

Modular Lines



THE FORMEX MODULAR LINES allow user to configure the suitable line to make its product with the minimum handling.

It's able to manufacture different products in the same line saving space.

It's ideal to produce a wide quantity of product: all kinds of pastry shops, cakes, desserts, sauces, soups, creams, precooked product, etc...

Each machine with form the Modular Line can be configurated itself according with customer needs: number and kind of nozzles, differents kind of chain conveyors, kind of trays or moulds, etc...

With the Formex Modular Lines you could have the perfect shaping to make your product.



Special nozzles to dose cakes.



Special nozzles for "MA" modul.



Special nozzles for "MA" modul.



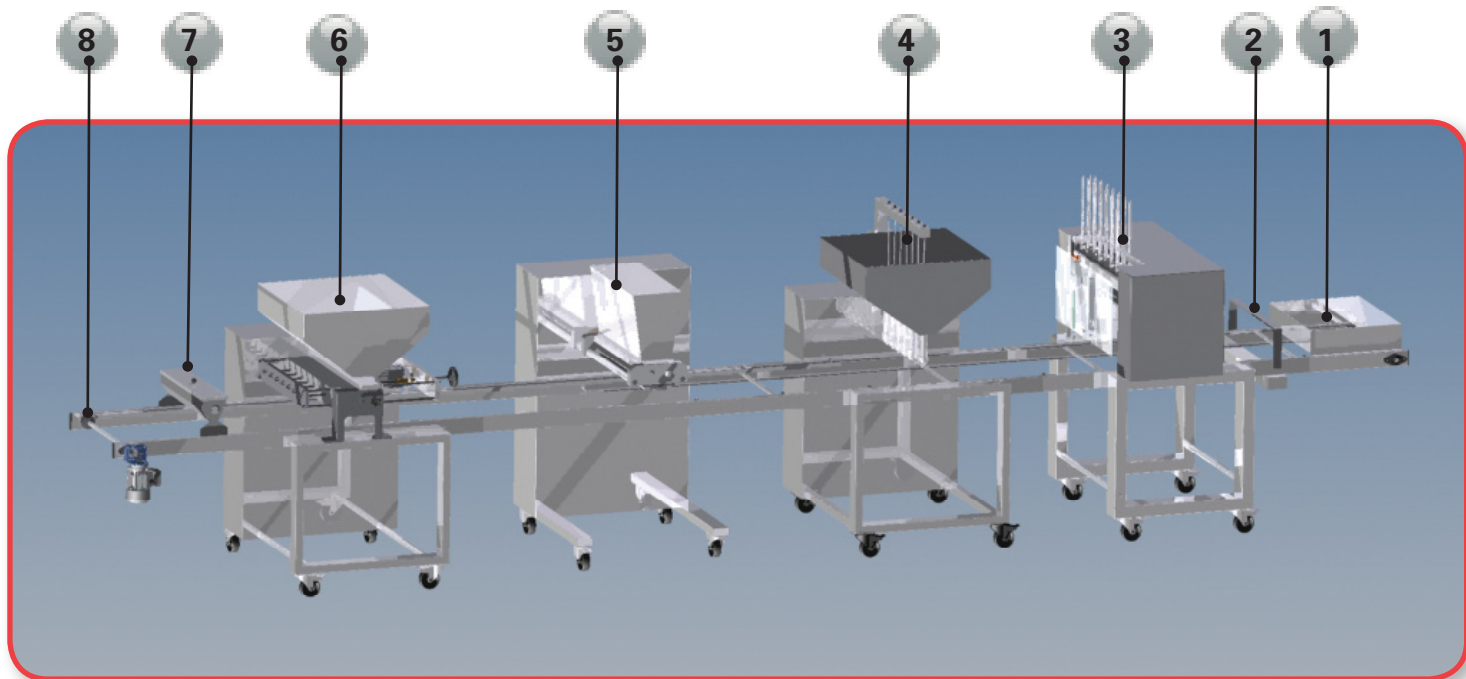
Cup unit easy to extract and change it.



Sugar tank.



Panning unit.



1. Automatic panning unit. / 2. Mould greasing system. / 3. Automatic paper cup dispenser "CA" / 4. Filler "DA" / 5. Formadora "FPG" / 6. Filler with solids "MA".
7. Sugar tank | Sprinkle attachments. / 8. Chain conveyor.

Other moduls : Elevator Bowl / Pump Head / Heater tank / Tank with agitator / etc ...

Due to the infinity possibilities that we offer in the Modular Line's assembly we advise customer to verify the specific features of each machine: Paper-Cup Unit, Filler with Solids, Forming Machines, etc...



Dose&Fry



Spanish Omelette



Sprinkling Attachment



Spanish Omelette

Due to the different variations that can have the models, the manufacturer is reserved the right to modify the images and technical characteristics without subject to notice.

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