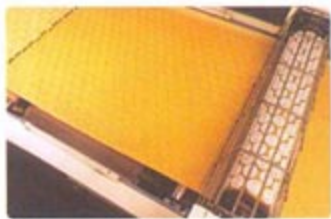


THE HARDWARE FOR SOFT COOKIES



**SUN BEAM**



ROTARY CUTTING



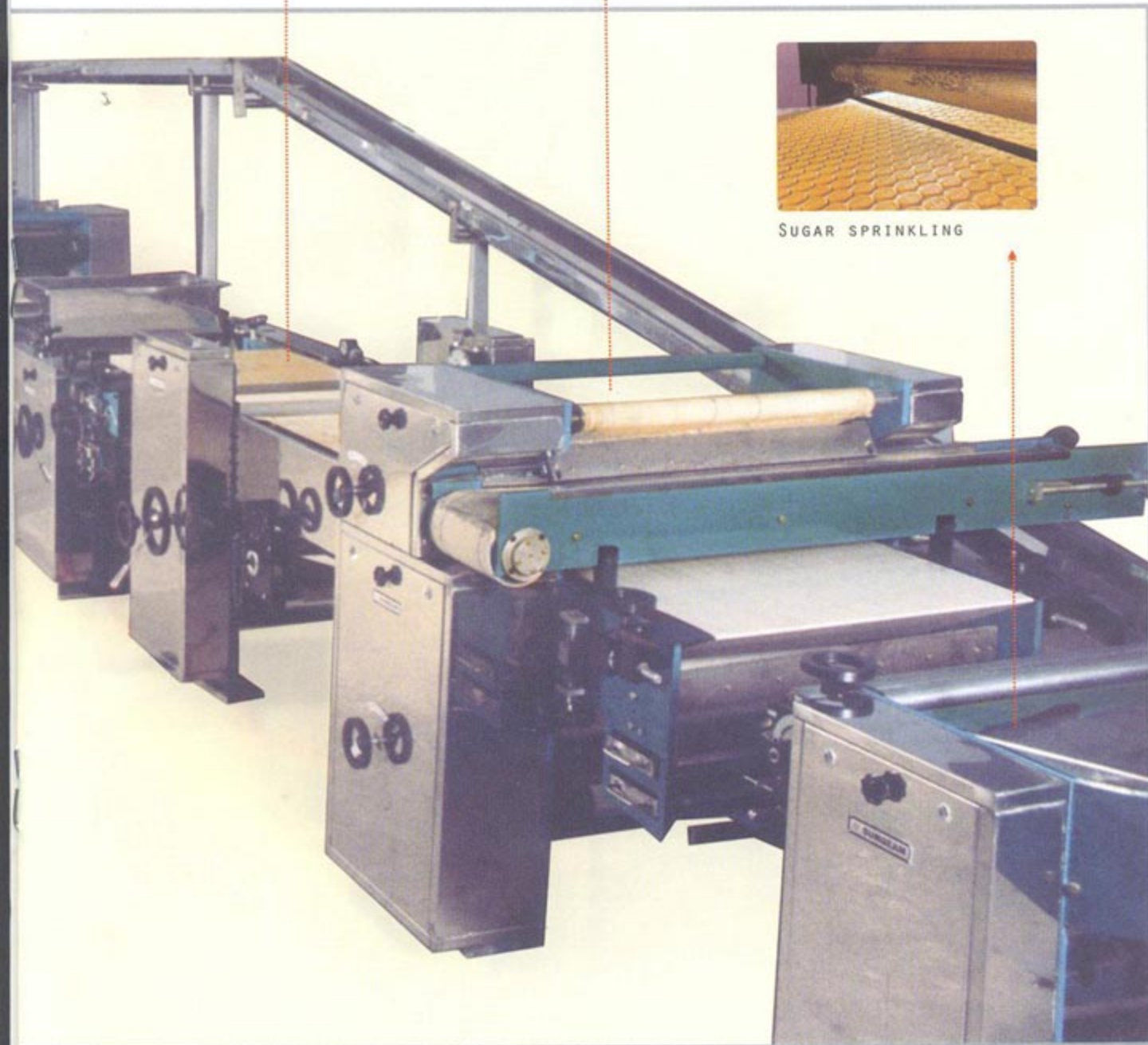
SCRAP LIFT

## SPECIAL FEATURES

- ▶ Designed for low & high fat recipes as well as for 24 hours running.
- ▶ PLC controller, Operator friendly, Hygienic machines.
- ▶ Available in 450, 610, 838, 1000, 1220, 1500 mm operating widths.



SUGAR SPRINKLING



CRACKER FORMING LINE



**SUN BEAM**





## BAKING OVENS

*The Baking of the biscuits is done by using the "Indirect / Direct biscuit baking technology". The fuel used is either Diesel, LPG or Natural Gas. Electrically heated baking ovens are also available. Adequate insulation is provided to prevent heat loss and thereby energy conservation.*

*Stainless steel chamber shells offer longevity and durability of the oven.*

*The Burners and the temperatures at all the zones are regulated by PLC, based on the need of the variety of the biscuits manufactured. Many types of heat graphs can be achieved in this oven.*



INDIRECT BISCUIT BAKING OVEN





OVERHEAD COOLING CONVEYOR



## POST-BAKING EQUIPMENT

*The fresh baked biscuit is now made to pass through a cooling conveyor after it is stripped off from the band, for natural cooling of the hot biscuits. Manual or Pneumatic tensioning and tracking facilities are available.*

*The cooled biscuits are stacked in on-edge position on the packing table conveyor by a stacker. The precision machined star shaped wheels ensure proper stacking of the biscuits. Packing tables act as a reservoir of the biscuits for packing operation.*



**SUN BEAM**