

TURBO systems

INTERPACK 2011 SHOW PREVIEW



Booth # 44
PMCA 2011
April 11-13



Interpack 2011
May 12 - 18



MF Hamburg specializes in enrobing equipment, tempering machines and cooling tunnels, for the full range of chocolate coating applications in the confectionery, bakery, snack foods and nutrition bar industries. Systems can be customized to include special process features and special (allergen) cleaning requirements. Various tempering machines, enrobers and gull-wing cooling tunnel will be on display.



Starcoat easy-clean enrober
With removable tempering unit



 Hall 1, Booth F30

LEU-TRONIC

PRODUCT RECOVERY SYSTEMS



LEU-TRONIC PACK-SAVER

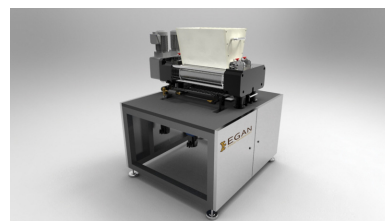
Automatically opens the wrapper and separates it from the product



XYZ Depositor

EGAN FOOD TECHNOLOGIES

Custom Food Process Equipment from Design to Service




Servo Driven Extruder

Custom equipment made and serviced in the USA, including: Continuous-motion Servo One-shot, solid, and shell molding lines. Extruders and servo wire-cuts for the production of boxed chocolate centers and bars. 3-axis depositors for "turtle lines" and chocolate chips. Frozen Doughs, Wire-cut Extruders for cookie production

Built and serviced in the USA.



Universal Continuous-motion Chain Chocolate Molding Line

 Hall 15, Booth A59

LEU-TRONIC "Product Saver" Line of recovery equipment is designed to automatically remove and separate a wide range of finished products and ingredients from defective packaging, returned packages, expired packaging etc..



DOEINGHAUS (Germany) specializing in the design of multi-purpose cutting machines utilizing ultrasonic technology for candy bars, cookies and other applications. The systems are freely programmable to cut different lengths, widths and angles making it ideally suitable for cutting trim and various angles. There will be a number of working multi-purpose cutting machine on display and we would be happy to cut any food product you may bring along.



NEW: VISION SYSTEM
For perfect positioning of cutters on decorated round cakes. Will be demonstrated at the show

 **Hall 3, Booth F15**



The attached picture shows a Padovani Aladin Triple Head Extruder,.

The outstanding features of this machine is the capability of extruding simple as well as complex products including filled twist or multi color cable extrusion, filled cookies which are cut and sealed at the nozzle with a special iris cutting device, or simply cutting multi-colored extruded cookies with a wire cutter. All options are available on the same machine.

Padovani supplies sheeters and rotary cutters for cookie and cracker lines, and also fabricates cutters to fit wide range of other rotary cutter brands.

 **Hall 1, Booth A17**



NEW: Protein, Cereal, Granola & Fruit Bar Molding Systems

These new systems can produce more interesting 3-dimensional product shapes, and uncut full grain granola products. And they eliminate the need for long cooling tunnels and other equipment, such as slitters and cutters that are generally required for traditional cereal bar production.

 **Hall 3, Booth F07**



Innovation

KRUEGER & SALECKER specializes in forming machines and rolling systems for the production of cookies, nutrition and granola bars, assorted centers for boxed chocolates, and rolling and coating systems for producing spherical products. Systems are available for rent to do in-house product development. You can also run trials and visit the lab at K&S in quaint Luebeck, Germany. All of the forming systems will be demonstrated in the booth at Interpack 2011 with real products.



Turbo Systems Inc. specializes in equipment for the chocolate, confectionery, bakery and nutrition bar industries. We have over 40 years of experience in developing turn-key manufacturing solutions.



Hunt Valley, MD 21030 USA
Phone (410) 527 2800
www.turbosystemsusa.com
info@turbosystemsusa.com