



NEW

Capper with Creamer (SMA)

The On-line 5-Axis capper and creamer assembly can sandwich products directly on the oven conveyor.

Advantages

- Sandwiching directly on the oven conveyor.
- Realignment of products not required.
- Any type of solid surface biscuit with or without sprinkling material.
- Product detection down to 2 millimeters in height.
- Increased yield thanks to capping directly on the oven conveyor.
- For speeds up to 8 meters per minute.
- Easy interchangeable suction device for different products.
- Low cost maintenance.



Product capping output with chocolate cream

Substances

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

Sizes

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

Functionality

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

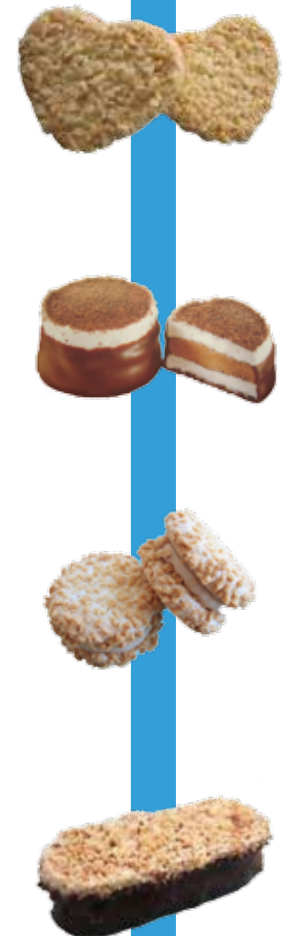
After baking and cooling of the products, the SMA can deposit any type of cream onto every second row of the products. The suction device takes the empty product row and sandwiches directly on to the creamed product.



Suction device



Capping and creaming On-line



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

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