

TURBO systems

Fall 2010 SHOW PREVIEW



Sept 26-29, 2010
Booth # 9347



Oct 31, 2010
Booth # 1686



MF Hamburg, specializes in chocolate 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 are flexible and can be customized to include special process features and/or special (allergen) cleaning requirements. There will be an enrober on display for you to scrutinize.



Star-Coat easy-clean enrober



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

Built and serviced in the USA.



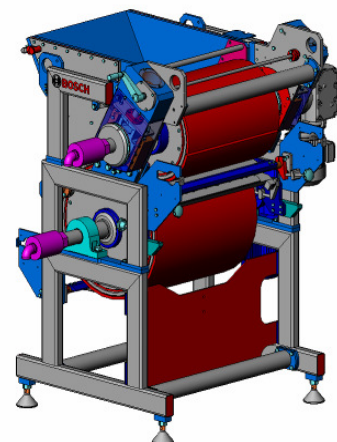
Universal Continuous-motion Chain
Chocolate Molding Line

We will be demonstrating our new
Servo Driven
Wire Cut Extruder



Bosch new bar manufacturing systems are modular and include: dry and liquid ingredient weighing & mixing, precision slab forming, compression, sizing & shaping, cooling & drying, slitting, spreading, guillotining, etc. And....all of this is available at attractive investment cost and comes with good old fashioned Bosch service and technical support.

Our technicians at the Contiline Tech-center in Viersen Germany are ready for your visit and take on your unique processing challenges.



LEU-TRONIC



Selection of products, which can be recovered with the PACK-SAVER

LEU-TRONIC

Karlsbad -Germany

Finally, a machine that is specifically designed to allow a clean separation and recovery of re-usable product from its packaging.

The need to unpack faulty (re-work) packages in the food and confectionery industry may be due to a number of reasons such as:

- Problems at packaging lines during start-ups
- Faulty coding
- Returned shipments
- Over or under weights
- Damaged packaging

LEU-TRONIC Pack-Saver Machines are designed to cleanly separate the product from its packaging material. An adjustable rail system tears open the wrapper, and empties the contents onto a vibratory sieve conveyor. The wrapping materials are exhausted to collection bags, while the recovered product is conveyed out of the machine for re-cycling.

The Leu-Tronic Pack-Saver operates automatically, hence it eliminates costly manual labor and provides a quick return on investment by reducing waste and related waste management costs.



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

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



KRUEGER & SALECKER specializes in forming machines and rolling systems for the production of cookies, nutrition and granola bars, assorted centers for boxed chocolates, 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. A spheres rolling system and rotary molding system will be demonstrated with real product at our booth.

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



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