



Outputs

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

Examples:

- 400mm wide peanut brittle line can produce up to 200 - 400kg/hr
- 600mm wide fudge line can produce up to 800 - 1200kg/hr



Suitable cooking equipment can be offered at the required output as a turnkey solution from one of our partners



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

Represented by;



Bar Forming Lines

A.M.P-Rose are well equipped to help with your bar forming requirements whether is fat based products, soft and hard boiled sugar materials, fruit bars, cereal bars, protein bars, nut and seed mixtures, and aerated products like nougat.

Bar forming lines are very flexible for producing different products, you can change from slab bar forming to rope forming lines; the change overs can be quick and simple.

Slab Forming Rollers

Slab bar formers can come in various formations, whether you are producing single, double, or triple layered products. They are also designed around the type of product you are producing whether it is nougat, cereal, nut mixtures or many other applications that are possible.

The even cooling across the slab formers, allows you to save space, as there is no need for cooling sections in between each former.



Cooling Tunnels

Cooling tunnels are available with steel or plastic belts, depending on the product. Cooling from below and/or convection cooling from above will ensure the optimum cooling for your product.



Slitter

The slitting unit is designed to cut bar slabs into strips at the desired width you want the bars to be. The slitter can be fixed for high fat based materials, or rotating blades with a variable speed for other materials.



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. The guillotines are synchronised to the belts.



Spreader

Spreading units are used to separate the products, especially if they are sticky, or if they are to be enrobed.



Additional Equipment

- Chocolate Enrobers
- Rope Extruders
- Sprinklers
- Decorators

