



M3000 HIGH SPEED MOGUL

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The latest M3000 high speed Mogul is the result of over six decades of innovation and development permitting production speeds of up to 35 trays per minute, 24 hours per day, 7 days a week.

This Mogul offers the ultimate combination of productivity and versatility by fully integrating the Feeder, starch section, Depositor, Stacker and pallet transport.

With unsurpassed versatility in product variation the M3000 accommodates a wide range of depositing pumps and suits a wide range of starch moulded articles no matter how complex or difficult to deposit.



"The result of over six decades of innovation and development"

PURPOSE

For all starch moulded products such as:

Gums, Jellies, Marshmallows, Fondant Creams, Liquorice and Crusted Liqueur.

Product mass shapes and combinations include:

- ✓ Side-by-side 2 & 3 colour
- Centre-in-shell 2 & 3 colour.

All can have a layer of marshmallow or aerated overlay.

FEEDER & STACKER

The M3000 Feeder and Stacker are optimised for fast, reliable operation and can be built to specific heights and tray sizes, maximising yields.

The multi tray sub-stack arrangement permits high speed production yet low speed stack movement into the Feeder and out of the Stacker.

The feeder and stacker clamp chain drives are servo driven as standard. Servo driven pallet run-in and run-out drives are optional.

Empty pallets are automatically carried under the Mogul from the Feeder to the Stacker.

STARCH BUCK

The unique maintenance free 'walking beam' tray transport guarantees accurate tray placement for perfect printing, even at high speed. The servo driven tipper arms dislodge adhering products and starch via a controlled tray fall release mechanism.

The NID special combination of starch tray filling, levelling and printing ensures high resolution, high quality mould impressions. The servo driven printer table is equipped with a vibrating system to allow deep printing mould shapes with vertical sides and more impressions per tray.

DEPOSITOR

Delivers perfect mould impression alignment with pump nozzles, critical for very small articles. The combination of a walking beam, stationary pumps and a special feature of tray lift close to the nozzles during depositing eliminates tailing even for highly aerated materials or masses with high solids content.

The hollow body stainless steel pumps and jacketed hoppers are equipped with water or oil circulation and fine temperature control. Deposit weights are always accurate and consistent due to correct temperature and precise servo piston stroke control.

"With unsurpassed versatility in product variation"



INTEGRATION, VARIATIONS AND EXECUTIONS

The NID M3000 Depositor is the ultimate in versatility and produces a vast array of articles. It can be equipped with one, two, or three tray size depositing pumps in any configuration depending on product requirements.

The basic range of tray size pumps includes:

- Side-by-side pump
- Foam or aerated product mass pump
- Universal pump
- Tri-colour pump
- A range of rotary valve pumps can also be supplied.

The M3000 can also be supplied with two half tray pumps for single layer depositing. NID provides design and advice on the most economical solutions in the selection of mouldboards and nozzle plates.

This Mogul is also available in a Maxi version suitable for 1200-1218 mm long trays delivering speeds of up to 30 trays per minute.

FEATURES

Continuously moving tray conveyors in Feeder and Stacker

Proven five-tray sub-stack system for ultrasmooth tray and stack transfer

Unique maintenance free (chainless) walking beam

Minimum number of moving parts

Baked powder coated surfaces, resistant to abrasion, water and acid

Starch Sifter included with starch section

Stainless steel hollow body Depositor pumps with internal hot water or oil circulation

Full use of stainless steel in the Depositor section, particularly above the trays

Operator friendly with good visual accessibility

Overload protection on all motor drives

Ethernet connection for remote NID technical support 24/7

Automation – fully-wired integrated electrical system with PLC and one point touch screen for total process control

PLC storage of all servo and motion settings for each product

Direct connection to the NID Starch Conditioning system

Direct connection to the product finishing machines

Full integration with any automatic pallet transport system.

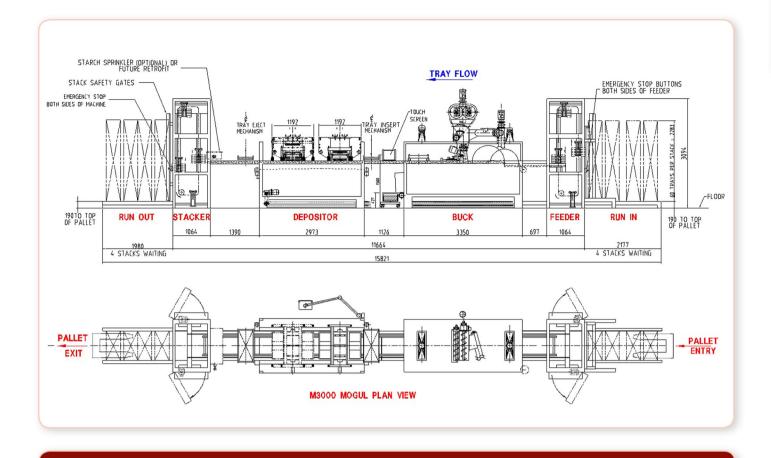
BENEFITS

- High volume 35 tray per minute (TPM) production
- High quality confectionery
- Production of any article concept or idea
- Easy operation and maintenance
- Reliability
- Designed around your existing tray size
- One point operator touch screen for reduced operator fatigue.

Maximise **Productivity**

Minimise Downtime

Optimise Profitability



NID is a specialist manufacturer of starch moulding machinery. We have been serving the confectionery industry for over 60 years. Our machines are based on simple, functional design, driven by constant innovation and integration with new technology. Well known as the most robust and user-friendly starch moulding machinery in the world, over 600 moguls have been supplied and installed across the globe, with some in operation for over 40 years. NID's use of PLC and servo drive motors allows remote diagnostic support 24/7.

NID'S RANGE OF EQUIPMENT INCLUDES:

- Moguls
- Laser Candy Cleaners
- Turbo Sugar Coaters
- Turbo Oilers
- Starch Conditioners
- Printer Depositors
- Universal Depositors

- Overhead / Oscillating Head Depositors
- Depositing Pumps and Accessories
- Metal Mouldboards and Moulds
- Starch Trays
- Spare Parts
- Upgrades and Modifications for Existing Equipment



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