



BAR LINE

EXAMPLES OF AVAILABLE BASIC TYPES OF MASSES AND BASIC BAR DESIGN:



Double layer protein bar + caramel / fully enrobed by chocolate



Oat bar / bottom enrobed



Seeds or cereal bar / bottom enrobed



Raw fruit bar

Marzipane / fully enrobed by chocolate



Protein bar single layer / fully enrobed by chocolate



Coconut bar single layer / fully enrobed by chocolate



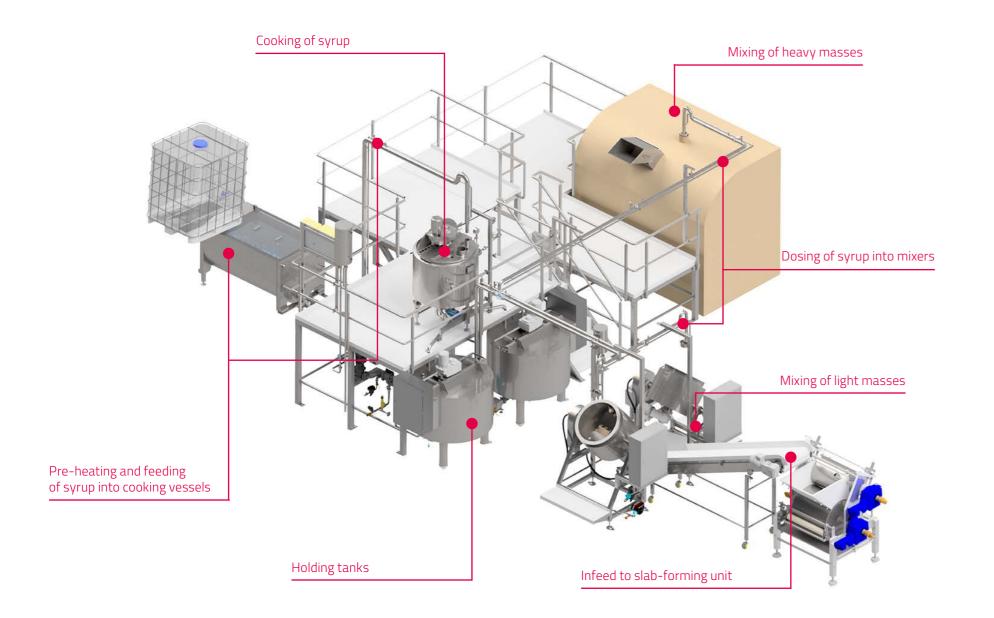
Nut & honey bar

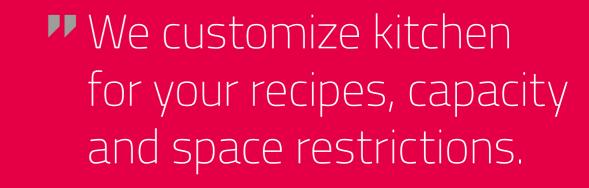


Nut & fruit bar

▶ Most common LEKOS installations vary between 150 and 1000 kg/hour, all of them have been tailormade for **individual needs** of our clients.







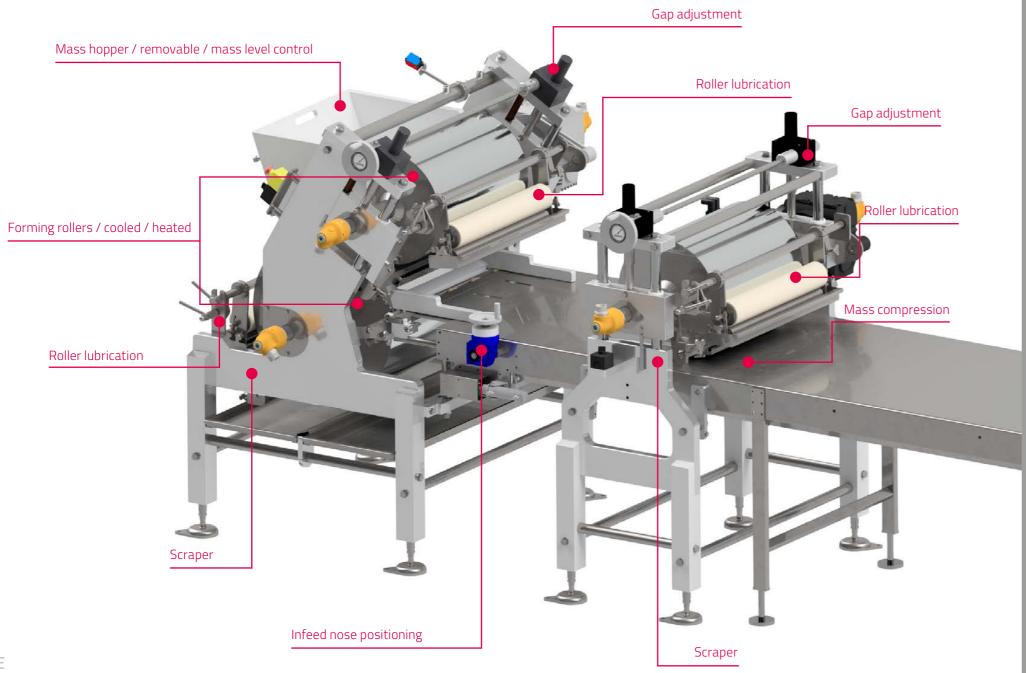




Kitchen for various heavy masses, e.g. raw fruit or protein

Inclined mixer for light masses, infeed to slab-forming unit





Our standard slab-forming and egalisation units excellently form variety of masses into continuous and evenly compressed slab. We also offer three-roller slab-forming unit for special applications.

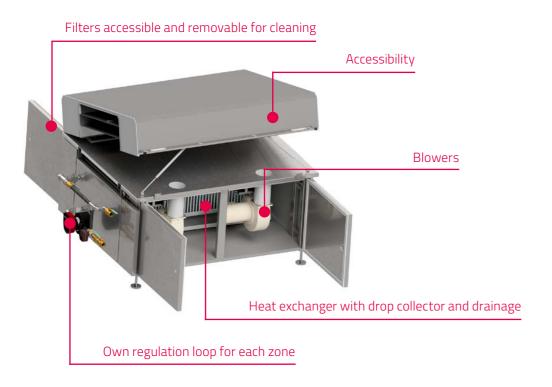


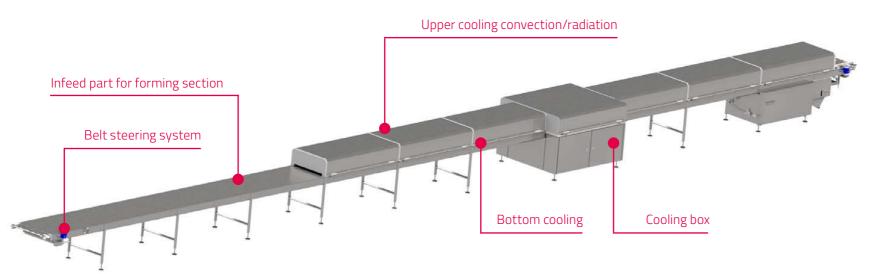




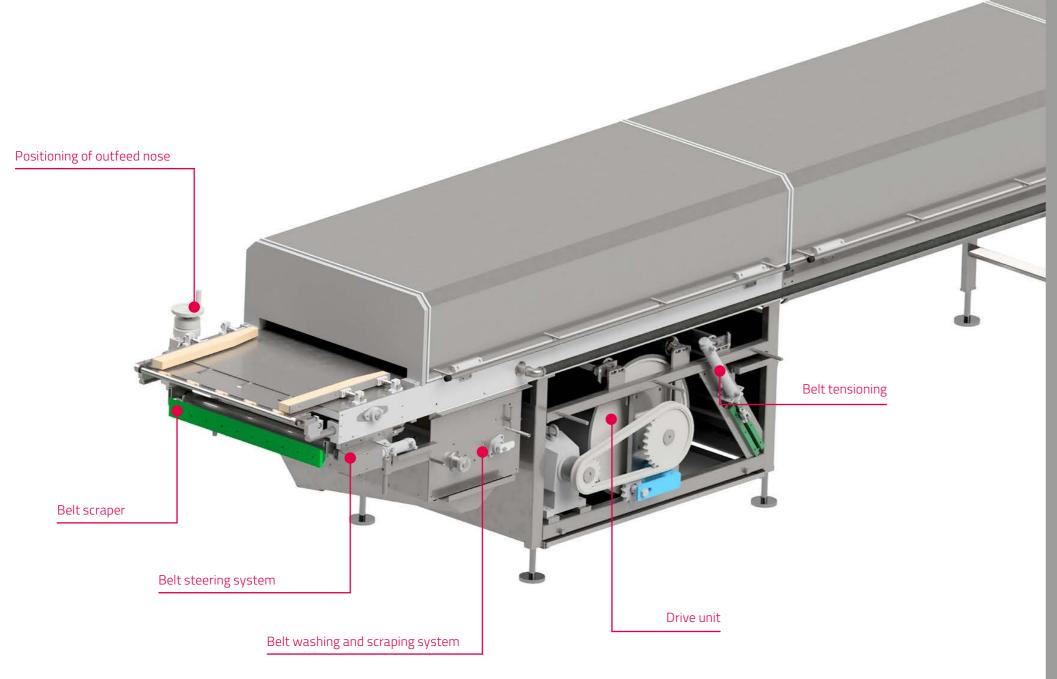
Profiling and pre-cutting roller











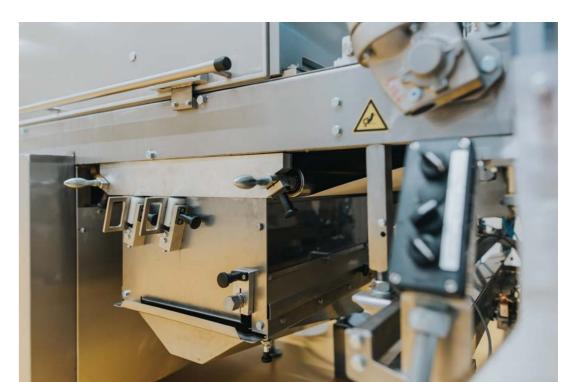
Drive unit is prepared for production with different recipes. You will appreciate positioning of the nose, belt cleaning and robust drive drum.

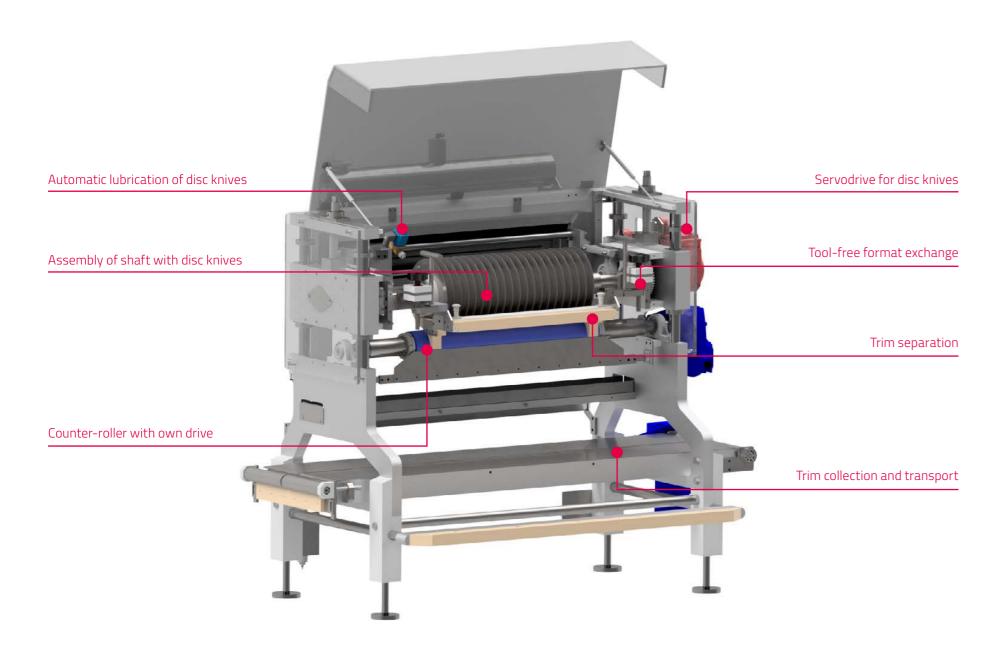




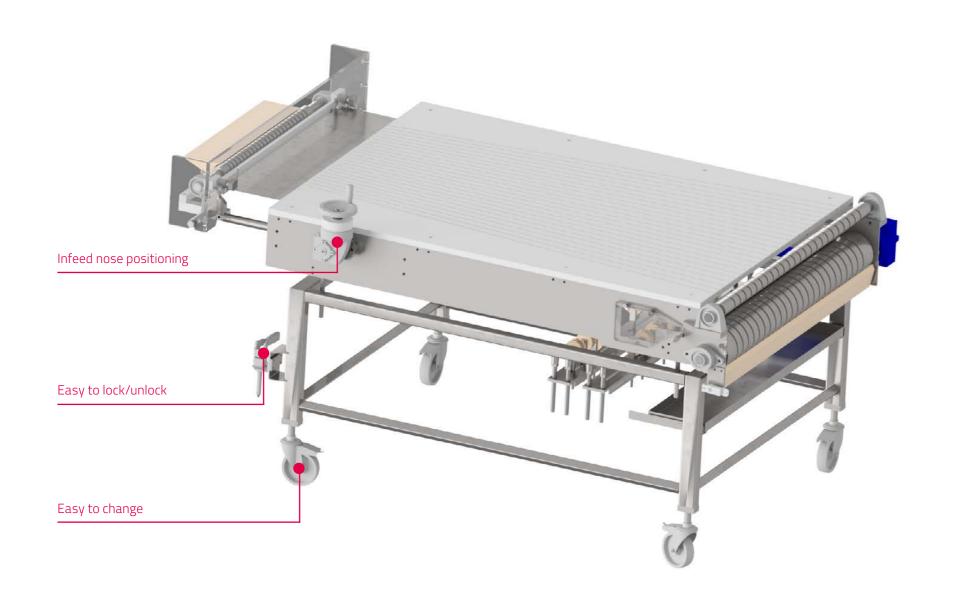
Cooling box with air filters, heat-exchanger and blowers

Belt washing and cleaning system

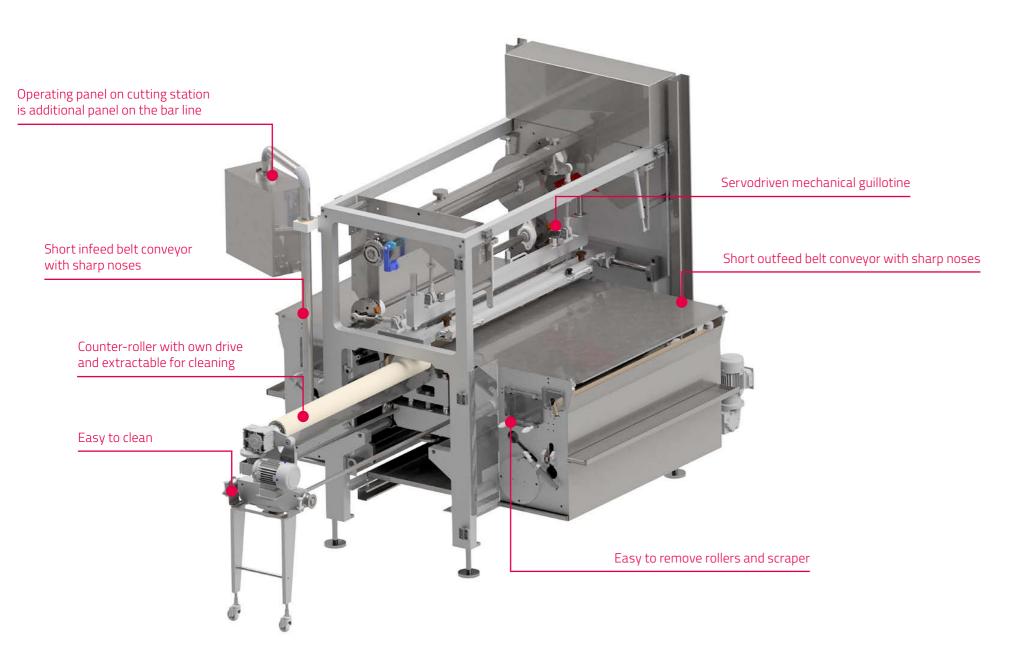




We successfully cut a wide range of masses, including extremely sticky substances, e.g. floating islands (bird milk), nougat with nuts and caramel.



Spreading table with horizontal and vertical separation is also available.



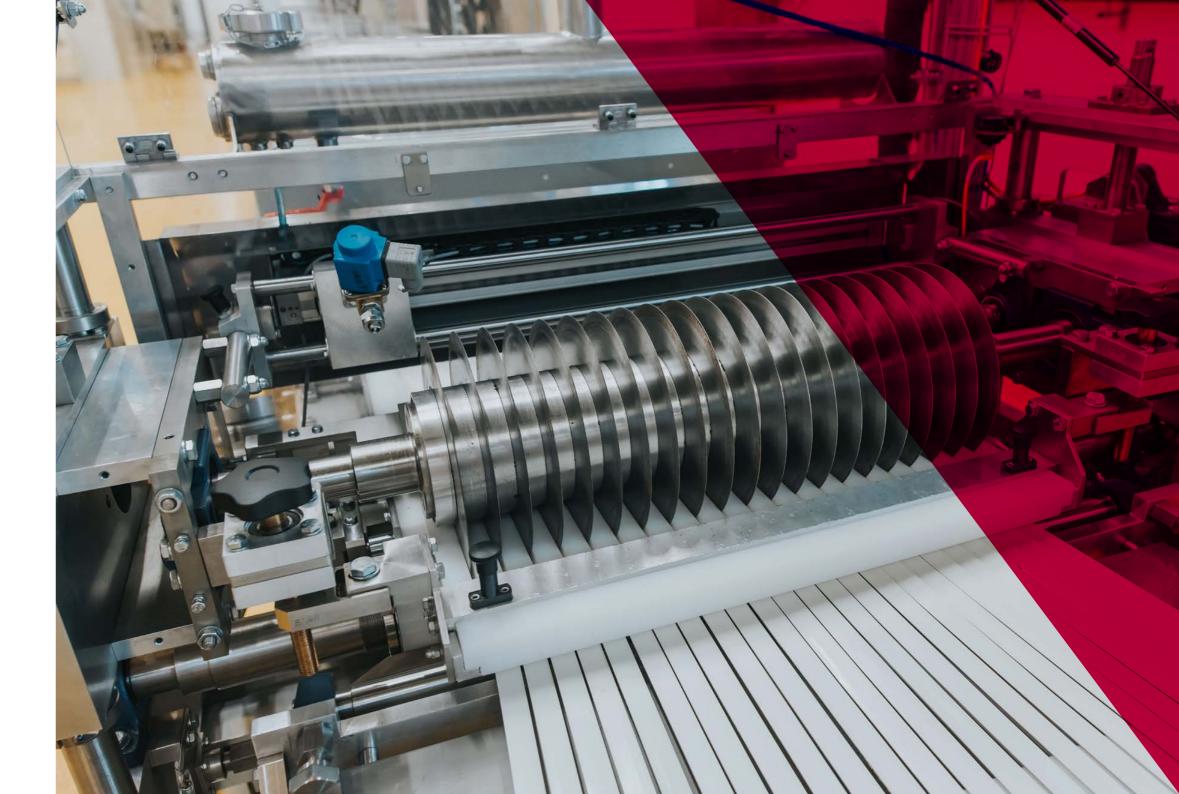
Cutting without
compromises - you
will be fully satisfied
by robust design
of our guillotine.







Detail of guillotine





We will form your ideas.

Contact us and our R&D

centre and utilize our

experiences to reach

your goal.

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