

# AMProse

## Bar Forming Lines



Bar forming lines are very versatile and can be configured with different types of slab formers/sheeters.

There are many different elements to a bar forming line, and different machines required to produce certain products, as well as devices for adding chips/inclusions and decorating devices.

Bar Forming Plants are supplied for through puts from 100kg/hr to 3000kg/hr and for slab working widths of 300 to 1000mm.

(as with many of our machines we consider capacities/sizes outside these ranges)

Other names for these lines: slab bar lines, Conbar (Sollich brand name), granola lines, bar manufacturing lines

## What can be produced on a Bar Forming Line?

Bar forming lines can be used to produce a wide variety of products such as; soft and hard boiled sugar materials, cereal bars, protein bars, nut and seed mixtures, and aerated products like nougat, and many fat based products.



## Elements of a Bar Forming Line

Each line will have a slight difference from product to product, whether that is different equipment being used or the order in which the line is put together.

### Slab Bar Rollers



Slab bar formers can come in various formations, whether you are producing single, double, or triple layered products.

The rollers are designed to create a carpet of product to the required thickness and width. The product is either poured into a hopper above the rollers that passes through them to create the carpet, or it is placed on the belt where a roller will sit above and compress it to the desired size. Again this formation depends on the product.

### Sizing (Gauging) Roller



Depending on the product an additional sizing roller will be required to give the carpet of product a smoother finish, or to compress further to get the accurate thickness needed.

### Cooling Tunnels



Cooling tunnels can be supplied in various widths and lengths and equipped with water bed cooling as well as air cooling to ensure the optimum cooling of your product.

2 or more tunnels can feature on a line if there are enrobbers.

## Slitter



The slitting unit is designed to cut the carpet of product into strips at the desired width. The slitter can be rotating blades with a variable speed or they can be fixed.

This can go before or after the cooling tunnel depending on the product. It commonly goes after the cooler.

## Spreader



This goes immediately after the slitter, it separates the strips to give more space between the strips. This can be to stop them sticking together and/or to get a better enrobing finish down the line. It also can help for cooling if going through a cooling tunnel thereafter.

## Guillotine



A guillotine machine will cut the product to the desired length. The type of guillotine used can depend on the product, they can come in the form of a mechanical drive guillotine, a servo-driven guillotine, or ultra-sonic guillotine.

## Enrober



If the product needs a chocolate coating then an enrober will be used. Different enrobing machines are available, the typical system is for a fountain of chocolate to coat the product, there is also a bottomer enrober that covers the bottom of the bar only.

Milk, white, dark and compound chocolate can be used.

## Decorator



Decorators are used to create chocolate coated patterns on products. They can be adjusted to make different patterns.

Milk, white, dark and compound chocolate can be used.

## Bespoke Machinery



Special purpose machinery can be designed and manufactured to suit each application Product testing can be carried out in house.

## Basic and typical bar line

