

Commercial offer

Dear Sirs, Thank you for your interest in our products and send you an offer for confectionery equipment for industrial production of cookies "Nut" model 2023 model range.

Automatic full-cycle oven for production of confectionery products "nut" JetNut 744 the actual obtained productivity varies in the range from 55 to 68 kg/hour of finished "nuts" by two operators.

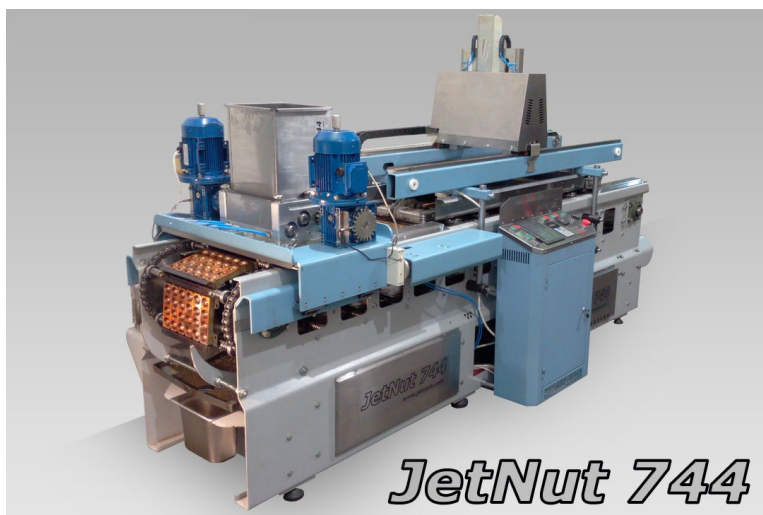
By building production from several such automatic full-cycle ovens, you can get any required daily productivity.

Practice has shown that due to the complexity of the technology for producing finished "nuts", it is unreasonable to produce lines with a higher productivity than JetNut 744. Since the inevitable defective products, breakdowns, entail high risks of disruption of shipments and high costs for start-up defects. Which is unreasonable. For this very reason, we abandoned the production of large lines in favor of compact ones. And judging by the feedback from our customers, our strategy has been chosen correctly.

Since 2009, we have been continuously working on improving and upgrading our ovens. Constant communication with our customers at the operator and mechanic level has allowed us to adapt the equipment to the aggressive working environment associated with the production of such a complex product as the traditional "Nut" with condensed milk. Our main tasks along the way were:

- Reliability and simplicity of mechanisms operating under the influence of high temperatures, endless streams of melted margarine, constant fire hazard, oily smoke.
- A separate difficulty is the precise dosing of thick shortcrust pastry and the fight against inevitable flash.
- Repeatability of mechanical operations with millions of operating cycles.
- Long service intervals
- Low operating costs
- And most importantly - reducing manual labor to a minimum.

JetNut 744 Full-Cycle Automatic Oven for Baking Nut Shells





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Production of confectionery equipment

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The latest version of the oven (v5) has the following changes:

- reliable mechanical manipulator grippers;
- energy-efficient matrix heating circuit using an inductor;
- improved fat collection system;
- modified oven layout
- flash trimming device;
- "Detachment" system (assistant in the process of product detachment when opening the mold)
- updated control panel, software and others.

The automatic full-cycle oven has the following characteristics:

Number of negative molds (pcs.) 31

Number of positive molds (pcs.) 8

Power of the upper heating zone (kW) 6

Power of the lower heating zone (kW) 20

Number of nozzles on the deposit (pcs.) 12

Calculated productivity (cycles/min) 4

Shell productivity From 33 to 40 kg/hour, depending on the recipe and degree of baking

Error in the weight of the workpiece (max) 9-12%

Unitization control system Industrial controller OMRON

Baking time of one tray with 12 workpieces (factory setting) 168 sec.

Voltage (Volt) 380

Installed capacity (kW) 29

Power consumption "on the go" no more than (kW) 23

Overall dimensions (L mm x W mm x H mm) 3300x1100x1600

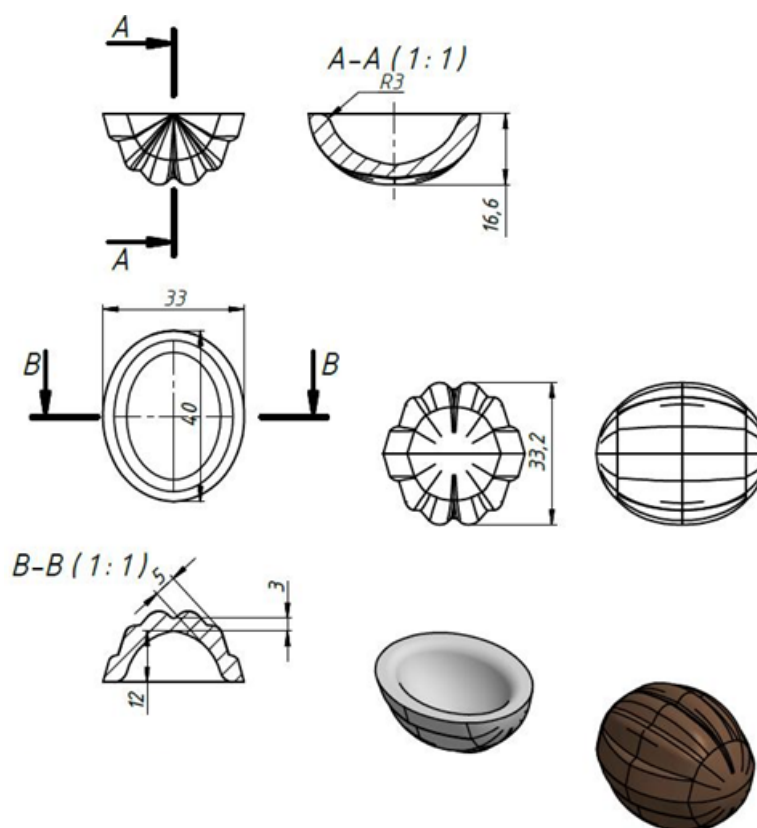
Weight of the unit (t) 1200

Continuous operation time - Unlimited

Warm-up time before start-up (minutes, no more than) 35

Dough hopper volume (liters) 23

Service personnel (persons) 1



The JetNut oven is a highly specialized unit designed to produce the highest quality product with the lowest possible costs, both in terms of electricity and human resources. The integrated depositing machine is designed specifically to work with traditional thick shortcrust pastry or similar in structure. These conditions impose certain restrictions on the versatility of the oven. Although the machine can be equipped with any nut-like molds, versatility is limited to specialized depositing for each product. That is, the principle of "one machine - one product" must be observed, but with the lowest possible cost and excellent quality.

The oven's operating principle is based on imitation of manual baking of similar cookies with manual nut presses. This approach gave the best result in terms of taste, repeatability of geometry, baking and energy costs. However, industrial production of these cookies imposes its own rather strict requirements on production. One of them is to minimize flash. For this purpose, the unit is equipped with a specialized depositing machine (dough dispenser). With proper furnace setup and proper equipment maintenance, flashing is absent in 95% of cases.

The delivery period (specified in the contract) of JetNut744 is 90 working days.

Delivery to the Buyer's address is carried out by the Buyer at their own expense.

The warranty period for the entire mechanical part is 12 months, for all electronic and electrical parts of OMRON 36 months, non-OMRON - 12 months.

The Manufacturer's warranty obligations do not apply to heating elements (spare heaters are included in a refillable set based on the calculation of uninterrupted operation for at least 12 months).

Commissioning work is not required when purchasing a furnace as a separate unit. The equipment is transferred configured and ready for operation upon connection of communications at the Buyer's production site.

A mandatory condition for the transfer of equipment is one-day training of the Buyer's Operator at the Manufacturing Plant before sending the Equipment.

NutFiller Nut Assembler

NutFiller is designed for filling and gluing "NUT" cookies produced on the JetNut oven.

The NutFiller device is designed as a line that performs the assembly process of the finished Nut step by step, as delicately as possible, with high precision and accurately.



The device operates as follows:

Operators manually place Nut Shells on the conveyor*

The conveyor moves the transport carts filled with Shells step by step from one section of the line to another.

- The first section is the rejection and preliminary visual inspection section. Here the operator checks the integrity and correctness of the geometry of the Shells. If necessary, he rejects damaged ones and replaces them with whole Shells. The time the transport cart stays in the section (with 24 shells on board) is 14-16 seconds. Corresponds to the setting of the JetNut 744 oven, with which the NutFiller is synchronized.

- The second section is the section for aligning the blanks before gluing. In this section, the shells on the transport cart are aligned relative to each other using a special mechanism. Correct alignment is a guarantee of geometrically correct and accurate gluing of the Nut. The alignment time is the same - 14-16 sec.

- The third section is the section for the final visual inspection of the Shells immediately before filling and gluing. The time the trolley with 24 Shells stands is 14-16 seconds.
- The fourth section is the filling and gluing section. With the help of a special technology, almost complete closure of two Shells and filling of the almost closed Nut with filling occurs. This solution eliminates the splash of filling outward and, in most cases, does not allow contamination of the filling nozzles.
- The fifth section is the section for finishing the filled NUT.
- The sixth section is the section for impregnation and holding of the Nut joint line. As it moves along this section, the transport cart with 12 Nuts already closed turns over. This allows the reverse Nut joint line to be impregnated. The Nut holding time in this section is about 5 minutes.
- The seventh section is the section for unloading the finished Nut. In this section, the transport cart opens and the finished, pre-fastened Nut falls out onto the unloading conveyor, thus entering the receiving container.

The main feature of the NutFiller device is the ability to perform delicate, precise assembly of the Nut without shifting the Shells relative to each other, without splashing the filling and the associated contamination of the mechanisms and products in contact with the Nut.



Main technical characteristics of NutFiller

Control system of the unit OMRON

Productivity (maximum) Nuts per hour 3080 pcs.

Voltage (Volt) 380

Installed capacity (kW) 3



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Power consumption "on the go" no more than (kW) 1.5

Overall dimensions (L mm x W mm x H mm) 4860x750x1200

Weight of the unit (t) 900

Continuous operation time Unlimited

Volume of the filling hopper (liters) 5

Service personnel (persons) 1 operator + 2-3 packers

Minimum dimensions of the platform for operating the oven (L mm x W mm) 6000x2400

Compressed air consumption (4 MPa), no more than 5 liters per minute

Delivery period (specified in the contract) is no more than 90 working days.

Delivery to the Buyer's address is carried out by the Buyer at its own expense.

The NutFiller unit is supplied assembled, as one unit.

The warranty period for the entire mechanical part is 12 months, for the entire electronic and electrical part of OMRON 36 months, non-OMRON - 12 months.

Commissioning is not required if the unit is ordered separately. The equipment is transferred configured and ready for operation upon connection of communications at the Buyer's production site.

A mandatory condition for the transfer of equipment is one-day training of the Buyer's Operator at the Manufacturing Plant before sending the Equipment.

Payment procedure:

30% advance payment – within 7 days from the date of conclusion of the supply agreement,

30% – within 30 days from the date of conclusion of the supply agreement,

30% – within 60 days from the date of conclusion of the supply agreement,

10% after testing at the manufacturer's plant and signing the Acceptance Certificate before shipment to the Customer.

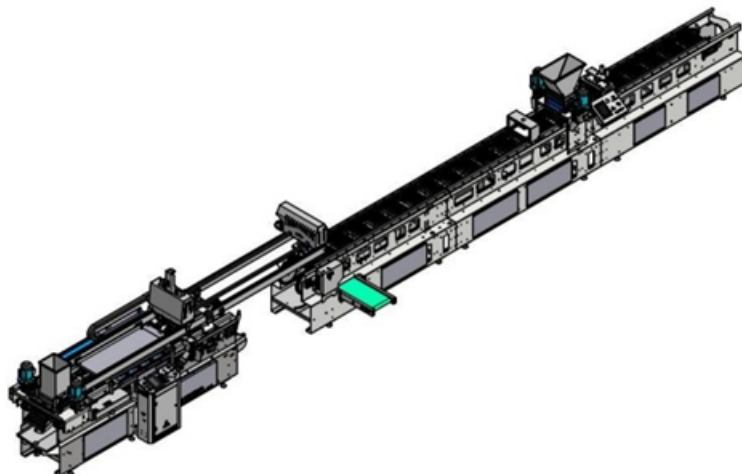
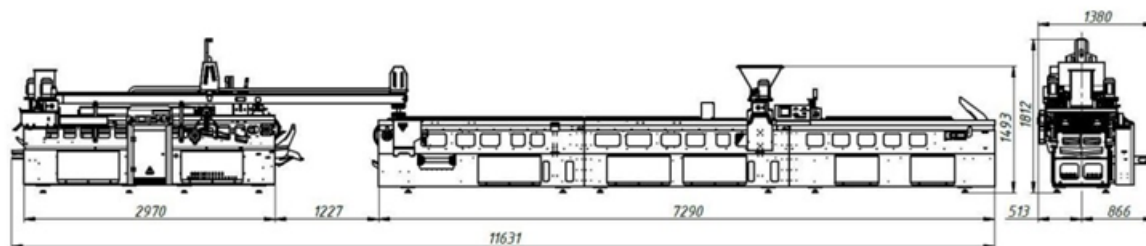
Training of personnel to operate the machine and setting up the complex at the customer's production facility is paid additionally. The cost of this service is 2,000 euros + payment for round-trip air tickets and hotel accommodation for the plant representative (1 person).



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