



TURBO SYSTEMS INC.
2121 HOLLYWOOD BLVD # 508 , HOLLYWOOD FL
33030
TEL: 954 922 9335

'For 40 years we have supplied our customers with cost effective & innovative manufacturing solutions'
TURBO SYSTEMS, INC.

Turbo Systems: Your Trusted Partner for Innovative Technology

Whether you are a small producer or a large multinational manufacturer, Turbo Systems provides innovative products and a broad product line to support your processing needs. We are committed to building long-term strategic partnerships with our customers, enabling them to produce products that successfully compete in the global marketplace. We become your trusted supplier and strategic partner, helping you enhance your critical production lines.

THOROUGH INDUSTRY EXPERTISE

With forty years experience, Turbo specializes in supplying manufacturing equipment to the confectionery, bakery/snack, nutrition, snack and dairy industries. From assistance with developing new product lines to improving existing production efficiencies and thereby increasing your profits, Turbo has cost-effective solutions to meet our customers' manufacturing needs.

FLEXIBLE MANUFACTURING SOLUTIONS

Turbo offers complete turn-key production lines as well as machinery to update or complement existing systems. Since our focus is your product's success, we can tailor our systems to meet your individual needs. Turbo has relationships with the following specialty equipment manufacturers:

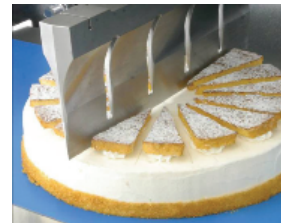
MF Hamburg, specializing in chocolate enrobing equipment, tempering machines and cooling tunnels for a wide range of applications in the confectionery, bakery, snack foods and nutrition bar industries. Systems can be



MF Hamburg's 1.300mm enrobing line offers bakery, confectionery and snack food makers a range of options designed to meet specific production needs.



The Aeros Co's continuous aerator for fat creams, nougats, marshmallows, frappe and similar items.



(Above) Doeinghaus' cake cutting systems offer a wide range of flexibility for slicing round and square cakes.

(Left) Krueger & Salecker's automated cookie forming line features an accurate topping device and automatic pan loading capabilities.

customized at reasonable cost to include special process features and/or cleaning requirements.

Krueger & Salecker, specializing in forming machines and rolling systems for the production of cookies, assorted centers for boxed chocolates, rolling systems and coating systems for producing spherical products. Rental systems are available for in-house product development, or you can visit the lab at K&S in quaint Luebeck, Germany.

Aeros Company designs aerating systems for confections, such as marshmallows, gums, nougats, chocolate, cream fillings, etc. Machines are also used for homogenizing and aerating batters and for the production of fat creams, and aerated yogurt. Aeros delivers turn-key production systems for the production of marbits, and other specialty confections.

Doeinghaus, 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 them ideally suitable for cutting trim and various angles.

Bosch Contiline, we are working with Bosch Contiline division to offer our customers complete bar manufacturing systems for confectionery, cereal, and protein/nutrition bars. These new systems offer maximum process flexibility at an attractive investment cost. Modular systems include ingredient weighing & mixing, slab forming, compression, sizing and forming, cooling, slitting, spreading, cutting, etc. Our technicians at the Contiline tech center in Viersen, Germany, are ready to take on your processing challenges.

RELIABLE SERVICE AND SUPPORT

With our integral knowledge of the systems we sell, we assist our customers in keeping their production lines running. We trouble shoot and source locally available spare parts. ●

USE REPLY NO. 112