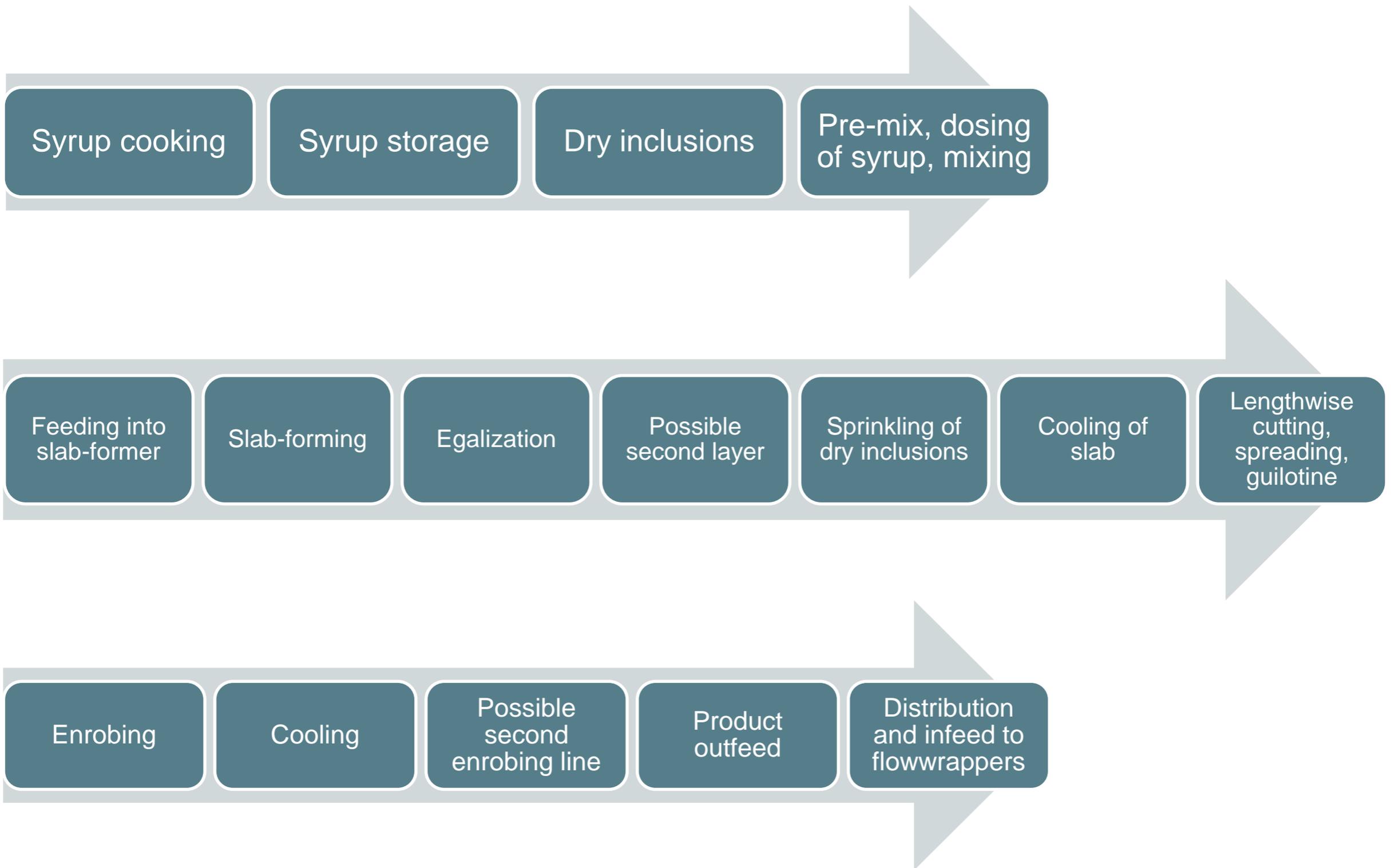


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CONFECTIONERY MACHINES

Bar line

Presentation



„Sheet and cut“ type of line
-basic principle

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Cereal recipes, approx. 0,4-0,65 g/cm³



Nut recipes, approx. 0,7 g/cm³



Raw bar fruit, approx. 1 g/cm³

Some of basic recipes

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Oat / flap jack type, approx.1 g/cm³



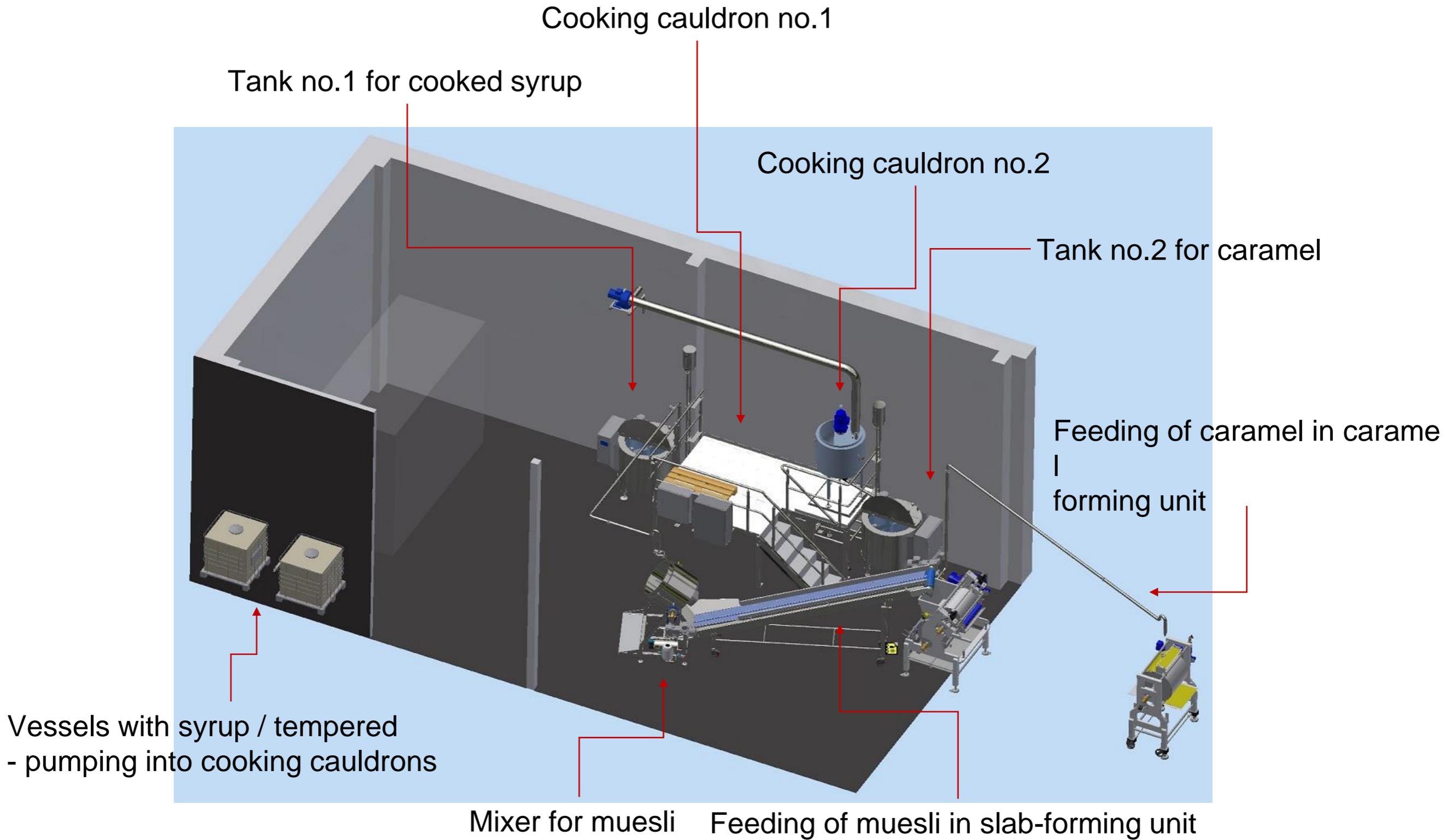
Marzipan, caramel, approx.1-1,1 g/cm³



Proteine / whey bar, approx.1 g/cm³

Some of basic recipes

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Kitchen - example

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Kitchen with two mixers for one slab-forming unit, for single layer muesli bar, for high capacity

Kitchen - example

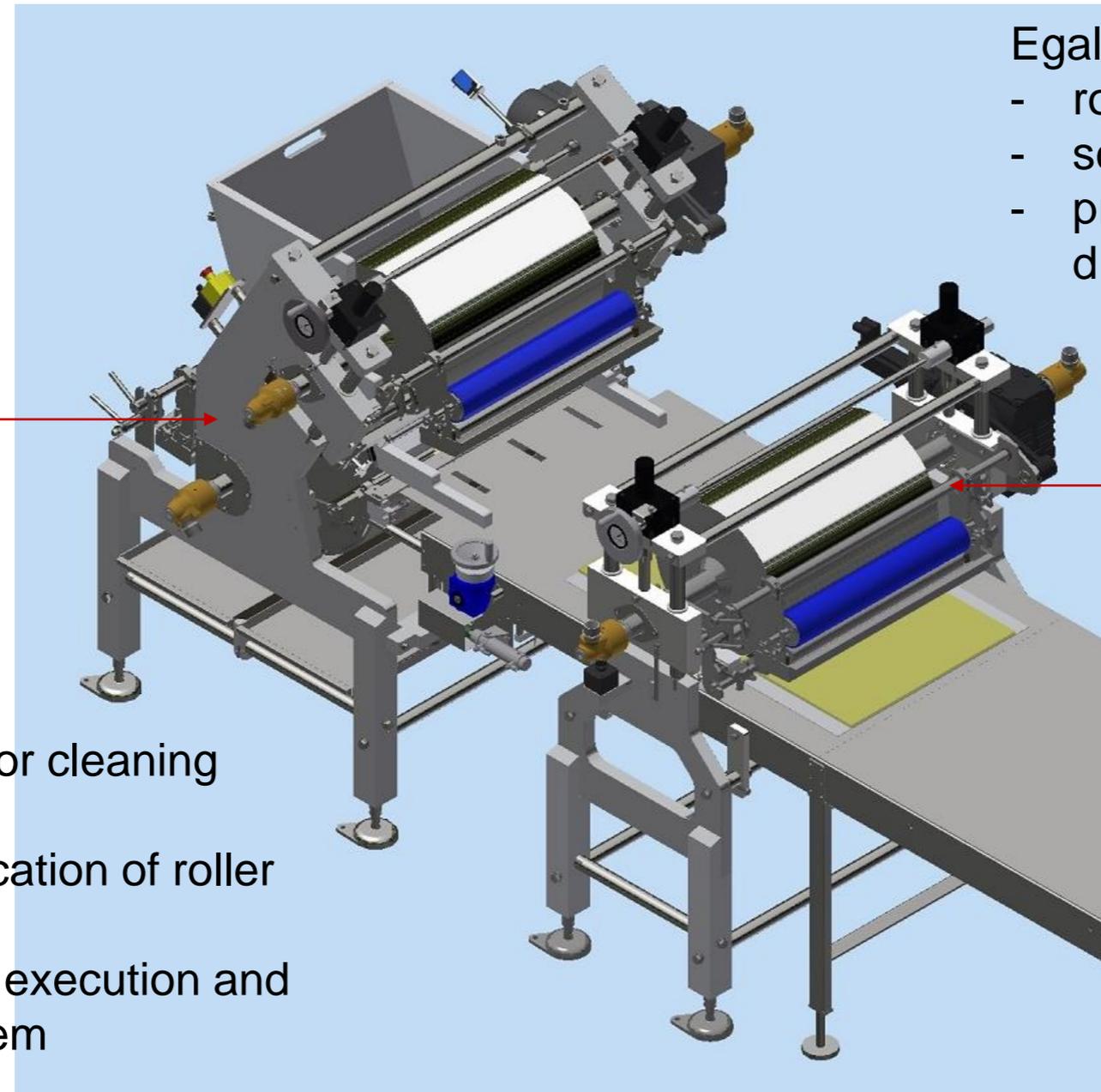
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Two mixers for twin-layer muesli bar

Kitchen - example

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Slab forming unit

- hopper removable for cleaning
- two forming rollers
- scrapping and lubrication of rollers
- precise mechanical execution and adjustability of system

Equalisation unit

- roller with wide speed range
- scrapping and lubrication of roller
- precise mechanical execution and adjustability of system

Slab-forming and equalisation

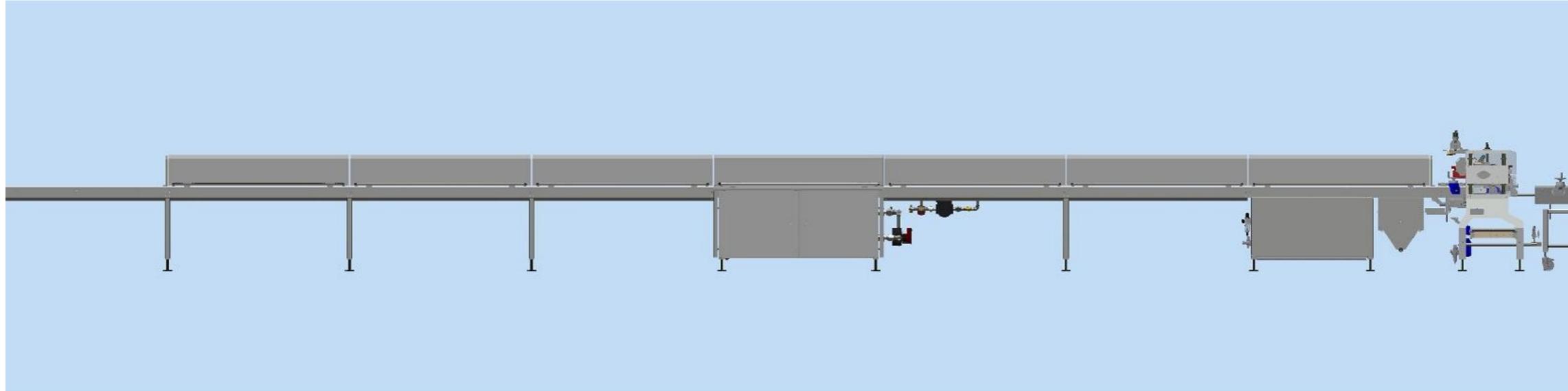
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Three-roller slab-forming unit for French nougat, with wafer-paper roll and equalisation

Slab-forming and equalisation - example

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1st cooling tunnel – cooling of slab

- upper convectional cooling by air, air speed and air temperature are adjustable
- air drying system optional
- bottom cooling bed with glycol
- sharp noses, belt steering system
- continuous belt washing system

Cooling of slab before cutting

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1st cooling tunnel – cooling of slab with air drying system



Cooling of slab before cutting - example

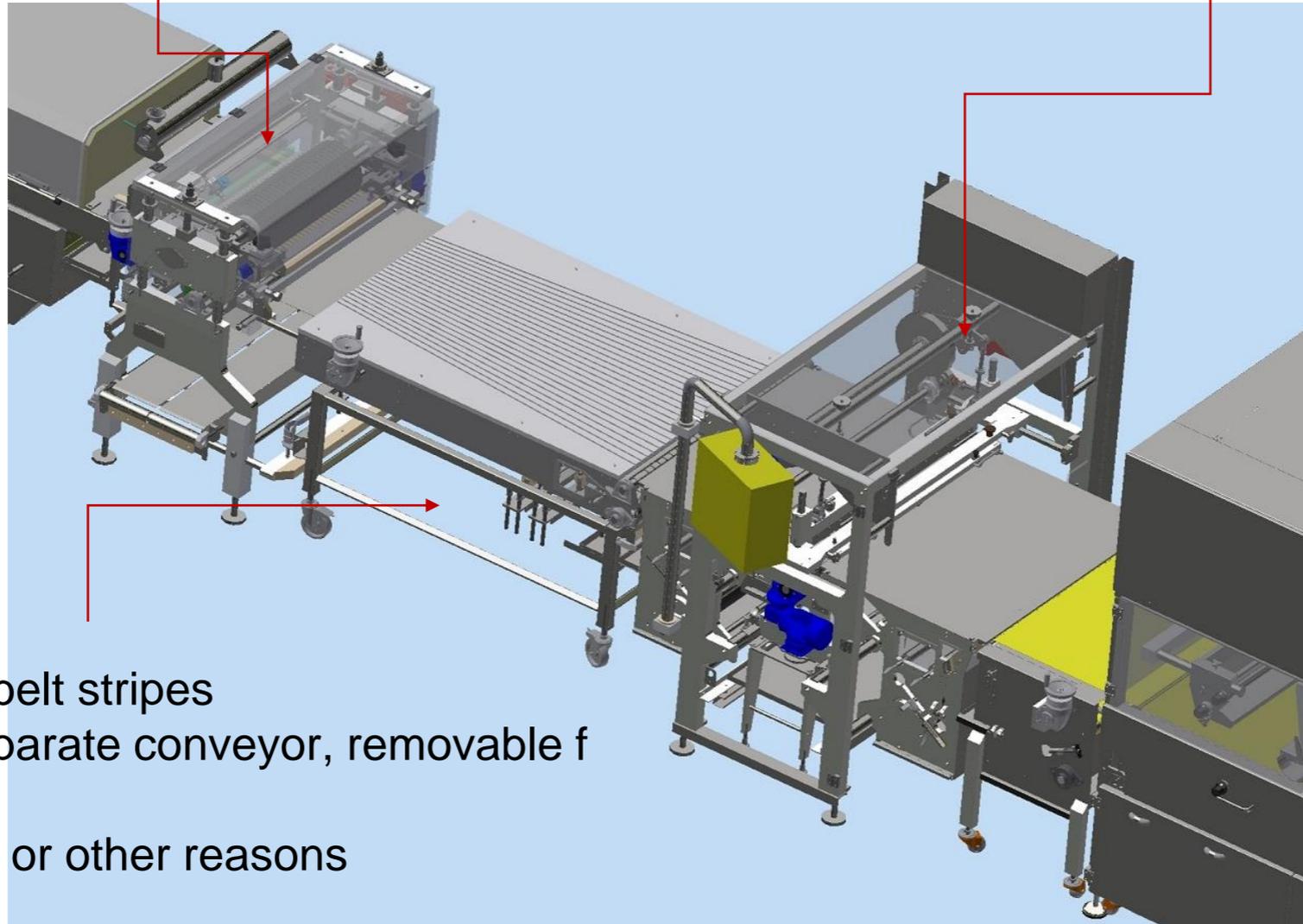
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Lengthwise cutting station

- cutting discs with scrapping and lubrication as option
- removal of cut edges from the station
- wide range of speed adjustable for disc knives
- cutting against rotating roller

Guillotine

- servodriven
- cutting against rotating roller



Distributing table

- table with narrow belt stripes
- constructed as separate conveyor, removable for change of formats or other reasons

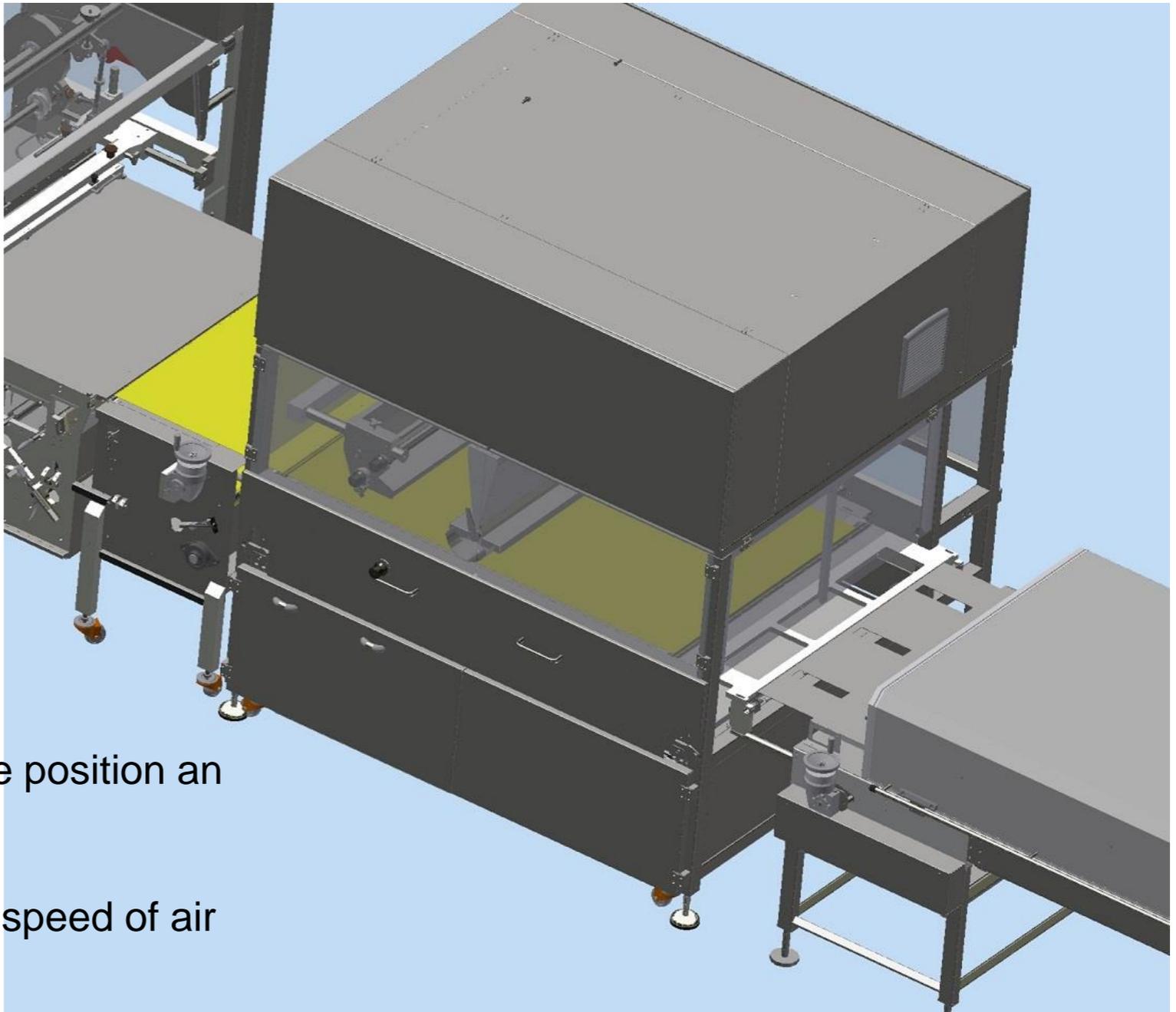
Cutting station

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Cutting station - example

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Enrobing by chocolate or compound

- upper chocolate curtain – adjustable position and thickness of curtain
- bottom chocolate enrobing wave
- blower with adjustable position and speed of air
- vibrating section
- scrapping roller
- off-tailing shaft
- bottom bath with two chocolate pumps

Enrober

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Enrober designed for fast change-overs, with removable bath and removable wire mesh belt conveyor



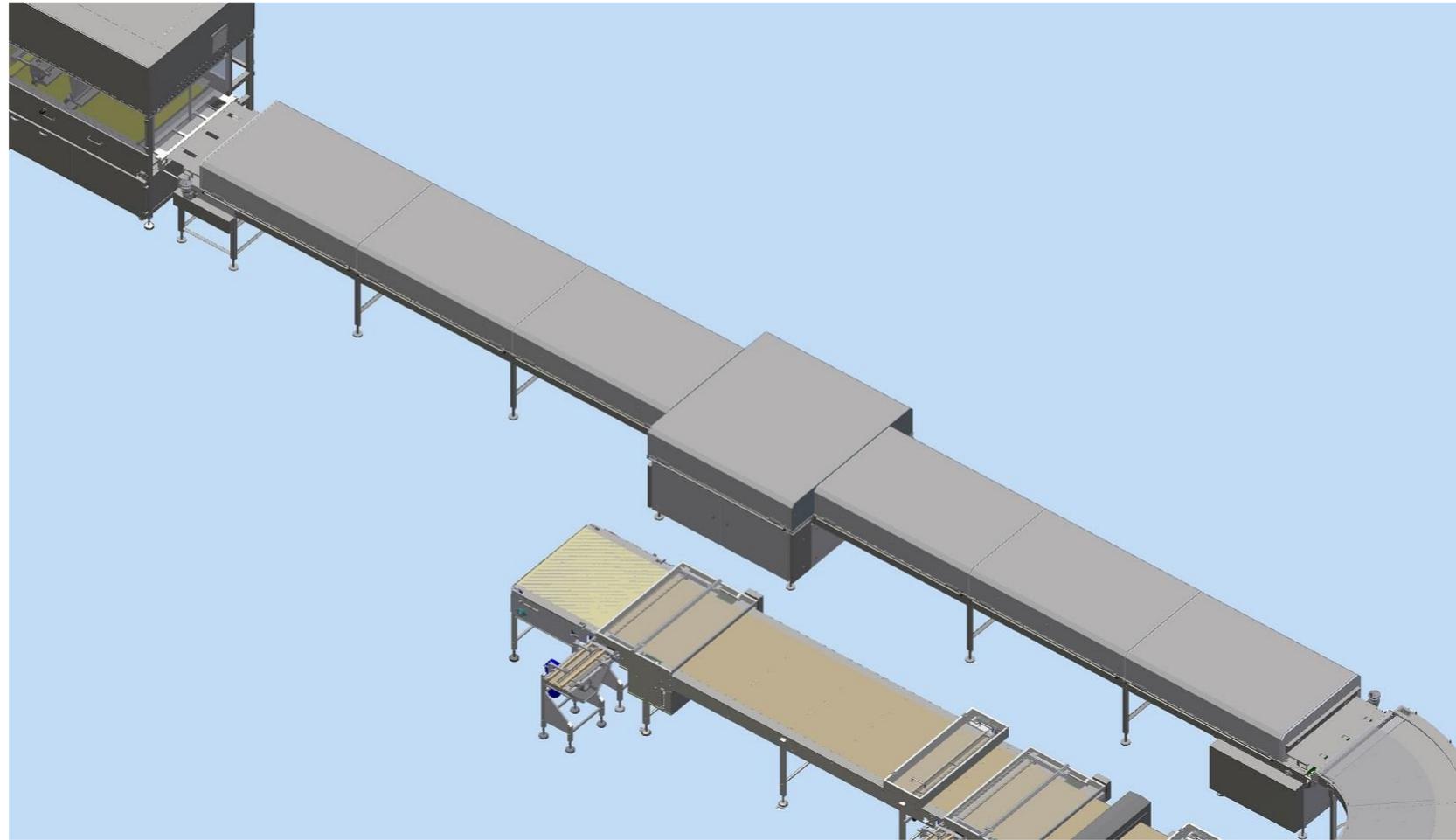
Enrober- designed for fast change-overs

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Enrober and chocolate tanks- example

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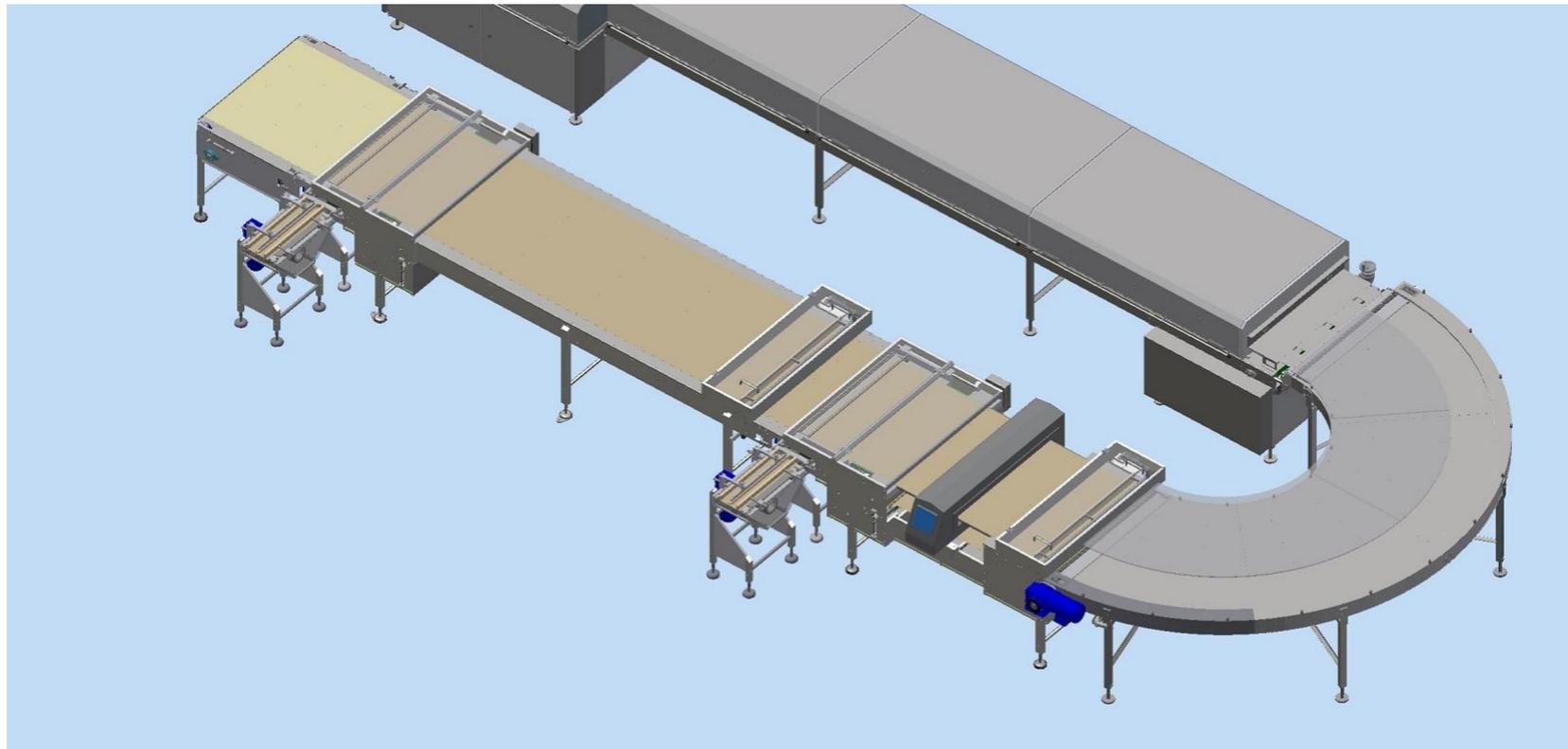


2nd cooling tunnel – cooling after enrobing / chocolate or compound /

- upper convectional cooling by air, air speed and air temperature are adjustable
- bottom cooling as option
- sharp noses, belt steering system

Cooling after enrobing

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Main transport way with metal-check, distribution of rows into one or two packing machine

S

- Lekos can supply turn-key solutions including flow-wrappers from third parties

Infeed to packing
machines

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Infeed to packing
machines - example

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Thank you!

Contact person: Martin Ledl