

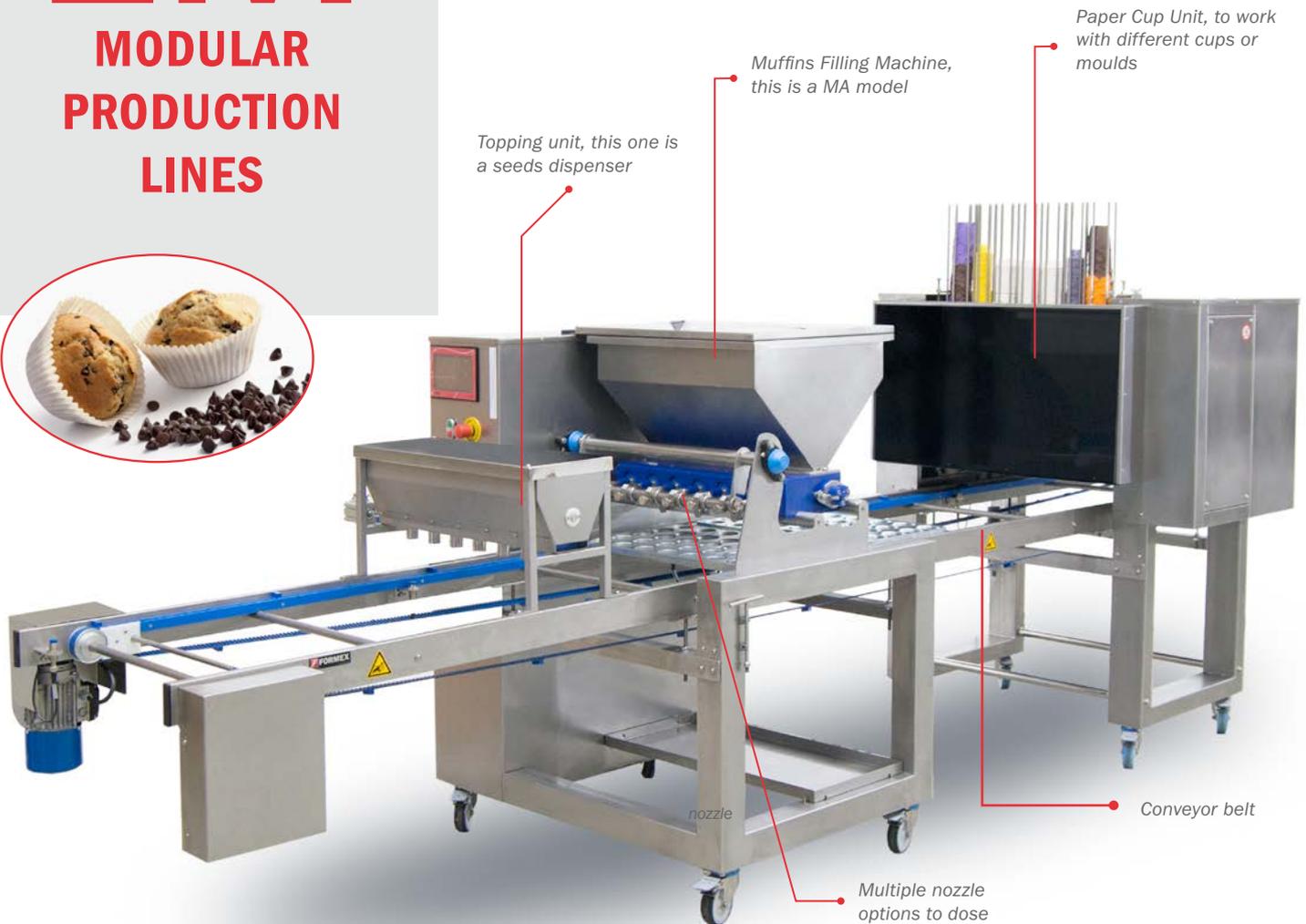
# LM

## MODULAR PRODUCTION LINES



# FORMEX

FABRICAMOS SOLUCIONES PARA DOSIFICAR TU PRODUCTO



The Modular Lines or production lines allow the user to create the workstation to develop the product with minimal handling.

Designed to work with a wide range of dough densities, which results in a great variety of final products that can be produced.

Modular Lines consist of a series of modules prepared to flexibly meet your requirements. Mono-production or multi-production, mid-range or industrial, depends on your needs.

Studying your product and the desired production we can create a line of production appropriate to your necessities.

The settings are very versatile, allowing you to expand the line of work to increase production and diversify product.



# FLEXIBLE AND MODULAR DESIGN

Formex Modular Lines offer a flexible and modular system, always combining the best quality with an optimum capacity, fast product changes, low maintenance and excellent hygienic characteristics. Our standards incorporate innovative technology and the use of high quality materials that make Modular Lines an investment that offers the best value for money and the best investment performance.

A series of details can be customized such as tanks that can be heated or large volume. Capsules are adapted for silicone molds, paper or different types of trays. The dosage can be adapted to large volumes, for liquid or dense doughs and for products with solids of different calibers.

The possible configurations are endless.

It is possible to create several lines of work, according to the diversity of components required by the product, to join them through conveyor belts, to attach them to tunnel ovens, fryers or packaging machines.

In short, we created the Working Line adjusted to the needs of your product.

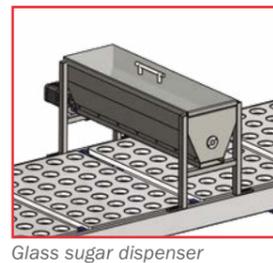
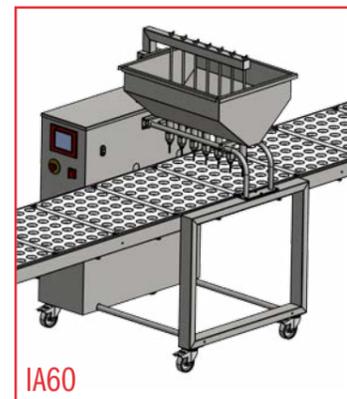
## TECHNICAL CHARACTERISTICS

The technical specifications vary depending on the modules and the final configuration of the line, see custom budget to know the details of your desired line.

## 6 BAKED

## 7 INJECTOR

The lines can also be suitable for the already baked product, with customized injectors and subsequent topping. See examples on the back cover.



## 5 TOPPING

Automatic tape topping dispenser, for chocolate chips

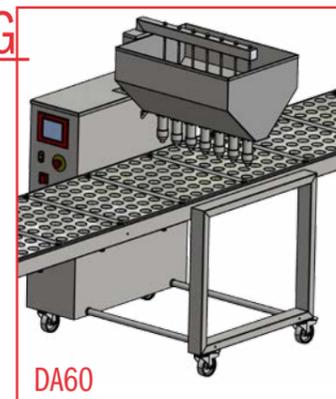


## 4 OTHER FILLING MACHINES

According to the product another type of dosing machines are required:

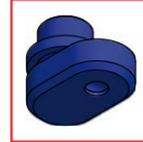
For the preparation of Flans, a DA Filling Machine is required.

If we want to make biscuits, a TF machine will be necessary.



## 4 FILLING MACHINE MA

A really versatile and flexible machine so you can configure different components according to the characteristics of the product to be dosed. Heated tanks, multiple types of trays, nozzles, etc. To dose different doughs densities with or without solid particles. (for more information see catalog MA)



Decentered nozzle, different offset measures and nozzle outlet diameter



Larger nozzle



S nozzle, smooth or curly



Standard nozzle for MA

## 1 PANNING UNIT

For flat trays, die-cut trays, paper trays, etc.



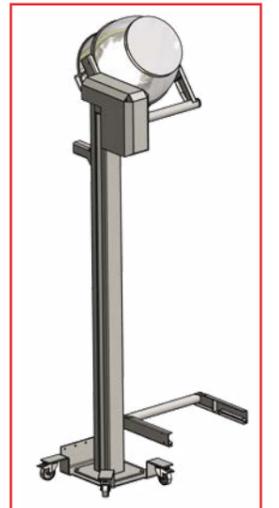
## 2 PAPER CUP CA

Adaptable to the type of capsule or mould required. (for more information see catalog MA)



## 3 DUMPED

A bowl elevator, fixed or mobile, helps the dough overturning in the tank dosing machine



The conveyor system adapts to the type of tray or mould needed

# MODULAR LINE SAMPLES



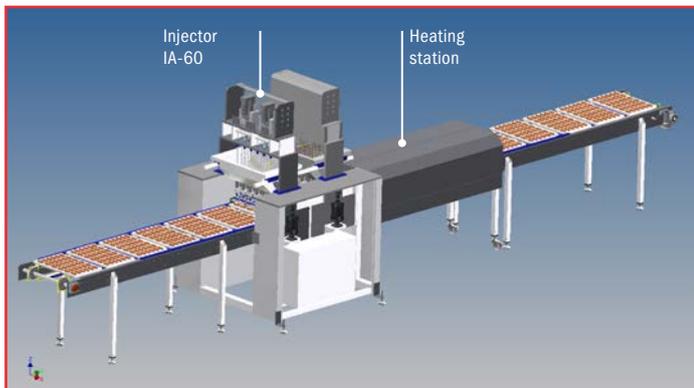
Modular line to make creme caramel



Production Line to make Cupcakes



Production Line to make Muffins



Modular line to inject croissants with double deposit



Modular line to inject croissants with gelatin and topping

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