants

- Conveyors

- Cracker lines

- Crocant making

- Croissant lines

- Cutting systems

- Cut & wrap machines (see **Toffee** - Cut & wrap)

F

- Figure moulding

- **Fondant** - Beaters
- **Fondant** - Cooking
- **Fondant** - Enrober

- Fruit snacks - Extrusion

G

- **Gums & Jellies** - Aerating
- **Gums & Jellies** - Candy cleaning
- **Gums & Jellies** - Dosing and mixing
- **Gums & Jellies** - Jet cooking
- **Gums & Jellies** - Pressure dissolver
- **Gums & Jellies** - Sanding & oiling
- **Gums & jellies** - Starchless depositing
- **Gums & jellies** - Wrapping

H

- **Hard candy** - Ball cutting (Starlight)
- **Hard candy** - Batch kneader
- **Hard candy** - Batch rollers
- **Hard candy** - Cane former
- **Hard candy** - Cooking
- **Hard candy** - Cooling
- **Hard candy** - Depositing
- **Hard candy** - Die forming
- **Hard candy** - Dosing and mixing
- **Hard candy** - Drop rollers
- **Hard candy** - Extrusion
- **Hard candy** - Powder centre fillers
- **Hard candy** - Puff cutter
- **Hard candy** - Rope sizing
- **Hard candy** - Scrap grinding
- **Hard candy** - Tempering lines
- **Hard candy** - Wrapping

L

- **Liquorice** - Cooling tunnel
- **Liquorice** - Dosing skid
- **Liquorice** - Extrusion
- **Liquorice** - Guillotine cutting
- **Liquorice** - Oil dipping bath
- **Liquorice** - Rolling machines
- **Liquorice** - Slurry preparation
- **Liquorice** - Sugar coating
- **Liquorice** - Wrapping

- **Lollipop** - Cut & wrap
- **Lollipop** - Depositing
- **Lollipop** - Die forming
- **Lollipop** - Wrapping

- Lye product lines

M

- **Marshmallow** - Aeration
- **Marshmallow** - Extrusion
- **Marshmallow** - Handling systems
- **Marshmallow** - Manifold depositing
- **Marshmallow** - Syrup preparation

- **Marzipan** - Depositing
- **Marzipan** - Moulding
- **Marzipan** - Production lines

- **Marzipan** - Rolling
- **Mogul articles** - Stamps / Moulds
- **Mogul articles** - Starch trays

- Mogul lines

N

- **Nuts** - Breaking
- **Nuts** - Chopping
- **Nuts** - Cleaning
- **Nuts** - De-skinning
- **Nuts** - Grinding
- **Nuts** - Roasting

P

- Potato snack lines

- **Pralines** - Forming extrusion
- **Pralines** - Mixing, emulsifying
- **Pralines** - Rotary moulding
- **Pralines** – Wrapping

- Pulling machines (see Sugar pulling machines)

R

- Roll wrapping

S

- Second hand equipment

- **Snacks** - Co-extrusion
- **Snacks** - Coating drums
- **Snacks** - Dryers
- **Snacks** - Extrusion preconditioners
- **Snacks** - Fryer systems
- **Snacks** - Seasoning equipment
- **Snacks** - Single-screw cooking extrusion
- **Snacks** - Twin-screw cooking extrusion

- Sprinkling systems

- Starch trays (see **Mogul articles** - Starch trays)

- Sugar grinding
- Sugar masses – Aerating
- Sugar pulling machines

T

- Tableting machines
- **Toffee** - Cookers
- **Toffee** - Cooling drums
- **Toffee** - Cut & wrap
- **Toffee** - Depositing
- **Toffee** - Dosing and mixing
- **Toffee** – Extrusion
- **Toffee** - Wrapping
- Twin screw cooking extruder (see **Snacks** - Twin-screw cooking extrusion)

W

- Waffer - Wrapping
- Waffer lines
- Waffer - Wrapping
- Weigher - Linear
- Weigher - Linear
- Weigher - Multihead