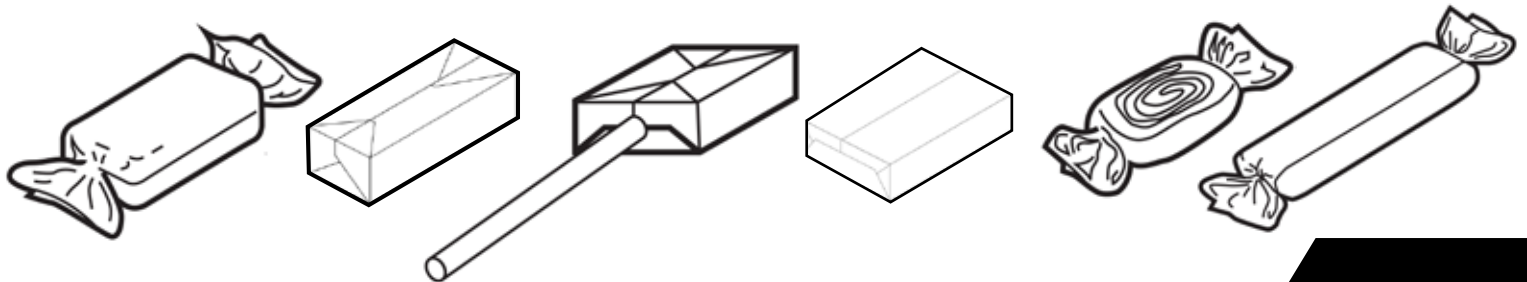


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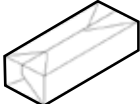

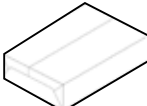

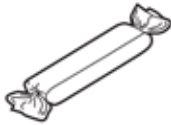
'750' range of Cut & Wrap Machines



The '750' is a versatile cut and wrap machine, which has been designed for strength and durability, as well as ease of operation and low maintenance. The machine sizes, shapes, cuts to length and wraps toffee, fruit chew, bubble gum, or high boiled sugar fed in rope form from a Batch Roller/Rope Sizer or extruder. Versions of the '750' machine can produce square, rectangular, round or cylindrical shaped sweets and lollipops, in various wrapping styles.

Please see the sketches below for the complete range of products and wrapping styles that can be produced.



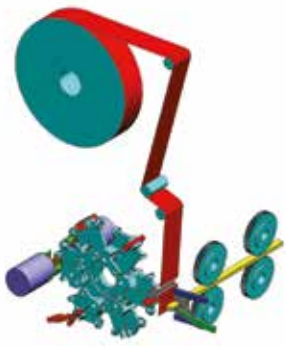
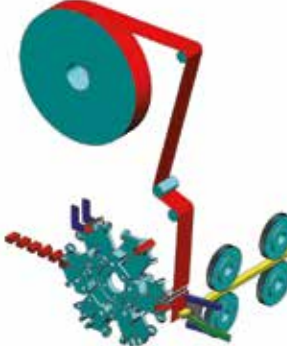

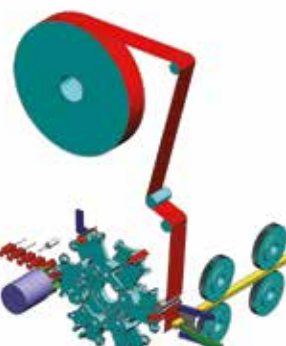
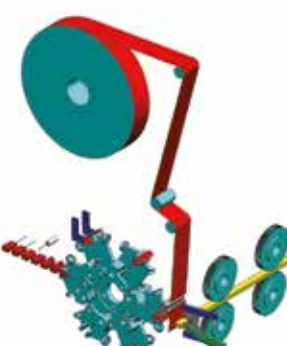
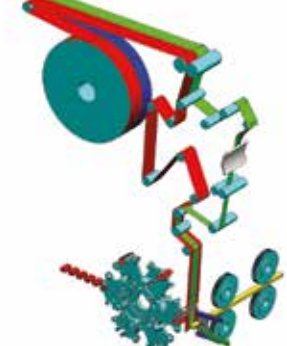
| Wrapping Styles | Model: | Maximum output: | Size range |
|---|----------------|--------------------------|--|
|  | 755T | 755/minute | Length: 16-38mm Width: 11-25mm Thickness: 6-17mm Diameter: 9.5 -17mm |
|  | 750F | 650/minute | Length: 16-50mm Width: 11-25mm Thickness: 5-17mm |
|  | 750WT 750WF | 550/minute | Diameters: 16-25mm Length: 16-32mm Width: 16-25mm Thickness: 8-19mm |
|  | 750FBG | 650/minute | Length: 16-50mm Width: 11-25mm Thickness: 5-17mm |
|  | 750LT 750LF | 350/minute | Length: 32-70mm Width: 11-25mm Thickness: 6-18mm |
|  | 750T 750ET | 650/minute 400/minute | 750T Length: 39-84mm 750ET Length: 84-152mm Width: 11-25mm Diameter: 9.5-17mm |

Product size changing is achieved by adjustment and size parts. Machines can be supplied which are interchangeable between some of the styles, i.e Twist and Fold

Sequence of operations:

A rope of confectionery product is fed to the infeed section of the machine. Two pairs of intermittent sizing rollers feed and size the rope to the desired width and thickness. The presence of the rope is detected by a sensor and the PLC signals the paper feed to engage at the correct time, thereby avoiding wrapper wastage.

Paper feeding rollers provide the correct length of paper, which is cut-off by an easily detachable rotary knife. The rope of product is cut to the desired length by a pair of nipping knives (rotary knife on 750WT) and then pushed with the cut wrapper into the wrapping wheel. The wrapping is completed as shown in the diagram, depending upon the desired wrapping style.

| 755T - Double Twist | 750F - Under Fold | 750WT - Whirl Twist |
|---|---|---|
|  |  |  |
| 750LT - Lollipop Twist | 750LF - Lollipop Fold | 750FBG* - Bubble Gum End Fold |
|  |  |  |
| <p><i>* In the case of the '750FBG' (end fold style wrapping), machines can be arranged for running stickers or 'comic strip' style wrappers.</i></p> | | |

Features

Long, efficient life

The machines have been designed to withstand the rigours of high-speed confectionery production. Precision machined components are housed in a solid cast iron frame and are constantly lubricated with oil. External parts are designed for easy removal for cleaning and maintenance purposes. The machines therefore require little servicing, maintenance or spare parts.

Simple yet sophisticated control system

Control of the machine is achieved through a PLC system, which has diagnostic features such as warnings of wrapper ruffles or guards incorrectly positioned. All electrical/electronic components are of the highest international standards and are housed in a single enclosure with a hinged door for easy access. Operation of the machine is via the conveniently located control panel.

Health and Safety assured

Interlocked guards are fitted, giving protection to the operator from noise and movement hazards. All machines meet current health and safety and 'CE' standards.

Automatic operation

The machines require minimal operator intervention - a sensor detects the presence of product in the infeed section of the machine, automatically activates the paper feeding mechanism and runs the machine up to the desired operating speed.

Reduced cleaning/maintenance times

The design of the guards makes it easy to access all internal and external areas of the machine, cutting the time required for routine cleaning and maintenance to a minimum.

Versatility

The '750' machines can handle a wide variety of confectionery products, such as hard candy, caramel and toffee, chewy sweets and bubble gum with the minimum of adjustments. Change-over parts can also be supplied if a change in product size is required. Machines can also be supplied which are interchangeable between some of these styles, i.e Twist and Fold.

Wrapping Materials:

Waxed paper, cellophane, PVC, suitable polypropylene or paper backed aluminium foil.

Reel Sizes:

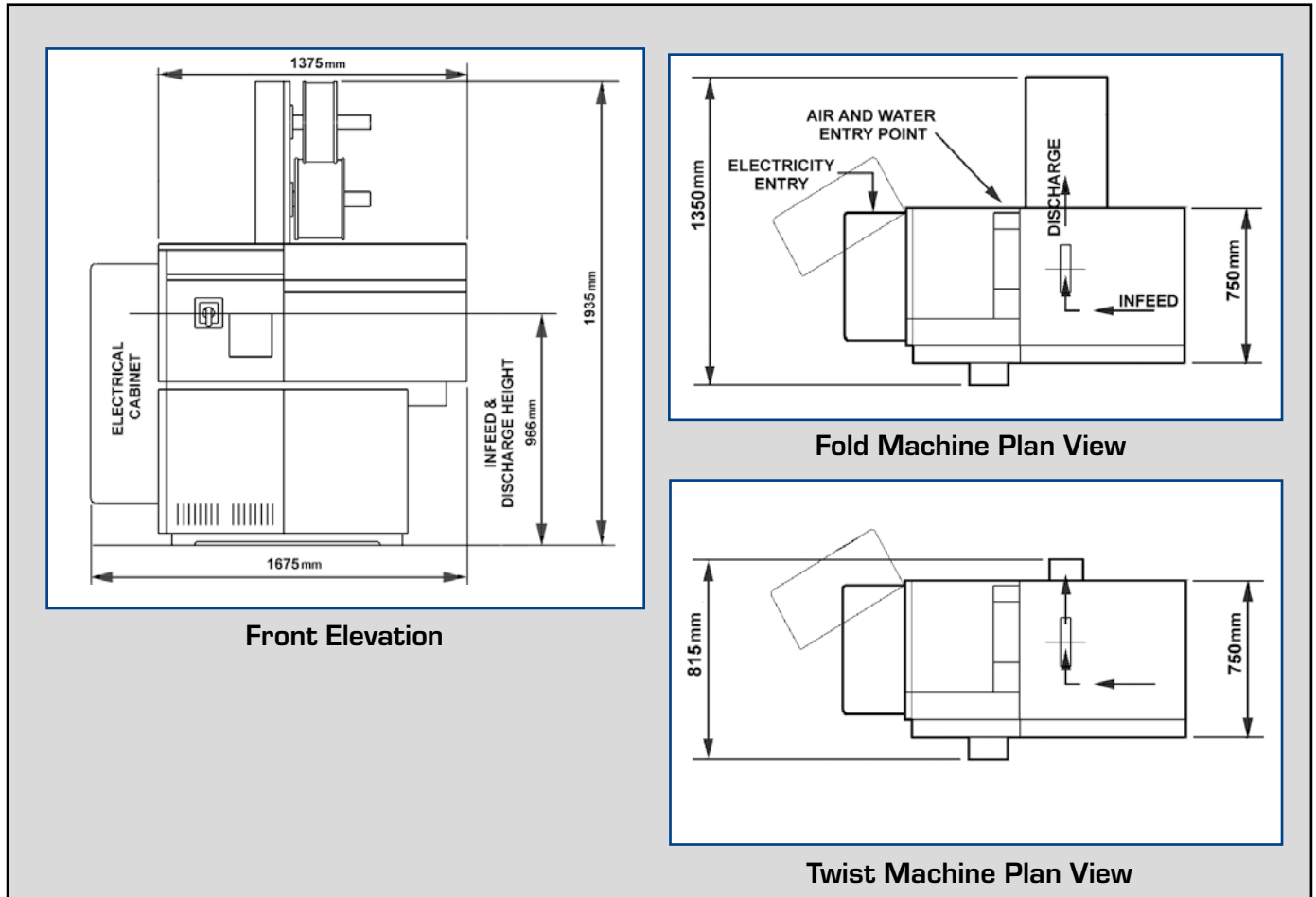
Standard core diameters of 57mm and 77mm. Other sizes available on application. Maximum reel diameter 355mm.

Optional Extras:

- Additional sets of sizing rollers
- Photoelectric cell registration unit (standard on 750FBG)
- Independently-driven belt discharge unit
- Heated candy feed for high boiled sugar
- Built-in fold/twist conversion parts
- Semi-automatic paper reel splicing unit



Floor Plans



Technical Specifications

| Model | Main Drive Motor | Connected Load | Chilled Water | Nett Weight | Dimensions (mm) |
|--------|------------------|----------------|---------------|-------------|--------------------------|
| 755T | 3 kw | 4 kw | N/A | 950kg | 1875 L x 815 D x 1935 H |
| 750F | 3 kw | 4 kw | 150 l/hr | 1020kg | 1675 L x 1350 D x 1935 H |
| 750WT | 3 kw | 4 kw | N/A | 990kg | 1675 L x 815 D x 1935 H |
| 750WF | 3 kw | 4 kw | N/A | 1220kg | 1675 L x 1350 D x 1935 H |
| 750T | 3 kw | 4 kw | 150 l/hr | 900kg | 1675 L x 815 D x 1935 H |
| 750ET | 3 kw | 4 kw | 150 l/hr | 1220kg | 1675 L x 1410 D x 1935 H |
| 750FBG | 3 kw | 4 kw | 150 l/hr | 1220kg | 1675 L x 1350 D x 1935 H |
| 750LT | 3 kw | 4 kw | 150 l/hr | 1220kg | 1675 L x 1300 D x 1935 H |
| 750LF | 3 kw | 4 kw | 150 l/hr | 1220kg | 1675 L x 1300 D x 1935 H |

Represented by;

AMProse

Somerby Way, Gainsborough
Lincolnshire, DN21 1QT
England

Tel: +44 1427 611969
Fax: +44 1427 616854
e-mail: sales@amp-rose.com
website: www.amp-rose.com