

SISPRO



**TURN-KEY
PRODUCTION LINES**
– from «kitchen»
– to packaging



2023

EQUIPMENT
for the production of confectionery

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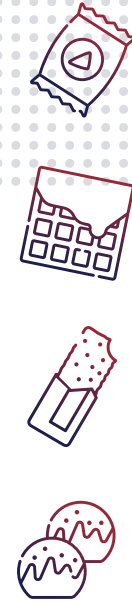
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Our company specializes in the design and manufacture of turnkey fully automated production lines, ranging from the selection of raw materials, formulation development, to the packaging of the finished product.

Many years of experience in the confectionery industry, combined with the technical capabilities of our company, allow us to solve problems taking into account product requirements and equipment placement features, etc.

WE OFFER:

- bar production lines;
- wafer production lines;
- complexes of equipment for the production of glaze, fillings, chocolate;
- automated packaging lines;
- distribution and packaging systems in secondary packaging.

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FLOW-PACK TYPE HORIZONTAL PACKAGING MACHINES

OPTIONAL EQUIPMENT:

- shaped cutting knives;
- a set of additional covering and guides;
- inert gas supply system;
- alcohol supply system;
- automatic film splicing device (non-stop transition to a backup film roll);
- applicator (node (unit) for applying self-adhesive labels);
- ability to install a printing device or mounting places under it;
- product support system on the edge;
- device for determining the amount of packages;
- pneumatic device for removing empty packages;
- loading system for cassette-type product.

Depending on the size of the product, horizontal packaging machines can be completed from 1 to 6 sets of soldering sponges (jaws) and knives.



QP-K-B

Product sizes:

Length: 30÷220 mm
Width: 20÷120 mm
Height: up to 50 mm
Productivity: up to 400 pcs/min



QP-K-B with drum feed conveyor

Used for caramel packing

Product sizes:

Length: 10÷35 mm
Width: 10÷18 mm
Height: 8÷16 mm
Productivity: up to 1000 pcs/min



QP-X-B

Used for packing large-sized products (compartmented inserts, bakery products, etc.).

Product sizes:

Length: 100÷350 mm
Width: 20÷250 mm
Height: up to 85 mm
Productivity: up to 100 pcs/min



QP-X-B for lavash

Product sizes:

Length: 120÷400 mm
Width: 120÷270 mm
Height: 5÷100 mm
Productivity: up to 20/pcs min



QP-M-B

Product sizes:

Length: 50÷400 mm
Width: 20÷200 mm
Height: 20÷100 mm
Productivity: up to 50 pcs/min





QP-K-B HORIZONTAL PACKAGING MACHINE

The packaging machine is designed for high-speed packaging of piece (single) products (waffles, candies, cookies, etc.) using the "flow-pack" method.

Reconfiguring a horizontal packaging machine with a new product takes only a few minutes, which makes this packer attractive for companies with a wide range of products.



Productivity: up to 400 pcs/min
Power: up to 6 kW





QP-K-B WITH DRUM FEED CONVEYOR

Horizontal packaging (this) machine allows you to pack classic caramel (hard caramel).



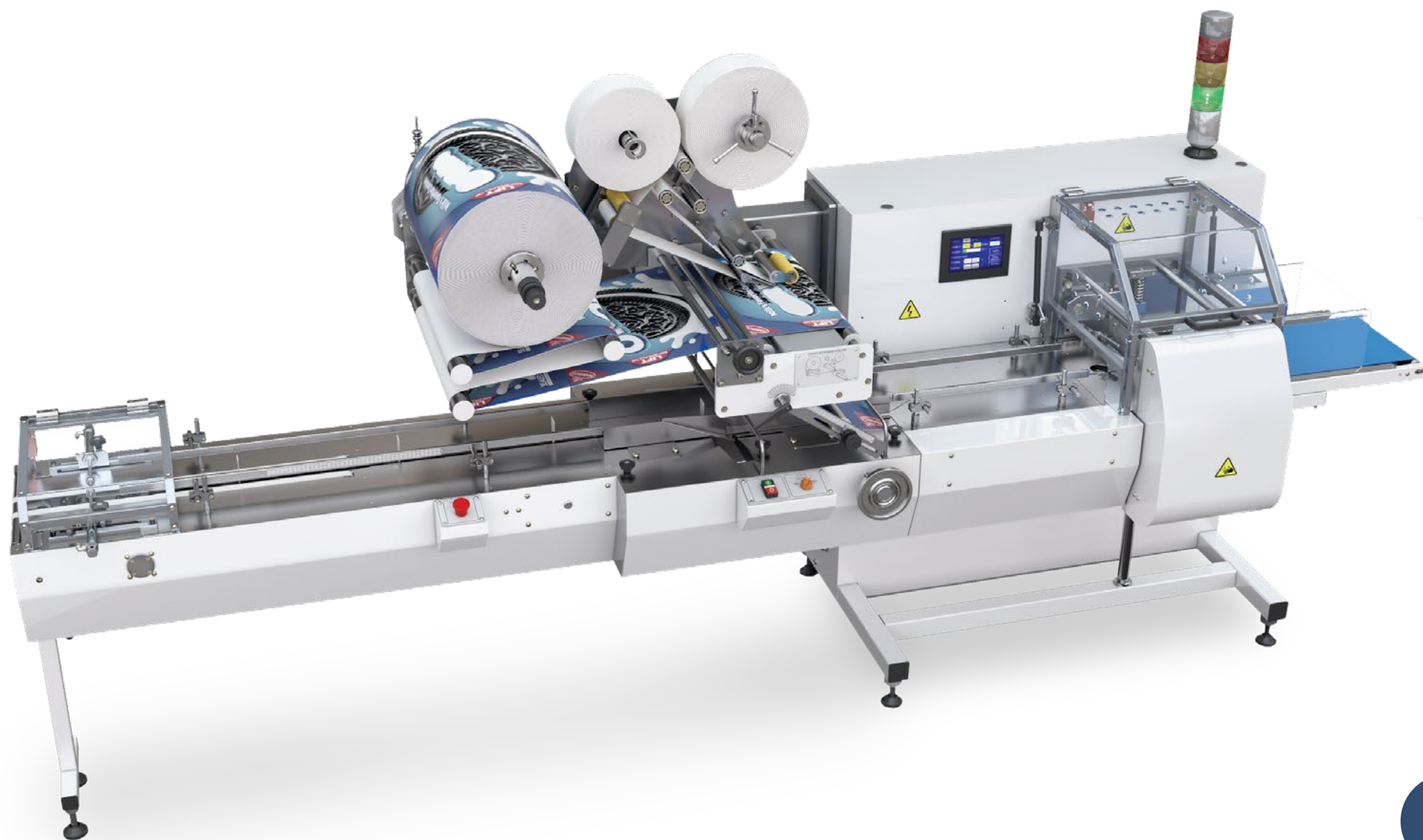
Productivity: up to 1000 pcs/min
Power: up to 6,7 kW





QP-X-B HORIZONTAL PACKAGING MACHINE

The equipment (this machine) is used for piece (single) and group packaging of bakery products (bread, loaf, buns, etc.). The packaging machine covers a wide range of product sizes in width, length and height, which allows satisfying the requirements of any bakery manufacturer.



Productivity: up to 100 pcs/min
Power: up to 5,5 kW



QP-M-B HORIZONTAL PACKAGING MACHINE

The peculiarity of the machine is that the transverse welding and cutting node (unit) with the accompanying packaging (long-dwell) ensures a long time of contact of the film with the welding elements, which makes it possible to use films with barrier properties.



Productivity: up to 50 pcs/min
Power: up to 10,5 kW



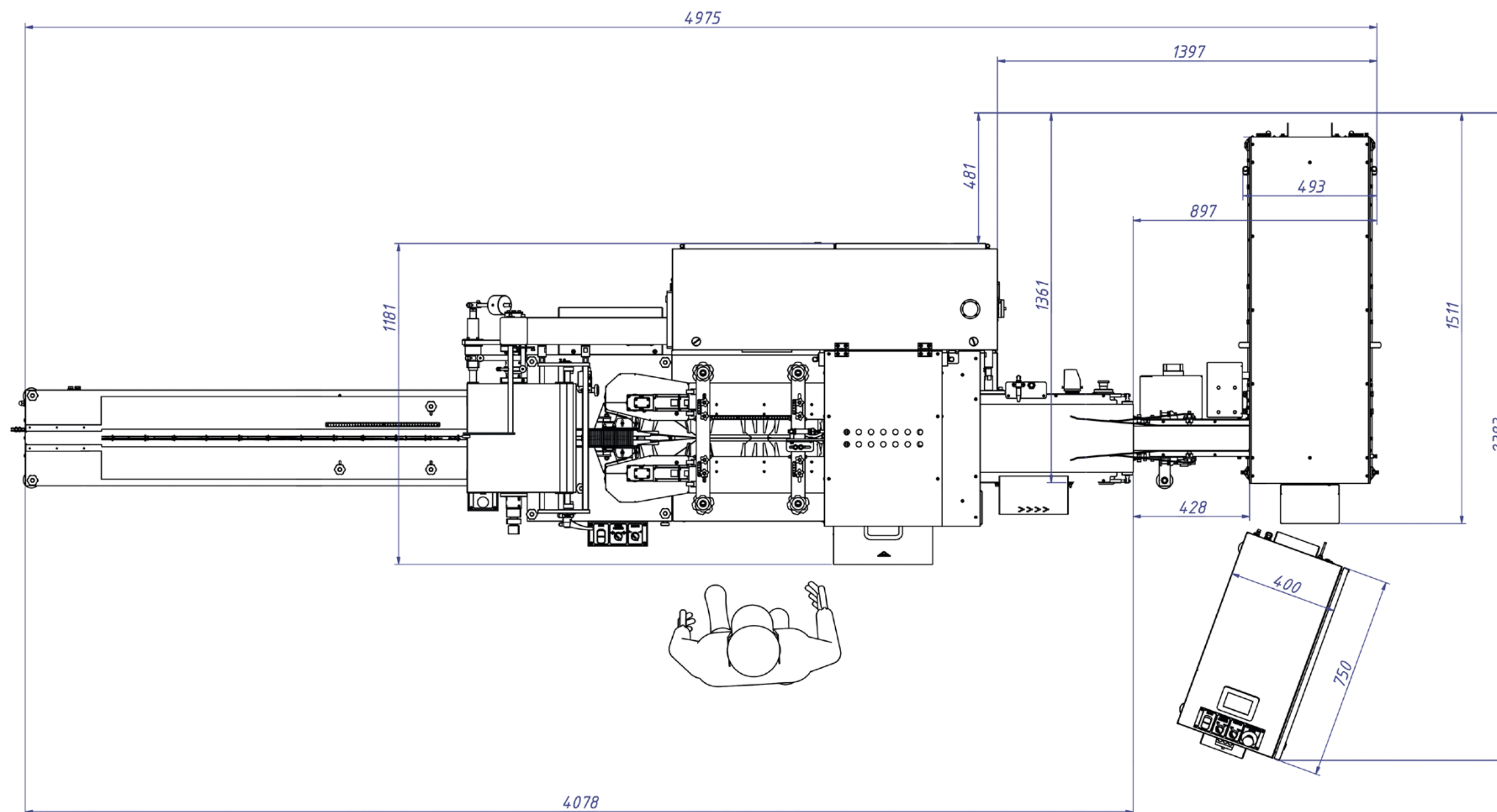


HORIZONTAL PACKAGING MACHINE QP-X-B WITH END CAPS SEALER





HORIZONTAL PACKAGING MACHINE QP-X-B WITH END CAPS SEALER (OVERALL DIMENSIONS)





HORIZONTAL PACKING MACHINE QP-X-B FOR PACKING PITA BREAD



Power: up to 8 kW



QP-X-B HORIZONTAL PACKAGING MACHINE FOR PACKAGING PRODUCTS IN COMPARTMENTED INSERTS



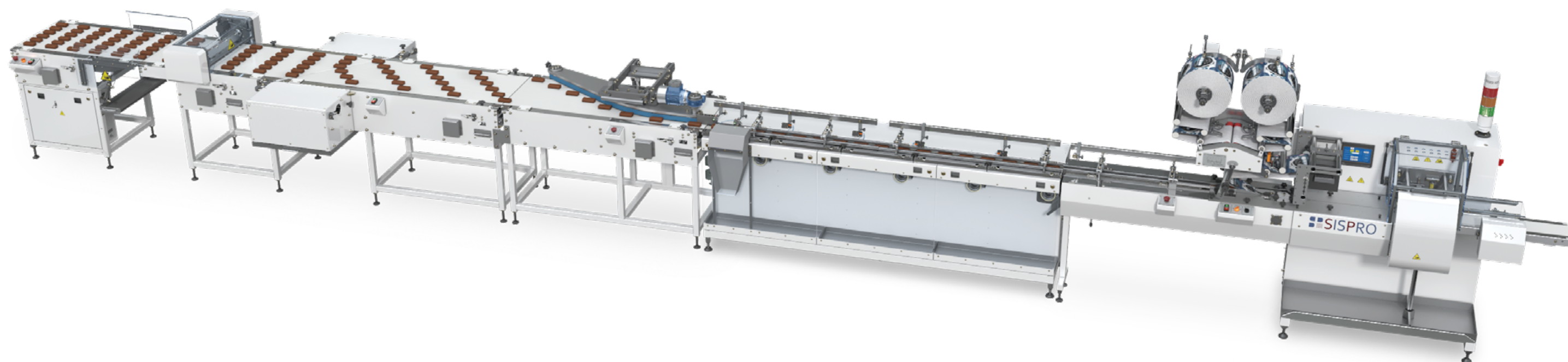
Productivity: up to 1800 kg/hour
Power: up to 8 kW





AUTOMATED PACKAGING LINE

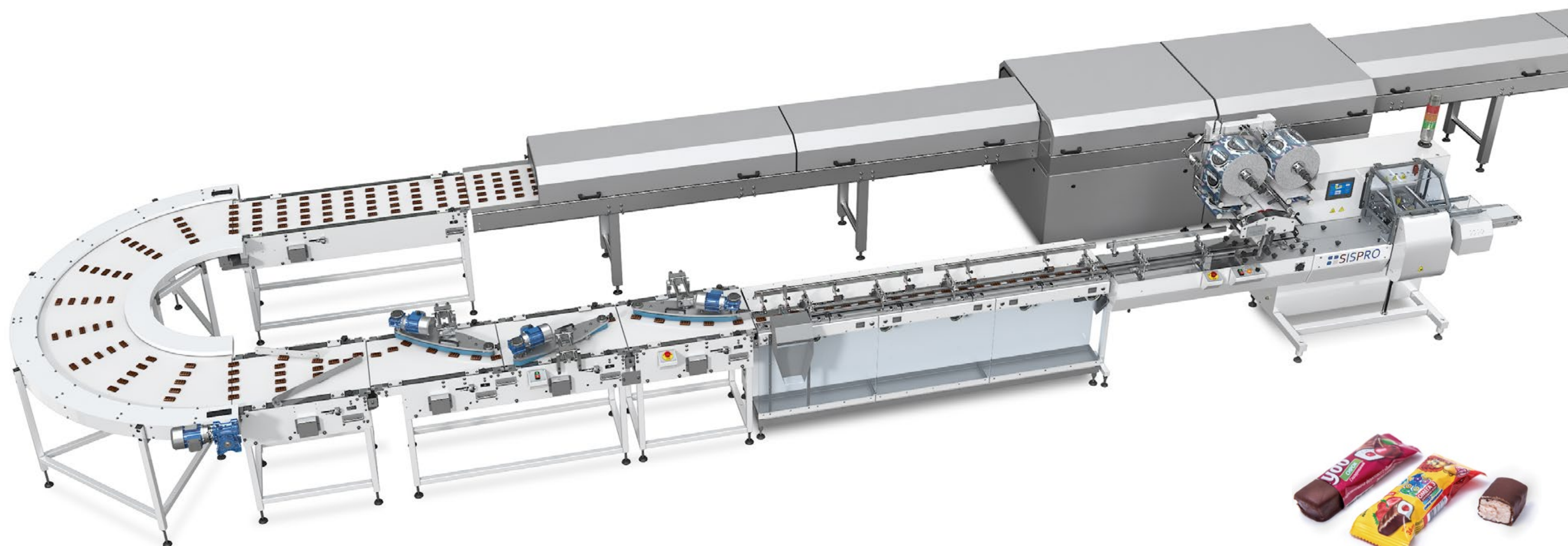
The conveyor system allows you to transport and pack a product that is sensitive to external influences and prone to sticking.



Productivity: **up to 1800 kg/hour**
Power: **up to 8 kW**



AUTOMATED PACKAGING LINE WITH CONVEYOR SYSTEM



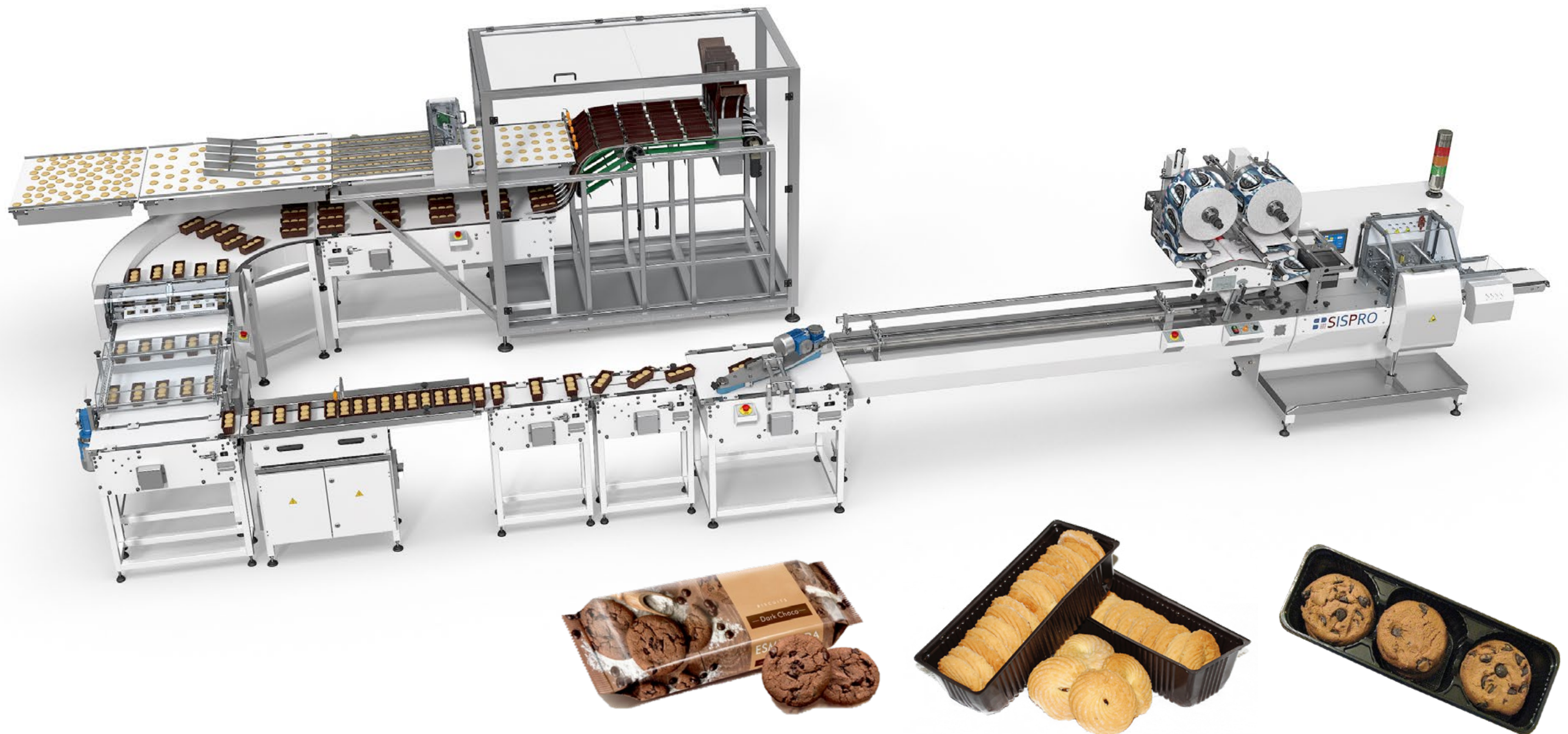
Productivity: up to 1000 kg/hour
Power: up to 14 kW





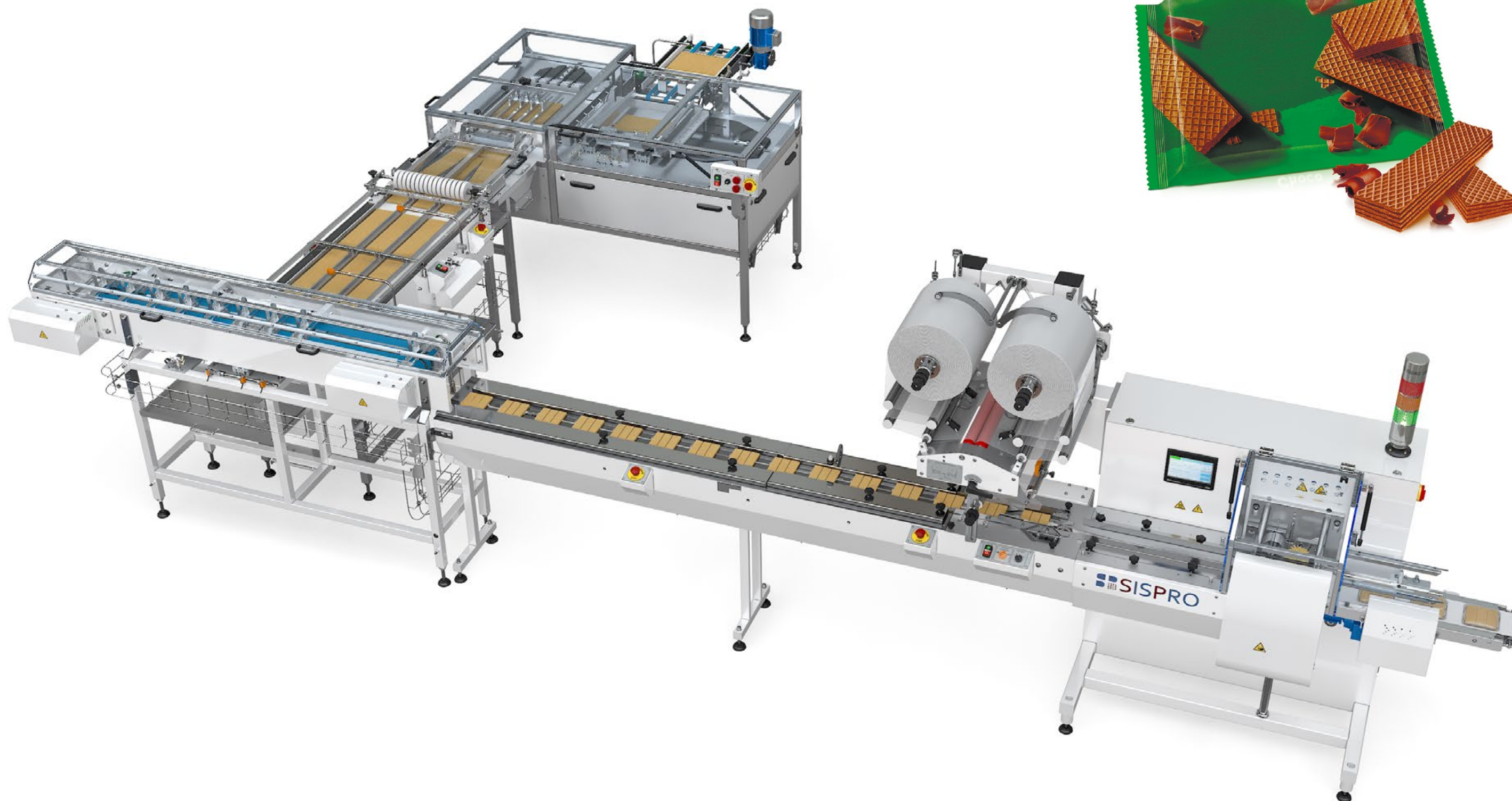
AUTOMATED SYSTEM FOR SUBMITTING TO PROOFS

FLOW-PACK TYPE HORIZONTAL PACKAGING MACHINES • • • • •





PACKING MACHINE INFEED SYSTEM

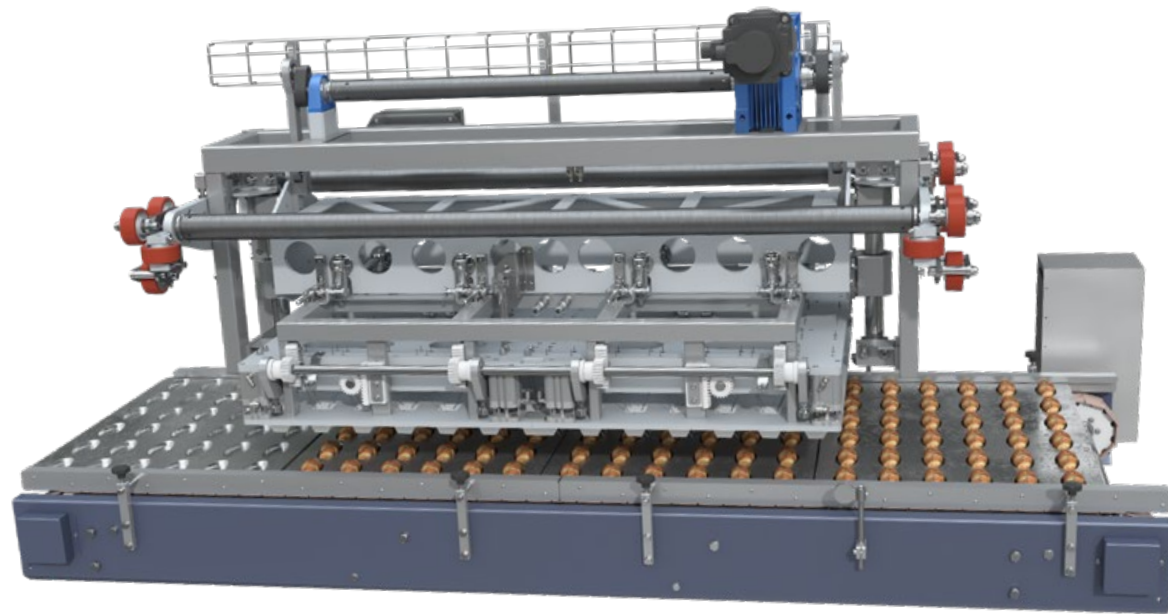




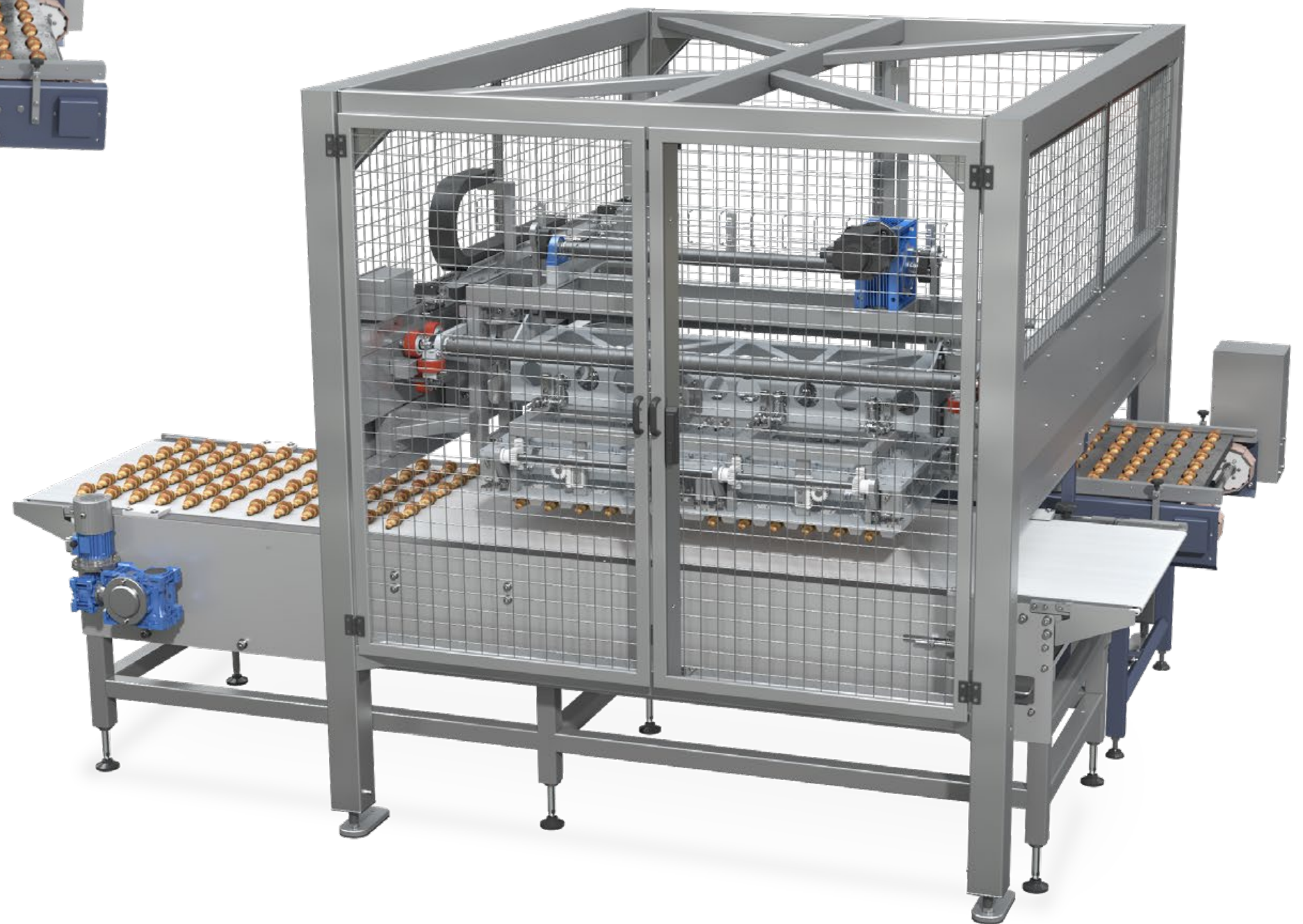
INFEEED SYSTEM TO THE CARTONING MACHINE



ROBOT MANIPULATOR



The machine is designed to remove the product from the baking sheets with its following spreading on a conveyor belt without overturning or damaging the product.





PRODUCTION LINES

AUTOMATIC WAFER PRODUCTION LINE

The equipment is manufactured according to the technical task of the Customer.
All items in contact with the product are made of stainless steel and materials permitted in the food industry. Control over the work of all components of the line is carried out by the control system, made on the basis of the controller.
The design of the line components provides easy access to the nodes for maintenance.

BASIC PRODUCTION LINE SET INCLUDES:

- wafer sheets cooler;
- contact type machine for the formation of wafer blocks;
- tower-type wafer blocks cooler;
- machine for cutting wafer blocks;
- control cabinet with touch screen operator panel.

Wafer sheets cooler

Designed for cooling wafer sheets at room temperature without the use of additional cooling equipment

Power: up to 0.5 kW

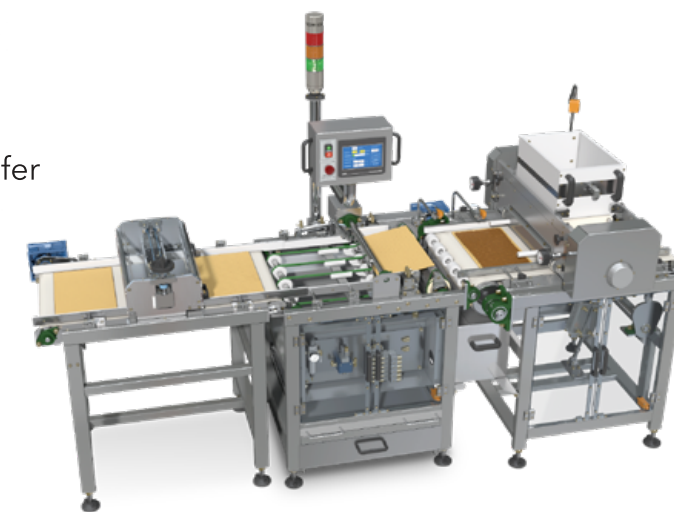


Wafer blocks forming machine

Designed for applying the filling on the wafer sheets by the contact method

Productivity: up to 30 sheets/min

Power: up to 0.5 kW



Contactless wafer blocks forming machine

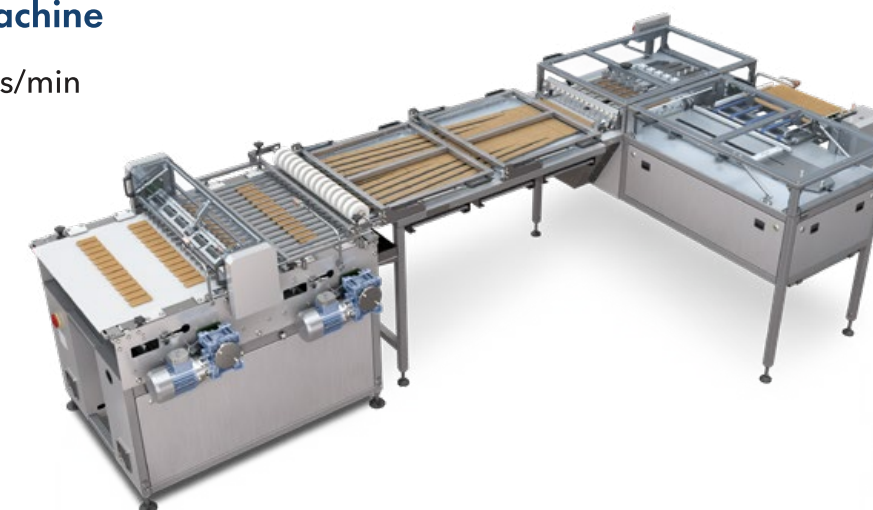
The equipment is designed for applying fatty fillings on wafer sheets in a contactless way

Productivity: up to 35 sheets/min

Wafer blocks cutting machine

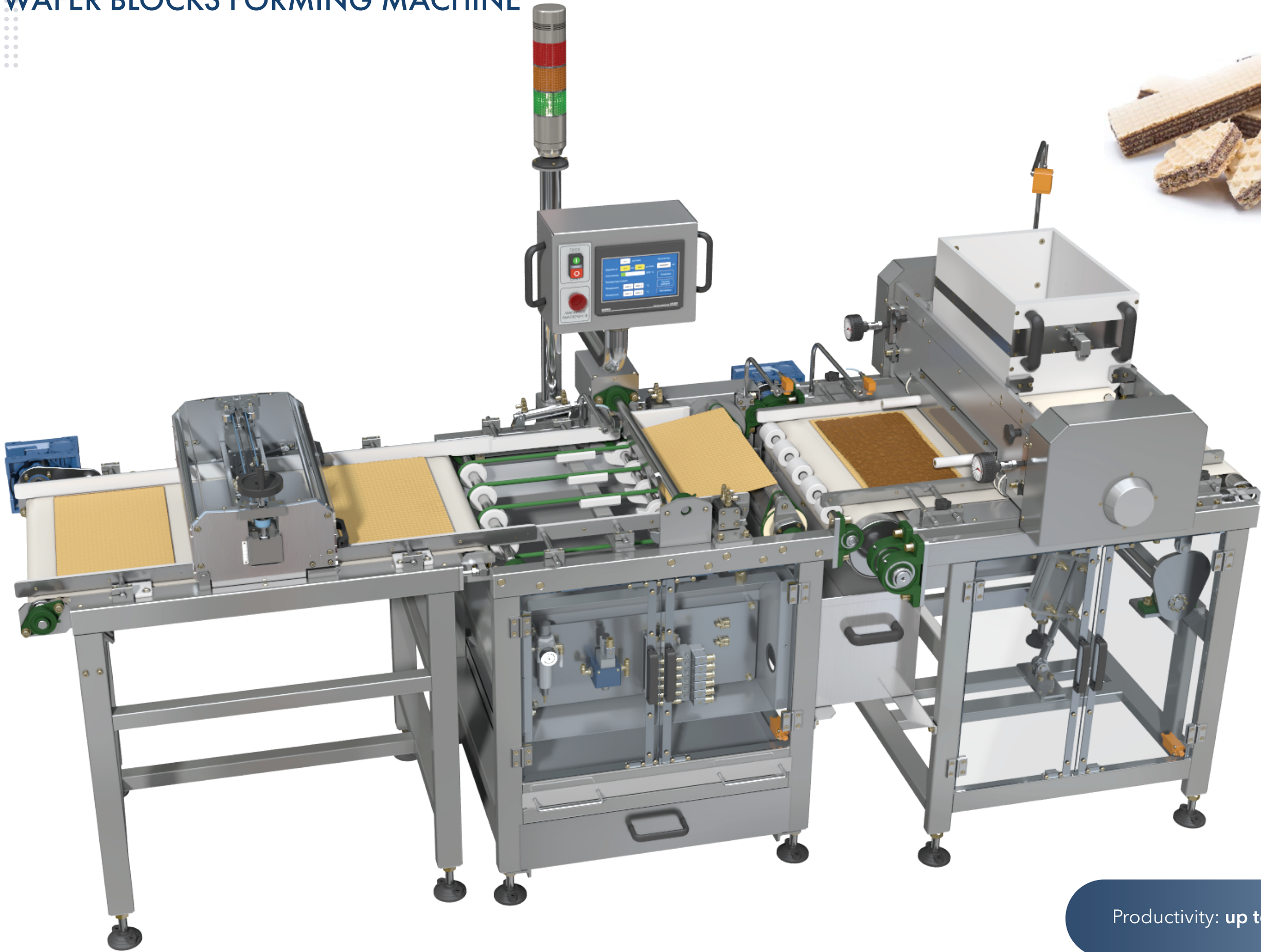
Productivity: up to 10 blocks/min

Power: up to 3.5 kW





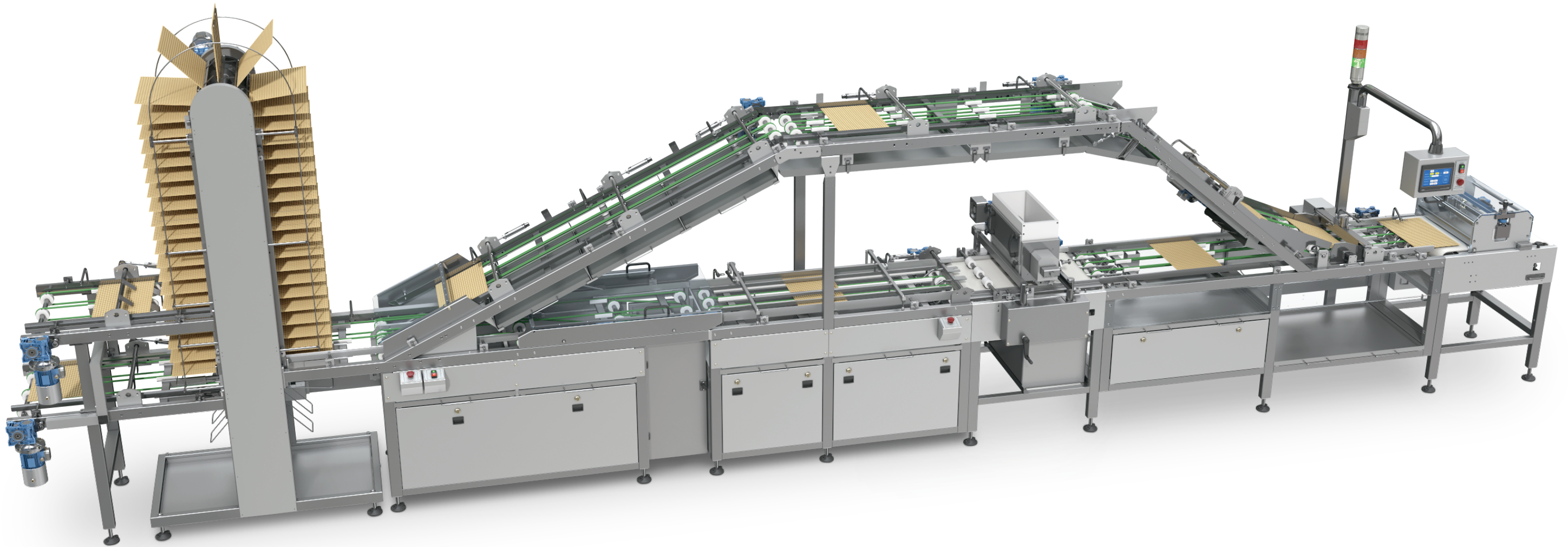
WAFER BLOCKS FORMING MACHINE



Productivity: up to 400 sheets/min



CONTACTLESS SINGLE HEAD WAFER BLOCKS FORMING MACHINE



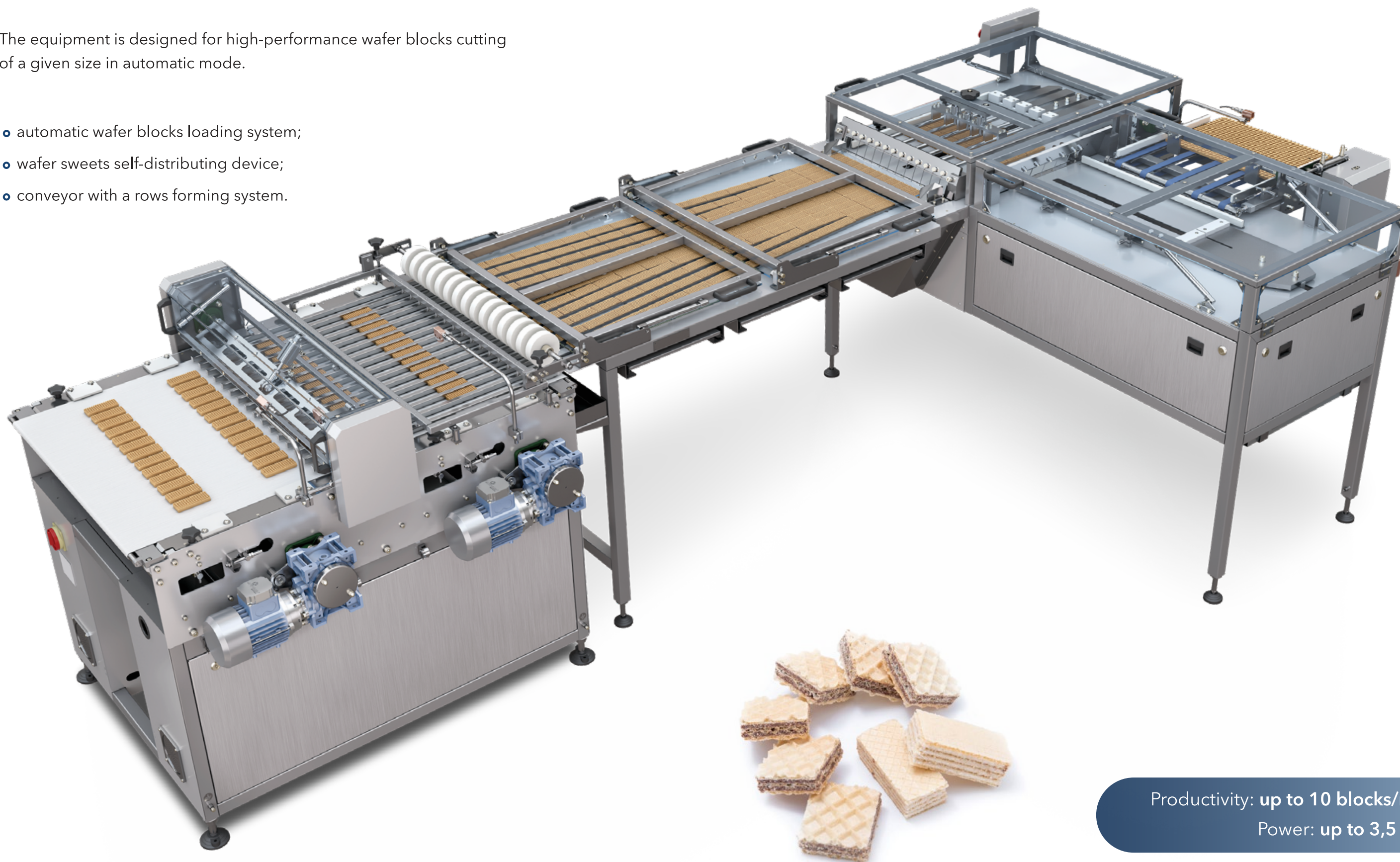
Productivity: up to 30 sheets/min



WAFER BLOCKS CUTTING MACHINE

The equipment is designed for high-performance wafer blocks cutting of a given size in automatic mode.

- automatic wafer blocks loading system;
- wafer sweets self-distributing device;
- conveyor with a rows forming system.



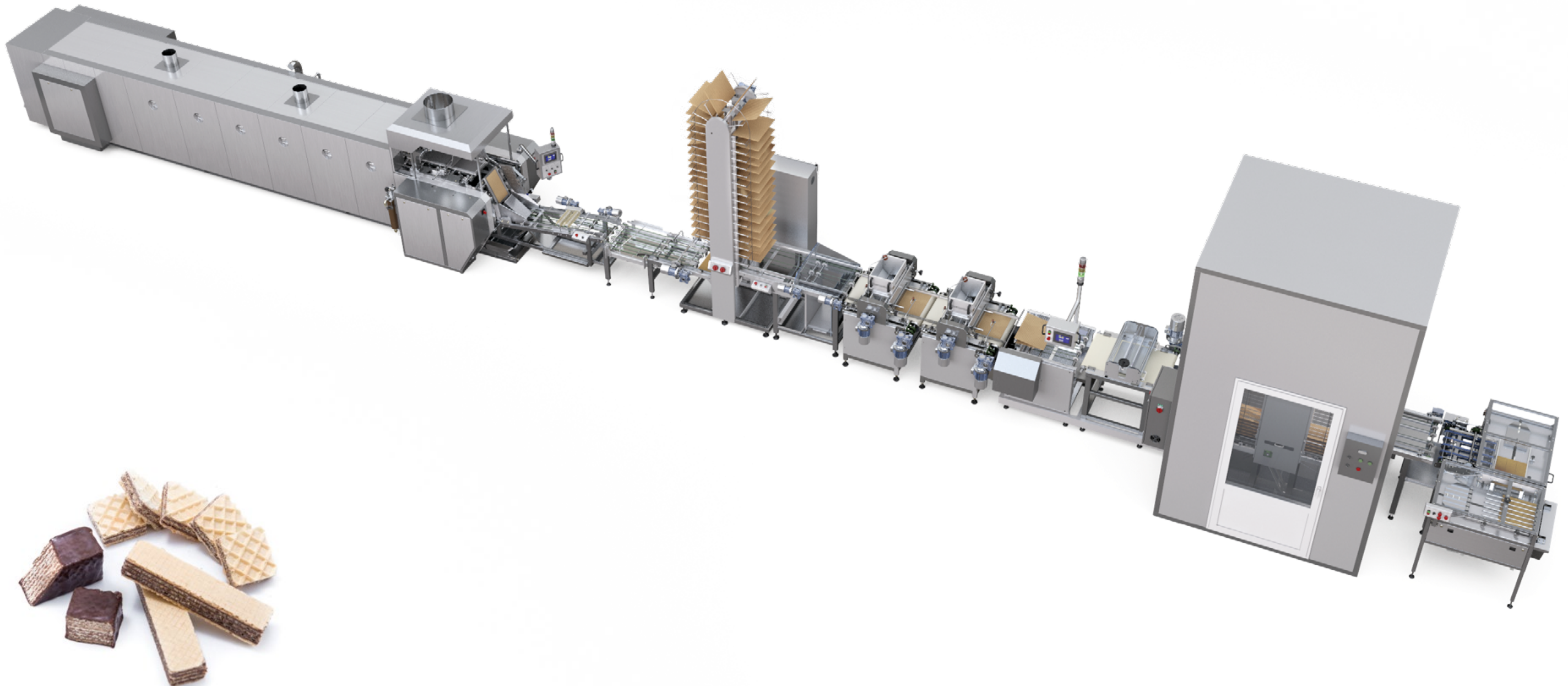
Productivity: **up to 10 blocks/min**
Power: **up to 3,5 kW**



AUTOMATED FLAT WAFER PRODUCTION LINE

The line is designed for baking, application of the filling, application of the filling on the wafer sheets, their cooling and cutting in automatic mode.

The capacity of the line is determined by the capacity of the oven, the properties and the amount of filling between the wafer sheets.





AUTOMATIC LINE FOR PRODUCTION OF CEREAL BARS

The line is intended for the formation forming of a continuous layer of confectionery mass, its cutting in accordance with the required size, distributing of chopped candies and their submission to the glazing machine.

BASIC PRODUCTION LINE SET INCLUDES:

- dry components dispenser in the mixer;
- mixer (for mixing dry components with syrup);
- unit for the formation of the layer;
- cooling chamber;
- slitting unit (mechanical);
- distribution conveyor;
- cross cutting unit;
- control system.

OPTIONAL EQUIPMENT:

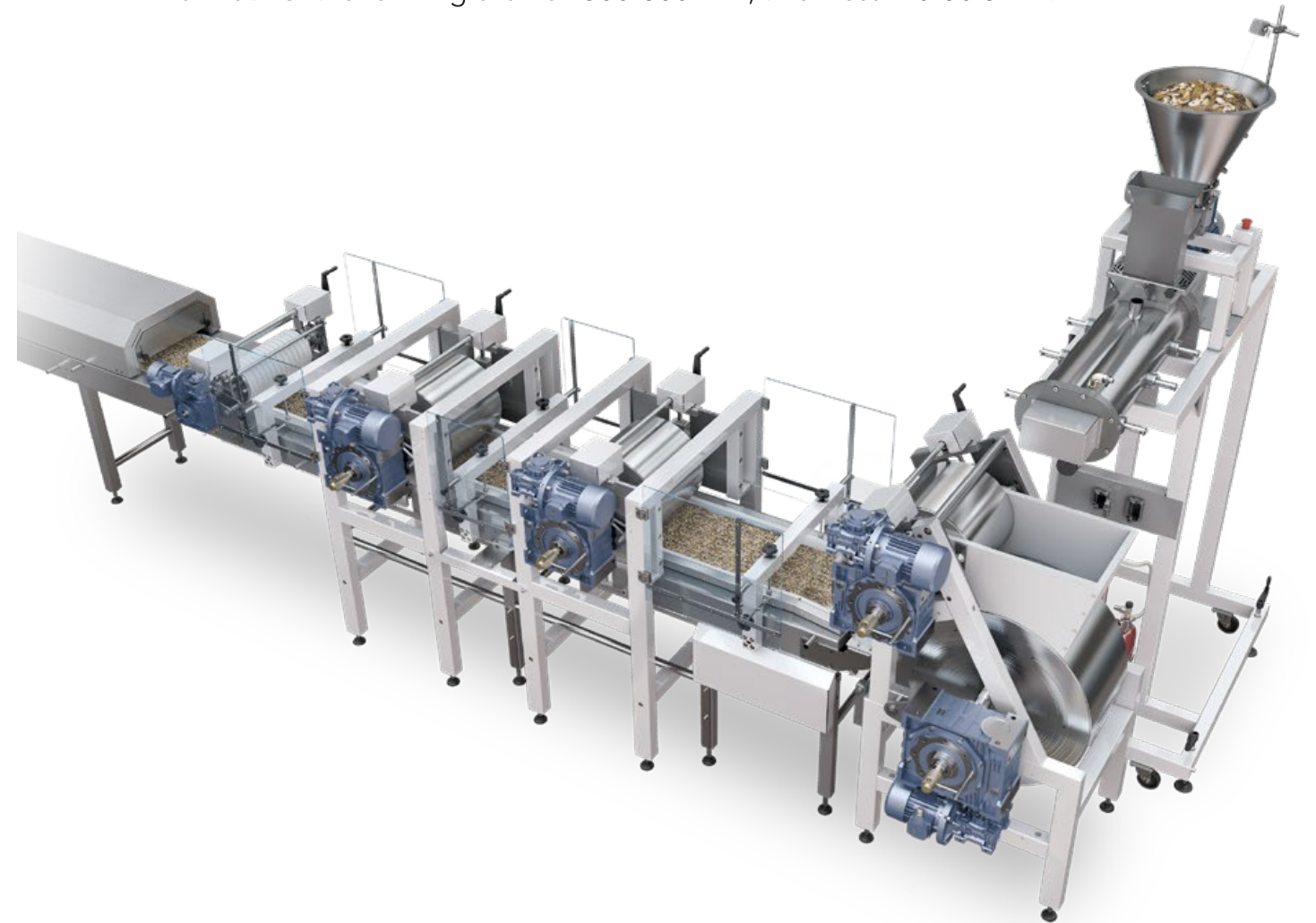
- dry components mixer;
- belt and bucket conveyor for feeding dry components;
- syrup dosing pump;
- cooking pot cooker for syrup;
- Storage container tank for syrup;
- nougat layer formation unit;
- caramel layer formation unit.



Unit for the formation of the layer

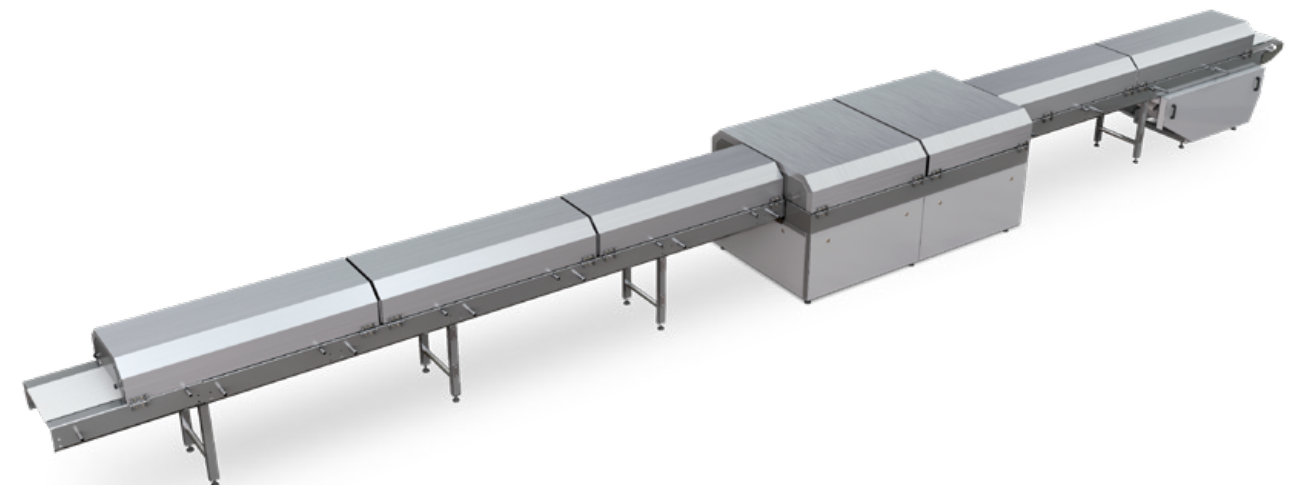
Mass from the hopper passes through the drums, which form the primary continuous layer of the product and feed it onto the conveyor belt.

The width of the forming drums - 300-600 mm, thickness -10-30 3mm.



Cooling chamber

The chamber is designed to cool the formed reservoir, namely, bringing it to the desired temperature at which utting will be possible



Layer slitting unit

It provides longitudinal cutting of the layer into strips of width corresponding to the width of the finished product. The unit is a shaft with circular blades with a cleaning and lubrication system mounted on the frame of a straight-through conveyor.

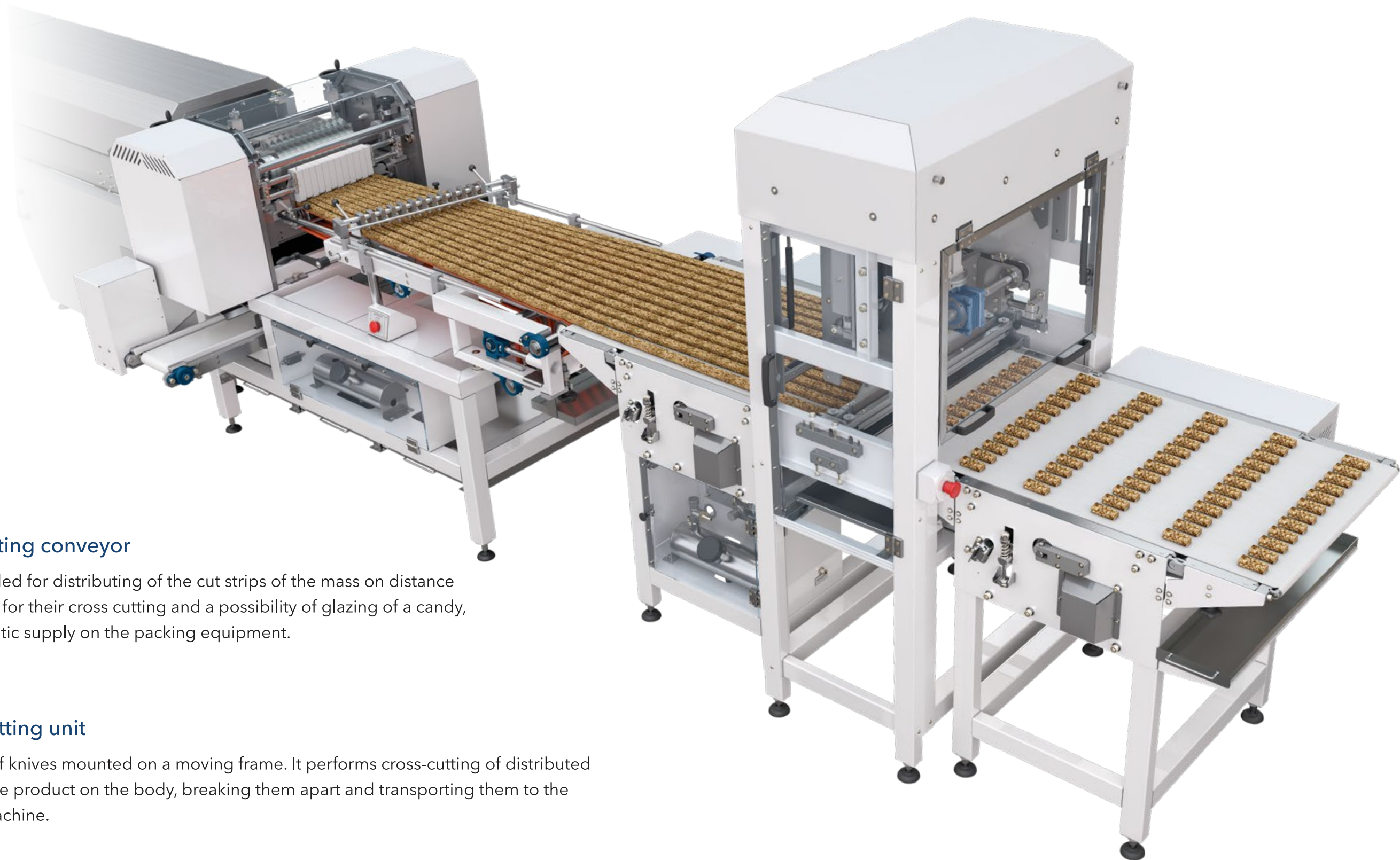
Distributing conveyor

It is intended for distributing of the cut strips of the mass on distance necessary for their cross cutting and a possibility of glazing of a candy, or automatic supply on the packing equipment.

Cross cutting unit

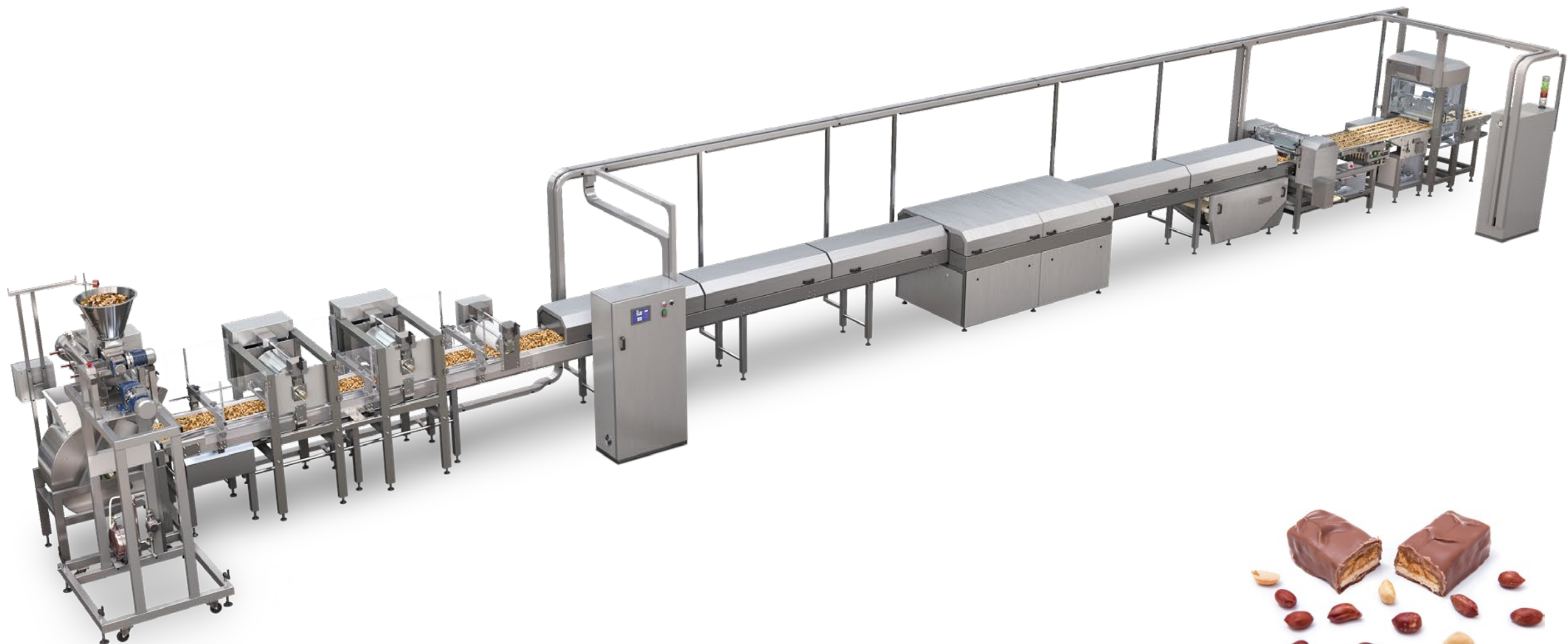
It is a set of knives mounted on a moving frame. It performs cross-cutting of distributed strips of the product on the body, breaking them apart and transporting them to the glazing machine.

It is possible to install a ultrasonic knives.





AUTOMATED LINE FOR PRODUCTION OF BARS



Line productivity with standard equipment
without overlocking: **up to 500 kg/hour**

Power: **up to 30 kW**





FORMING AND EXTRUSION LINE

The line is intended for forming candies by dividing and running in portions of roasted mass. It is possible to install a filling unit in the product bundle.

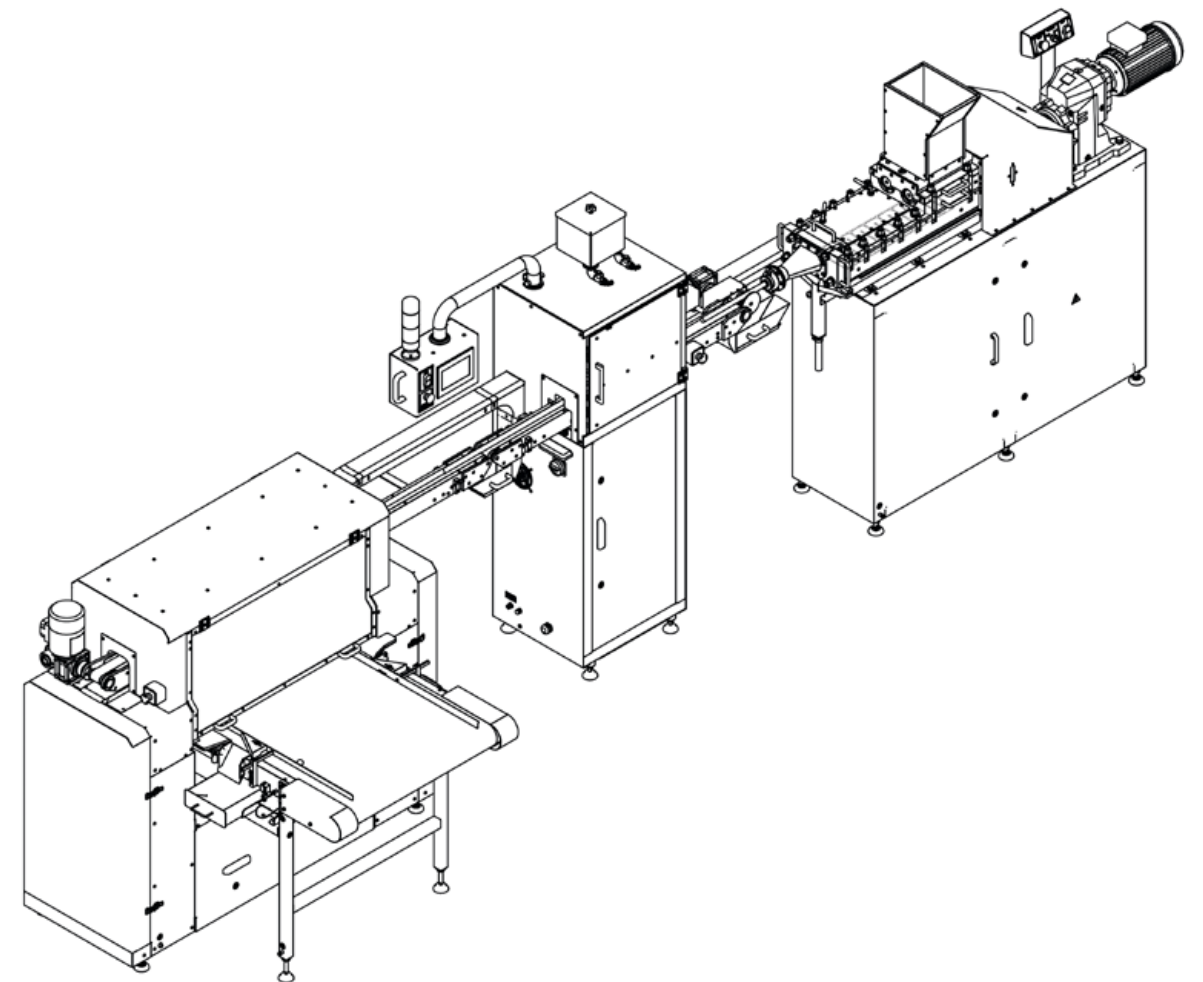
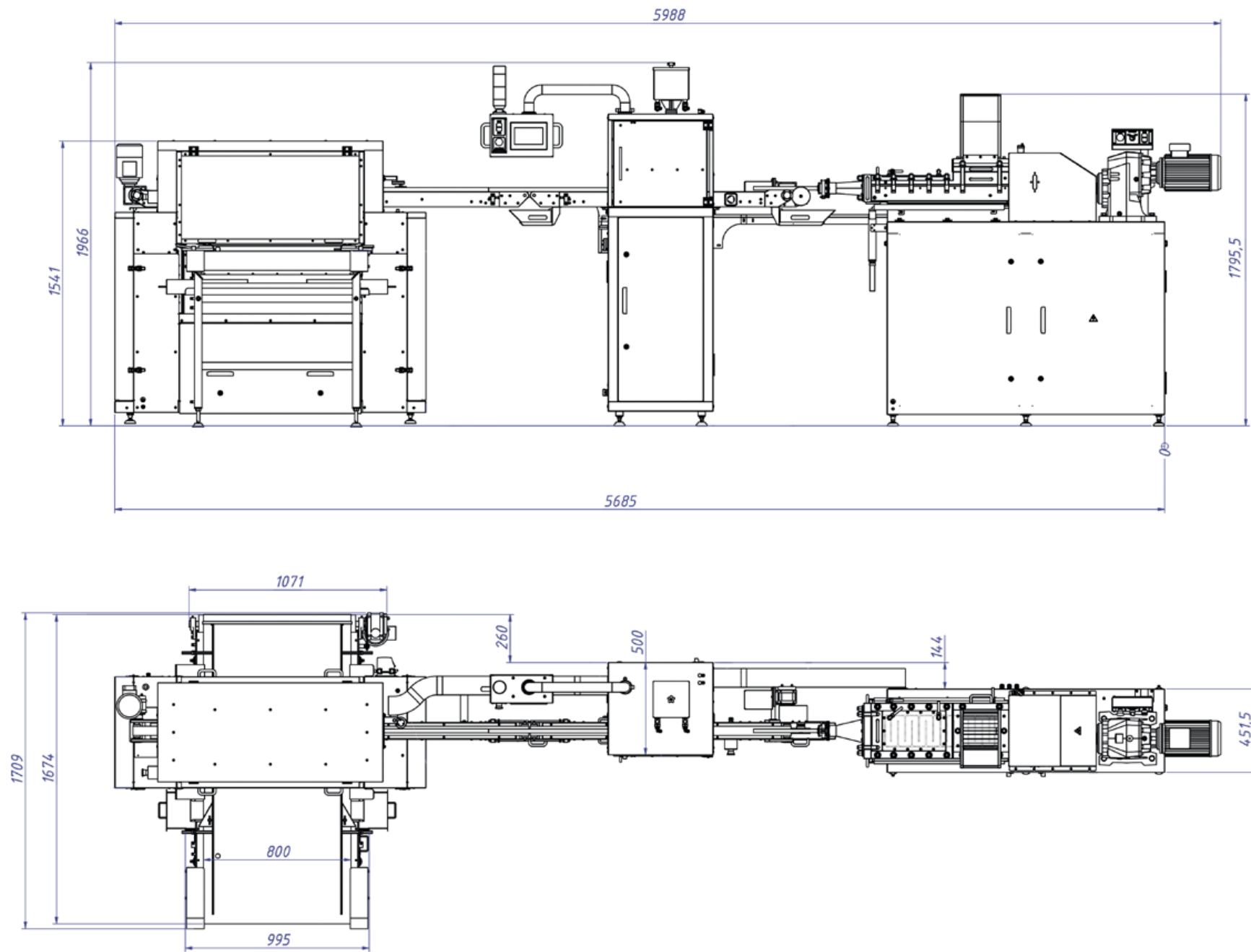


Productivity: up to 150 kg/hour





FORMING AND EXTRUSION LINE (OVERAL DIMENSIONS)





GLAZES, FILLINGS

EQUIPMENT COMPLEX KO 500 FOR COATING PREPARATION

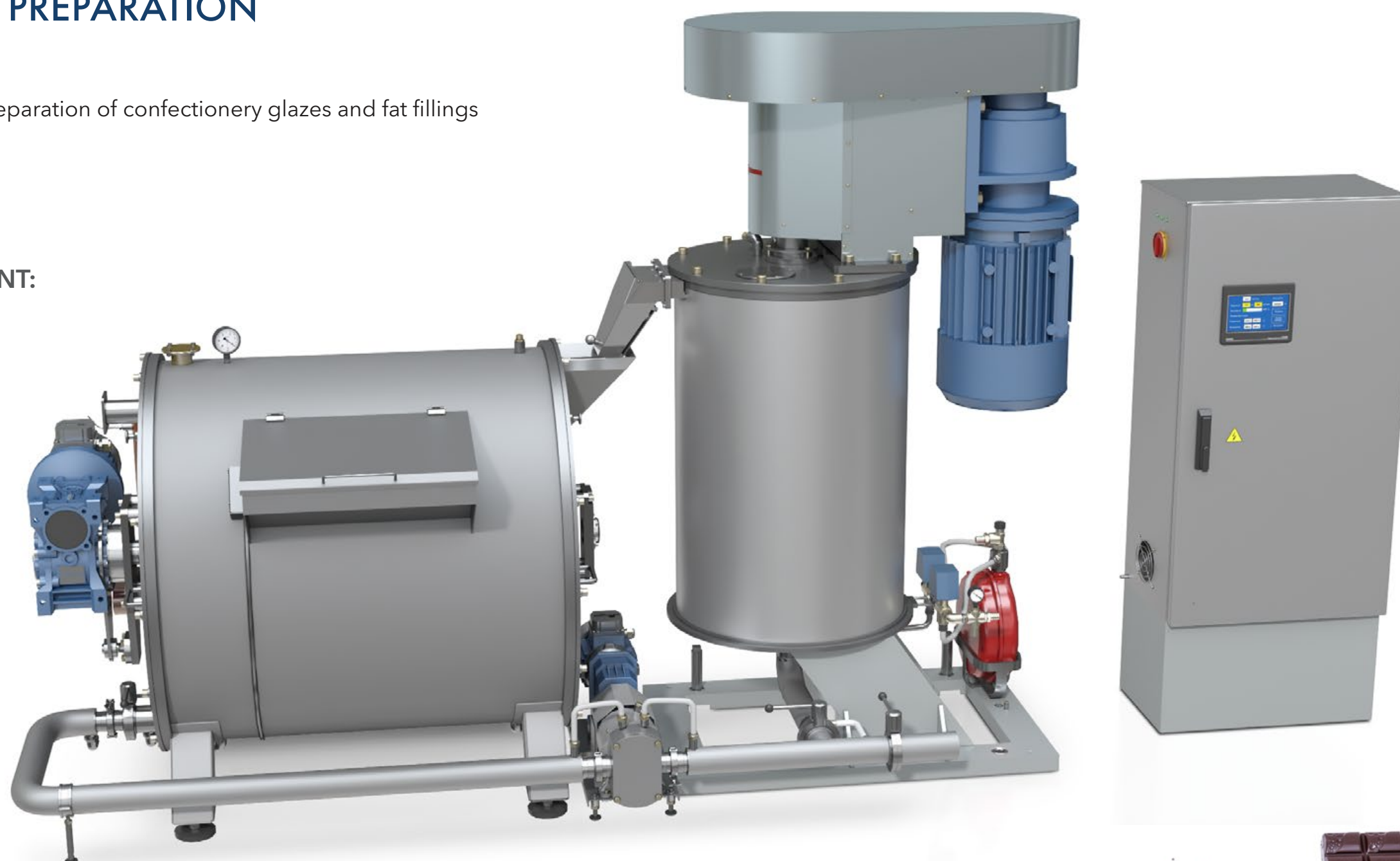
The complex is designed for the preparation of confectionery glazes and fat fillings by mixing and grinding.

COMPOSITION OF EQUIPMENT:

- ball mill;
- mixer;
- product feed pump;
- pipeline;
- control cabinet.

OPTIONAL EQUIPMENT:

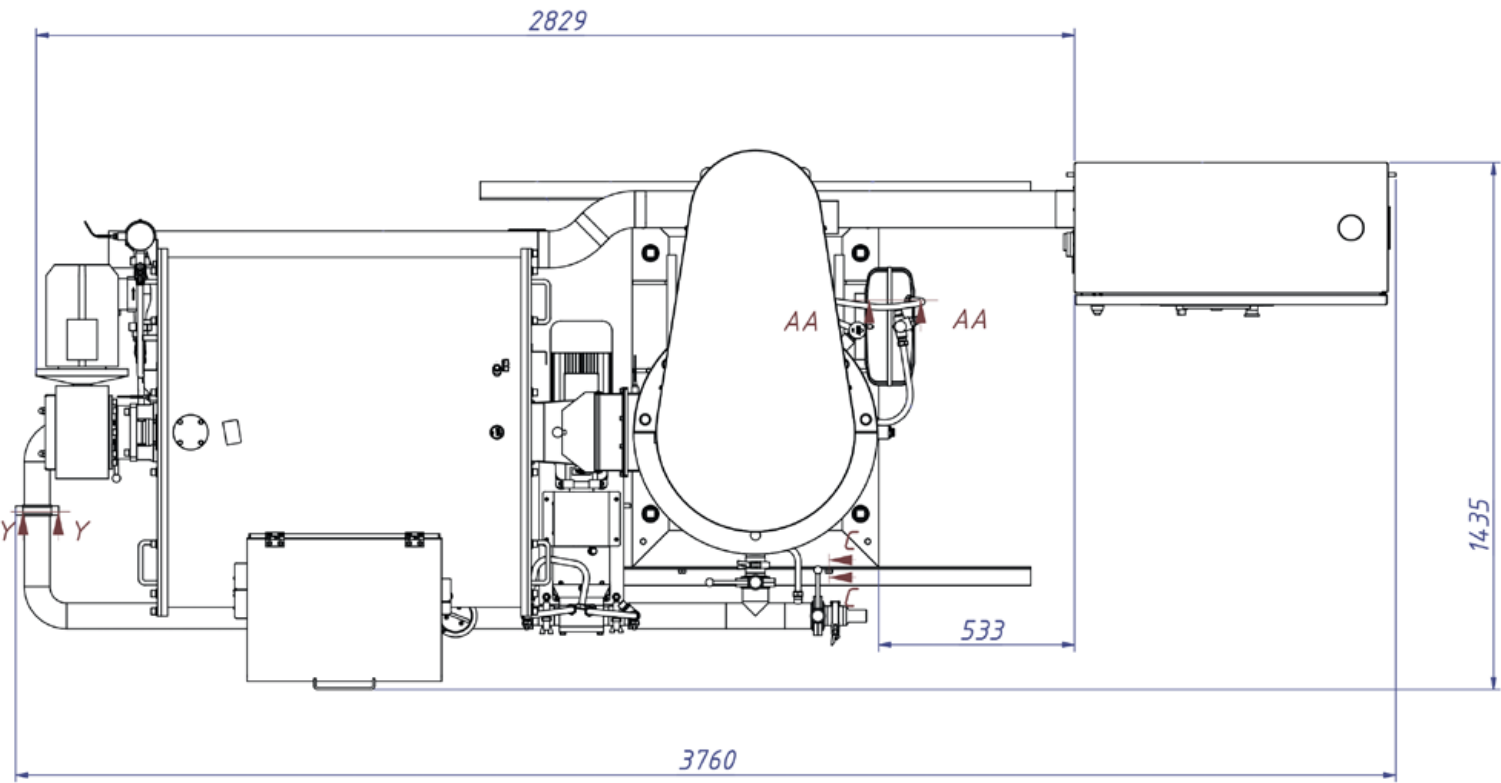
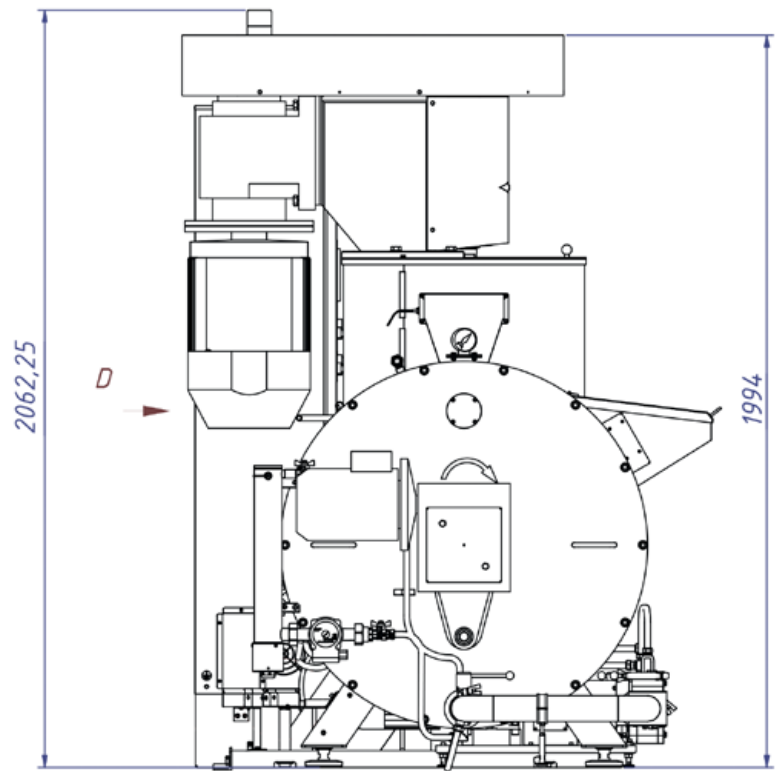
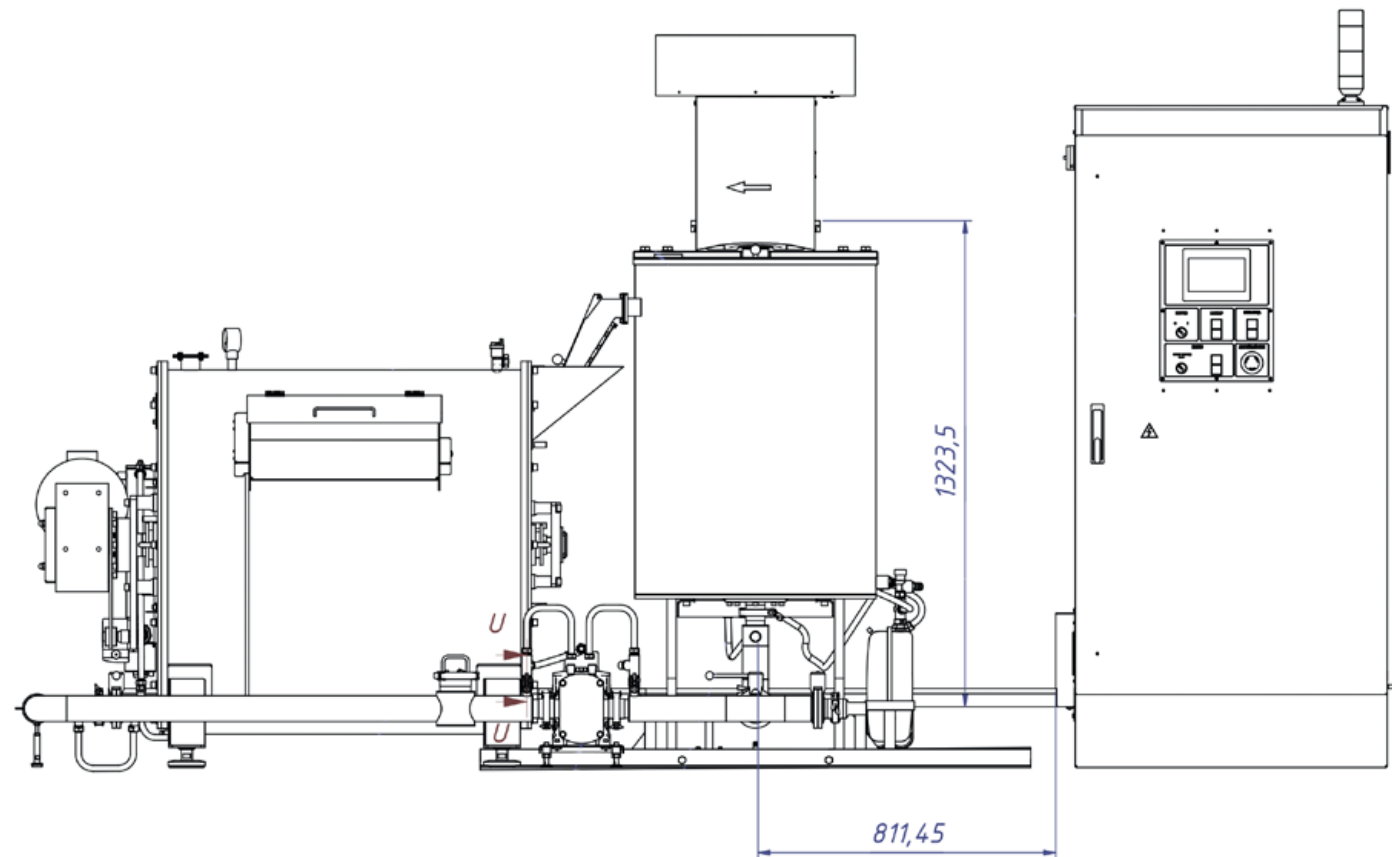
- glaze storage container tank;
- fat storage container tank;
- fat melter;
- product feed pump;
- pipeline.



Productivity: up to 500 kg/2h.30 min



EQUIPMENT COMPLEX KO 500 FOR COATING PREPARATION (OVERAL DIMENSIONS)





AUTOMATIC COMPLEX FOR THE PREPARATION OF GLAZE

Is designed for the preparation of confectionery glazes and fatty fillings by mixing and grinding.





Storage container tank

HIs designed for the preparation of confectionery glazes and fatty fillings by mixing and grinding.

Volume: **up to 5000 l**



Dough turbo mixer

Turbo mixer is designed for making waffle dough. The working volume of the mixer is 60 litres.

Mixing time (depending on the state of the dough components and its formulation), min.: **3-6**

Power: **4,5 кВт**

Working body: **closed-type blade turbine**

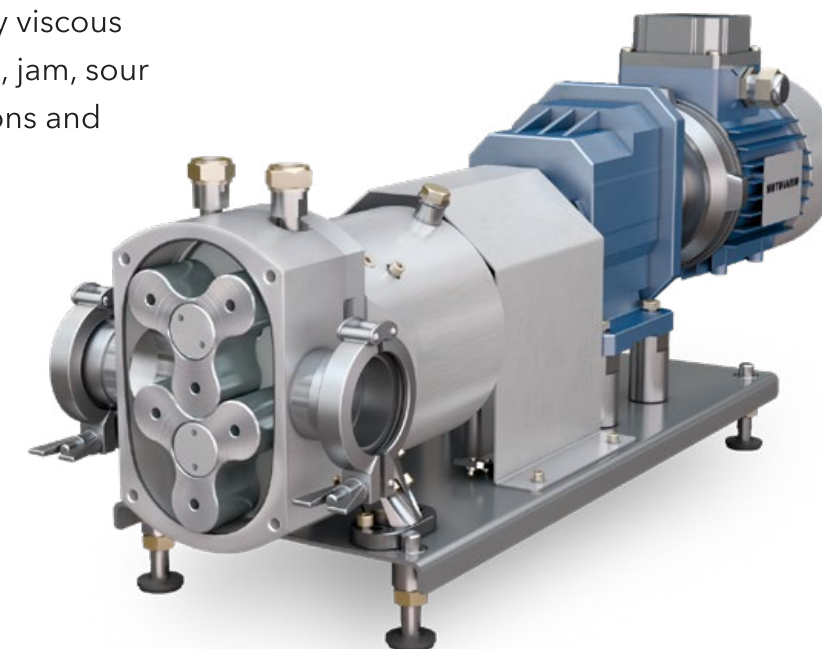
Cam Pump NK2.2

The pump is designed to supply viscous liquids (dough, liquid chocolate, jam, sour cream) without abrasive inclusions and substances.

Working body: **cams**

Productivity: **2,4 m³/h**

Power: **2,2 kW**



Gear pump

The pump is designed to supply viscous liquids (dough, liquid chocolate, jam, sour cream) without abrasive inclusions and substances.

Working body: **gears**

Производительность: **1,8 m³/h**

Power: **1,5 kW**



