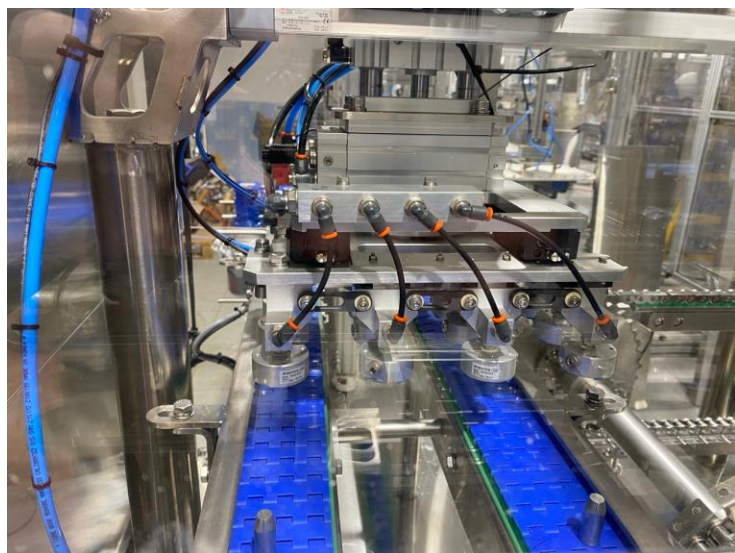
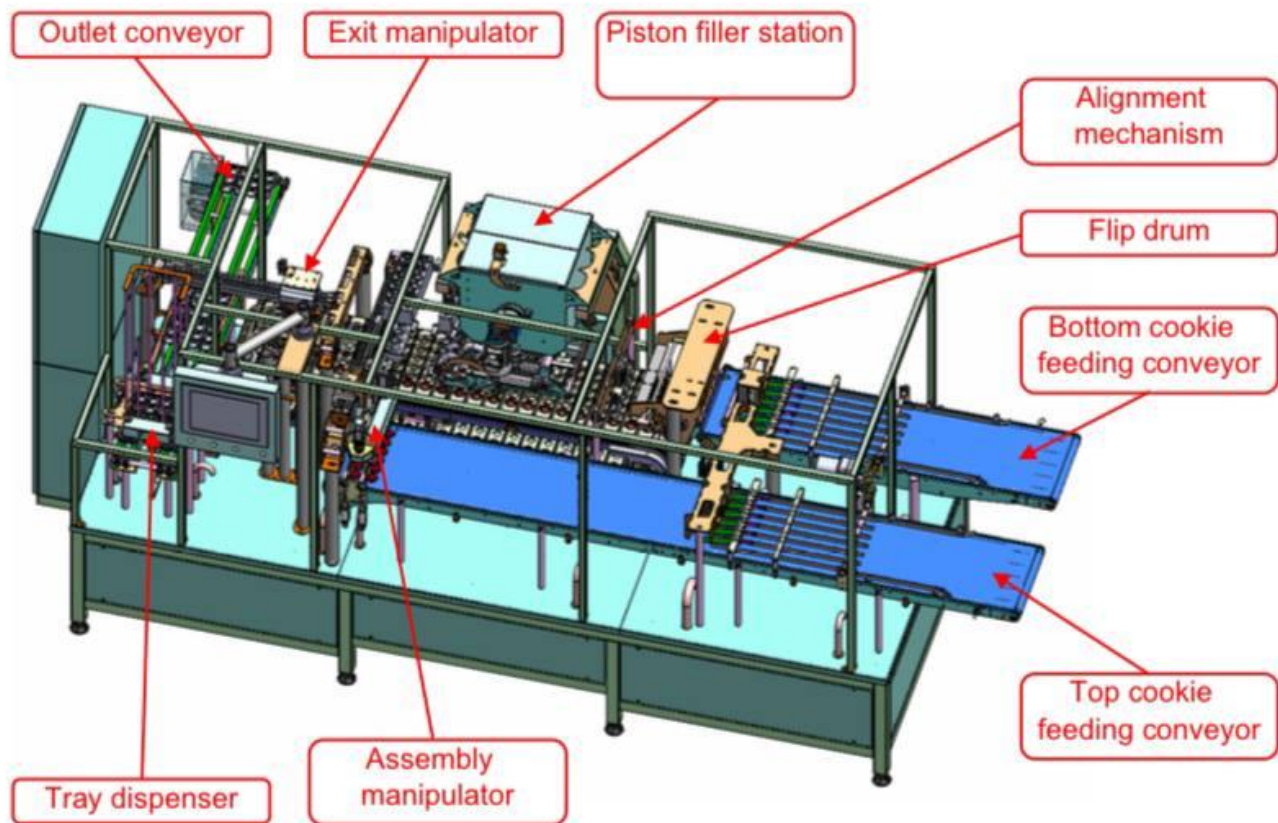


## ***AUTOMATIC MACAROON AND COOKIE ASSEMBLY MACHINE***





## General Purpose:

The modern high-performance machine is designed for the automatic assembly of macaroon cookies and other varieties of cookies with filling. The assembly is performed simultaneously on **6 lanes**, ensuring a production rate of up to **100 units per minute**. The equipment combines high operational precision with gentle product handling, guaranteeing the quality of the final product.

## Technical Specifications and Main Components:

### 1. Bottom Cookie Feeding Conveyor

- Equipped with guides to align cookies into **6 lanes**.
- A gate mechanism releases **rows of 6 units** at a time for transfer to the main conveyor.



## 2. Flip Drum

- Feeds the bottom cookie upside down onto the main conveyor.

## 3. Alignment Mechanism

- Precision system for accurate positioning of bottom cookies in the working area.

## 4. Piston Filling Station with 6 Heads

- Includes a **60-liter double-jacket tank** to maintain the filling at the required temperature.
- Ensures precise and uniform filling application on each bottom cookie.

## 5. Top Cookie Feeding Conveyor

- Moving guides align the cookies into **6 lanes**, forming a **6x2 array** at the end.
- A gate mechanism controls the release of aligned rows of cookies.

## 6. Assembly Manipulator

- Equipped with **contactless grippers** for the careful placement of **12 top cookie halves** onto the bottom cookies with filling.

## 7. Exit Manipulator

- Adjustable contactless grippers ensure the simultaneous extraction of **24 completed macaroons** from the main conveyor and their placement into trays.

## 8. Tray Dispenser

- Fully automated system for feeding trays onto the outlet conveyor.

## 9. Outlet Conveyor

- Transports filled trays with completed products for further packing or transportation.

## Key Advantages:

- **High Productivity:** Up to **100 units per minute**.
- **Full Automation:** Eliminates manual labor at all assembly stages.
- **Gentle Product Handling:** Contactless grippers prevent damage to delicate items.
- **Flexibility:** Capable of handling various types of cookies and fillings.

- **Ease of Maintenance:** Intuitive interface and easy cleaning process.

## Applications:

Ideal for industrial-scale confectionery production, delivering high productivity, consistent quality, and minimal product loss.

Voltage: 380 V 50 Hz

Power supply: 3 Kw

Compressed-air system: 6 bar

Compressed-air consumption: 200 ltrs/min

Overall floor-space: 1965\*4030\*1850

PLC Delta

Touch screen 7"

Pneumatic components: CYPAG

Safety components: SICK

