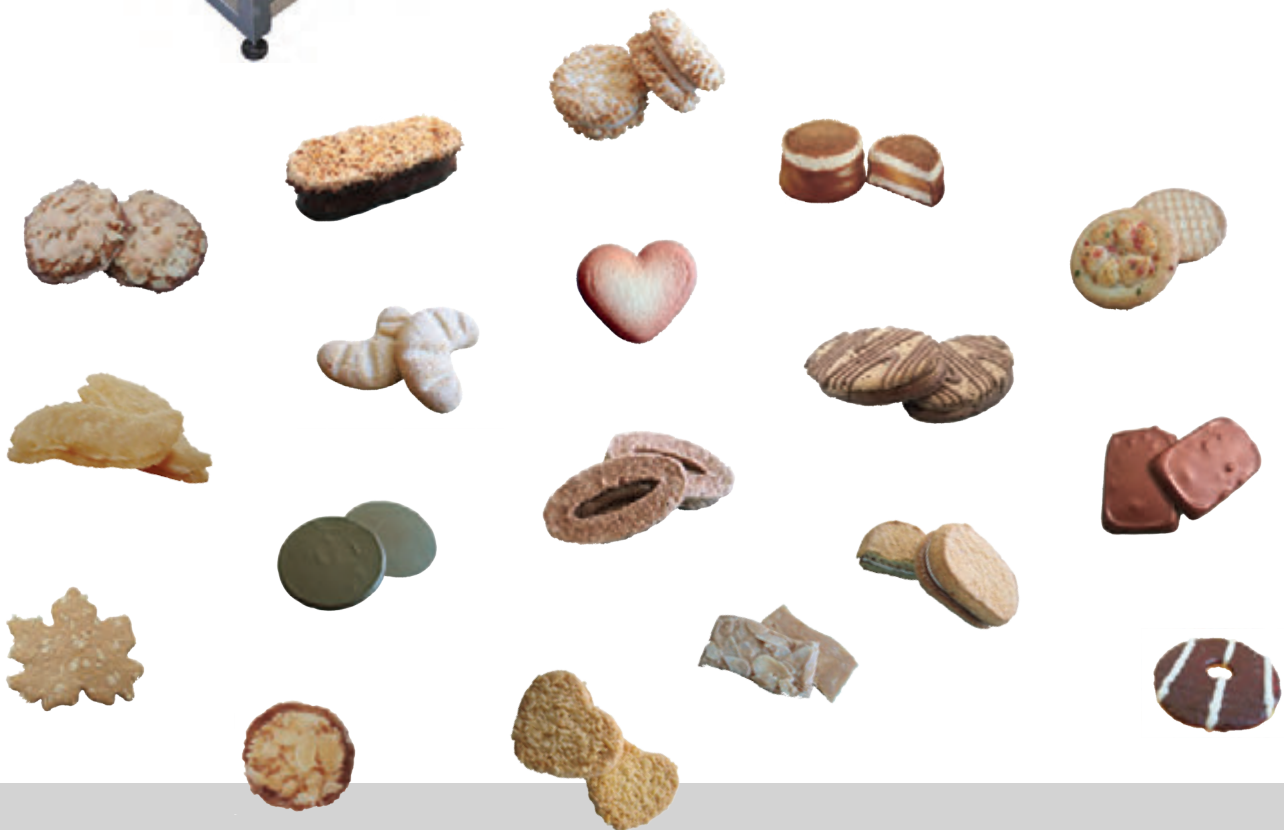


**REISDORF AG**  
**CH-8810 Horgen**  
**AUTOMATION + ENGINEERING**



**Specialised in Depositors & Sprinkling units**





## Rotary Template Depositor (RST)

The Rotary Template depositor is designed and built for easy stenciling of soft doughs, pastes and aerated masses.

Possibilities include any kind of dough that can be pumped or aerated light foam masses and others.



### Advantages

- No damage to the foam masses
- Production speed up to 12 meters per minute
- Correction in length of product during production
- Adaptation of the product in height by drum adjustment
- Minimal cleaning for batch changing
- Any kind of shape
- Automated side traction with oven band
- Automatic feeding
- Automated height / scraper adjustment

Since 1990



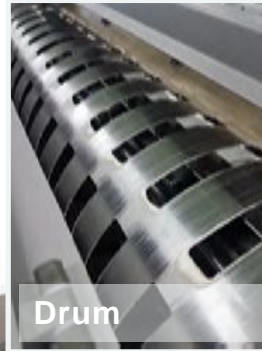
### Substances

Light foam masses, meringue, chocolate flowy cream, sauce, tomato paste, jam, caramel, creamy paste, marshmallow or any flowy masses.

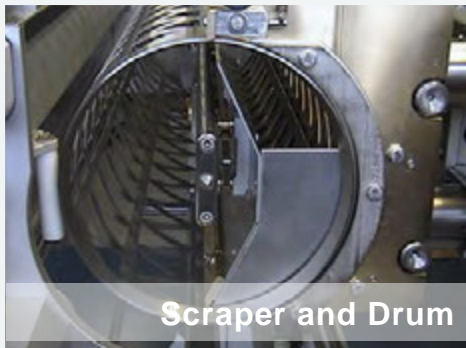




Hopper with dough



Drum



Scraper and Drum



Stenciling output

## Technical Benefits & Sizes

- Automatic synchronisation with oven conveyor
- Low space requirement thanks to compact design
- Easy installation on the existing lines
- Sizes 400, 600, 800, 1000, 1200 and 1500 mm

Custom sizes are available upon request.



RST 400







## Target Strewer (ASM)

This machine is designed to place pre-selected amounts of strewing materials, directly on to the products on the oven conveyor.

The targeting device is equipped with a retraction system that leads to the exact positioning of the materials.

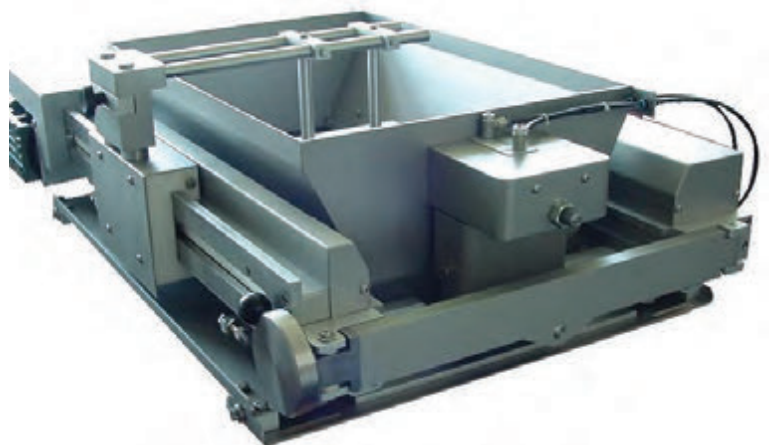


### Advantages

- Quick changeable strewer template
- Target traction system for production speeds of up to 12 meters per minute
- Easy to integrate on an existing line
- Simple and easy batch change
- Unit can be mounted in a fixed position or onto a retraction system
- Dosing or sprinkling amount adaptation and position adjustment during production
- Simultaneous sprinkling or dosing on several rows
- Easy to clean

### Substances

Any powder, sugar (powder & crystal), crumbs, rice crisps, nut pieces, pistachio, smarties, chocolate chunks, coconut slices and many more.



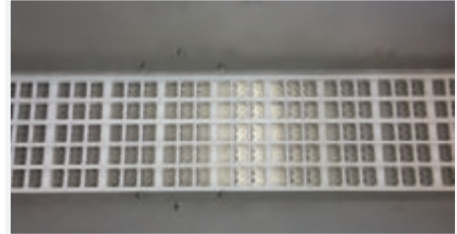
## Dosing Template

- For material sizes, greater than 4 mm
- Volumetric dosing system
- Specialised handling to reduce damage of material
- Automated protection cups for heavy materials



## Sprinkling Template

- For material sizes, smaller than 4 mm
- Sieve based sprinkling system
- Adjustable amount by frequency



## Sizes

Our machines are available in a variety of widths:  
400, 600, 800, 1000, 1200 and 1500 mm  
Custom sizes are available upon request.







## Capper and Creamer (SMA)

The Capper and Creamer assembly is designed to sandwich products directly on the oven conveyor.

Keeps the alignment of the biscuits even after capping for further processing or decoration.



### Advantages

- Sandwich directly on the oven conveyor
- Realignment of product not required
- Product detection down to 2 millimeters in height
- Easy interchangeable suction device for different products
- Increased yield thanks to capping directly on the oven conveyor
- For speeds up to 8 meters per minute
- Minimal maintenance
- Multiple lines simultaneously

### Substances

Light foam masses, meringue, and many more that have a solid surface after baking.



## Functionality

The SMA capping machine has a 5-Axis pick-up and place displacement system which are directed by a series of product detectors.

After baking and cooling of the products, the SMA may deposit any type of filling onto every second row of products. The pick-up arm takes the product row that does not have any filling on it and places it directly on to the product.

The finished product is a top-top sandwiched biscuit. Displacements can be corrected by any offset setting in the panel.



## Sizes

Our machines are available in a variety of widths:  
800, 1000 and 1200 mm  
Custom sizes are available upon request.





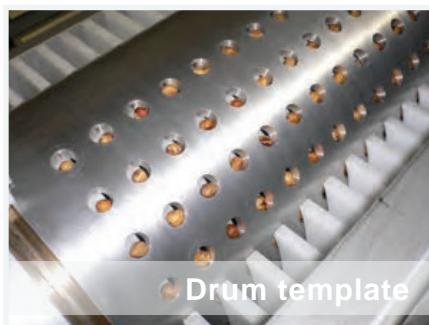
## Nut Depositor (NE)

The Nut Depositor is designed to drop single calibrated nuts onto products with high efficiency and precision.

Possibilities include any sphere shaped or other calibrated products.

### Advantages

- Guaranteed efficiency 99%
- Can be operated by conveyor chain or autonomously with servo motor
- Hopper and drum can be removed for easy cleaning
- Automatic feeding device directly into the hopper
- Template drum design with interchangeable formats







## Dosing & Pressing (DA)

The Dosing and Pressing machine is designed to compress and dose dry ingredients. The products are pressed directly onto the oven conveyor.

With the help of a binder, the product holds together during baking.

### Advantages

- Adequate for Florentine powder and similar materials
- Speeds up to 4 meters per minute
- Precise product shapes
- Exchangeable template system
- Retraction system for precise synchronisation
- Automatic synchronisation with oven conveyor
- Easy installation on the existing lines



Product before baking

### Sizes

Our machines are available in a variety of widths:  
400, 600, 800, 1000 and 1200 mm  
Custom sizes are available upon request.



DA 400



# Dust-free sugar sprinkler (DDS)

The sprinkler is optimal for continuous sprinkling on baked or chocolate products.

## Advantages

- To sprinkle powder sugar, cocoa powder, crystal sugar or any similar powder
- Dust-free sprinkling process
- Easy to clean with mobile cart
- Adjustable sprinkling amount



# Vacuum Device (VS)

To remove sprinkling excess from oven band with optional recirculating cycle system.

## Advantages

- To capture excess material
- Adjustable vacuum strength
- Easy pass through function when not in use
- Recycle system



# Rake Device (TO)

To transfer and align products from the oven conveyor to the transport conveyor.

## Advantages

- Up to 4 meters per minute
- Additional closed surface drum for products that are not capped
- Interchangeable rake device
- Fully automated
- Rake device as blade or with pins



## Other Machines

Other machines made from Reisdorf AG for food-related production.

## Machines

- Stamping machine
- Cutting machine
- Handling Machine for Waffle Biscuits

Please contact us or ask our representatives for more information.





### **Rotary Template Depositor (RST)**

- Dough depositing, stenciling
- Light foam masses, meringue, chocolate, etc.

### **Target Strewer (ASM)**

- Sprinkles or doses directly on top of the product

### **Capper and Creamer (SMA)**

- Sandwiching products directly on oven conveyor

### **Nut Depositor (NE)**

- Depositor for single nut placement

### **Dosing and Pressing Machine (DA)**

- Dose and press dry-ingredients onto oven conveyor

### **Other Machines**

- Vacuum Device (VS)
- Rake Device (TO)
- Stamping Machine
- Handling Machine for Waffle Biscuit
- Customized Machinery

Please contact us, our specialists will be happy to advise you on specific solutions and possible application methods.

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