

# LEKOS

## CONFECTIONERY MACHINES

Presentation

Testing bar line Lekos

## The purpose of presentation is introduction of newly manufactured testing bar line Lekos

- Testing bar line Lekos was commissioned in 2018
- It is placed in our newly opened R&D testing centre which is located near by Lekos plant
- The testing bar line Lekos serves primary for presentation of actual design of our machines and technical solutions
- Developing and testing of new recipes for our customers in cooperation with our technologists
- Production of customer's private label bars during waiting time for new line or samples of its private label bars



Introduction



Testing bar line Lekos

## Samples of some products



Muesli recipes



Raw recipes



Protein recipes



Caramel with peanuts

## Testing bar line is suitable for production of following types of bars:

One layer bars – muesli, oat, raw, protein, marzipan, coconut, flapjack (not backed), fruit, nuts and some nougat recipes

Twin layer bars – there is currently placed caramel roller for putting of thin caramel layer. However, there is also free space intended for installation of another devices for second layer.

Not enrobed

Bottom enrobed

Totally enrobed

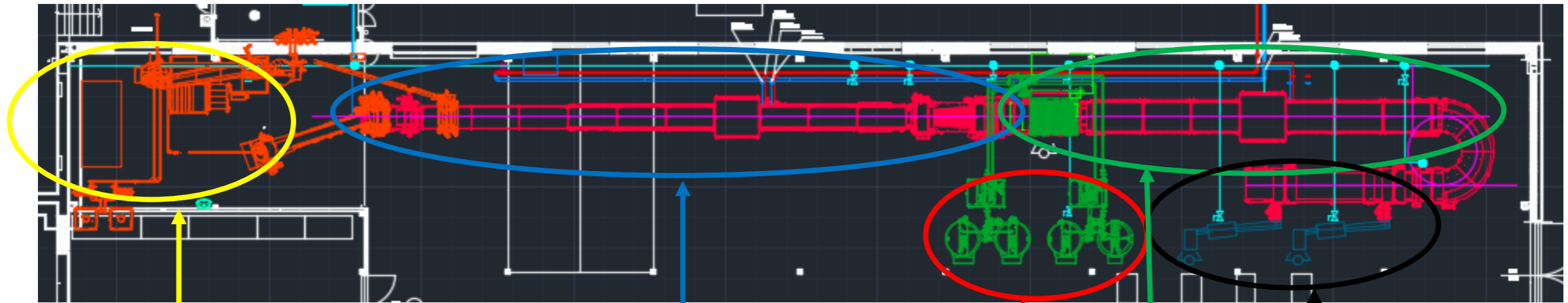
Enrobing by real chocolate or compound

**There is possibility to develop another new types of various bars after mutual consultation**

Type of products produced on line

Testing bar line Lekos

## Layout



**Kitchen** – for mass preparation

**Chocolate management** - it serves for storage and supply of chocolate or compound

**Packing section**

**Enrobing part** – it serves for enrobing and cooling of final product  
Width of belt is 1050 mm

**Forming part** – it serves for forming, cooling and cutting of mass carpet

Width of belt is 700 mm

Speed of forming is 0,6 – 1,4 m/ minute.

Arrangement of line

Testing bar line Lekos

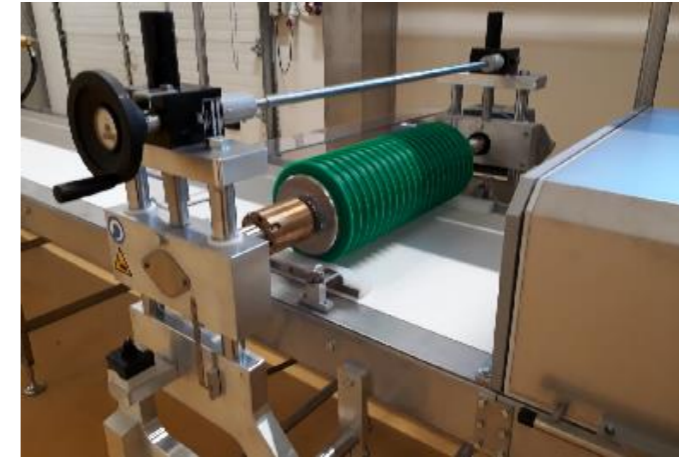


Kitchen

Testing bar line Lekos



Extruder, levelling roller and caramel roller



Pre-forming roller



Cooling tunnel CHT 700/14



Cutting station



Free space for other devices

Forming part

Testing bar line Lekos



Enrobing machine MS 1050



Cooling tunnel CHT 1050/14



180° conveyor



Removable transportation road and bath



Conveyer for not enrobed products

Enrobing part

Testing bar line Lekos



Tempering machines TZ 250,  
2 machines



Storage tanks ZH 1800, 4 tanks



Decrystallization units DH 250, placed  
above tempering machines

Chocolate management

Testing bar line Lekos



Conveyer with metal detector,  
1 conveyer



Packing machine,  
1 machine



Device for X-ray inspection,  
1 device

Packing section

Testing bar line Lekos

Thank you for your attention !

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