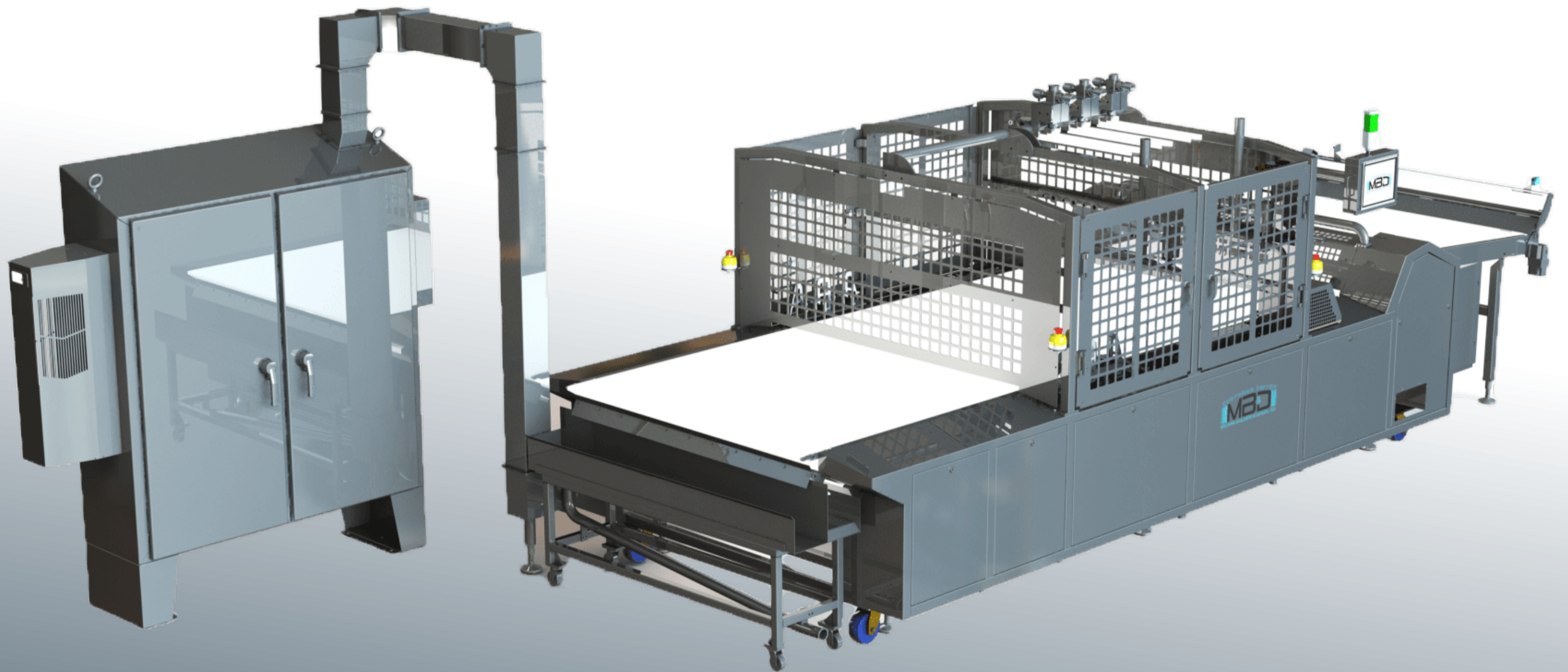


# THE WORLD'S PREMIERE SANDWICHING MACHINE



“The Cookie Capper” is our flagship machine for providing a turnkey and highly flexible solution to our customers worldwide. The Cookie Capper takes a full flow of product directly from a continuous oven band, orienting individual cookies, indexing and flipping every other row, applying accurate amounts of filling, and then accurately positioning the tops onto the bottoms automatically at speeds up to 300 cookie rows (150 rows of sandwiches) per minute.

The sandwiched products are then transported for enrobing, wrapping or further processing. Our system is designed to run delicate soft cake, wire-cut and rotary molded cookies that fluctuate in size and shape because of upstream processes. We control placement of filling and top cookie within  $\pm 1$  mm. We also control filling target weights to within  $\pm 1$  %, saving cost on ingredient usage. Our depositing methods allow the customer to aerate cremes offering indulgent eating textures and cost savings on raw ingredients.

The flexibility makes our equipment unique in the market. Our system can run as many as 6,600 finished sandwiches per minute and up to 33 different variations of product ranging in sizes from 25 mm to 125 mm diameter, as well as square and rectangular shapes, all accomplished on the same machine with quick changeover. Minimizing changeover times to mere minutes is an important value added for companies that cannot dedicate process lines to one item only.

Our system can have a width of up to 2 meters wide (~79 inches) enabling high production rates by processing many products per machine cycle. No ancillary equipment is required for biscuit alignment, laning, feeding or orienting of the product. The Cookie Capper is currently in operation in over 50 countries worldwide with more than 350 applications. Proven reliability and guaranteed to perform are some of the many features our customers can depend on!



### INFEEED SECTION

A special endless conveyor belt with many features to unscramble, receive the product, place it into lanes, accumulate the product appropriately and synchronize it into the Rotodex 1 Indexing device to be registered and prepared for other functions downstream. Products can be aligned and spaced as required with easy changeover of custom made parts.



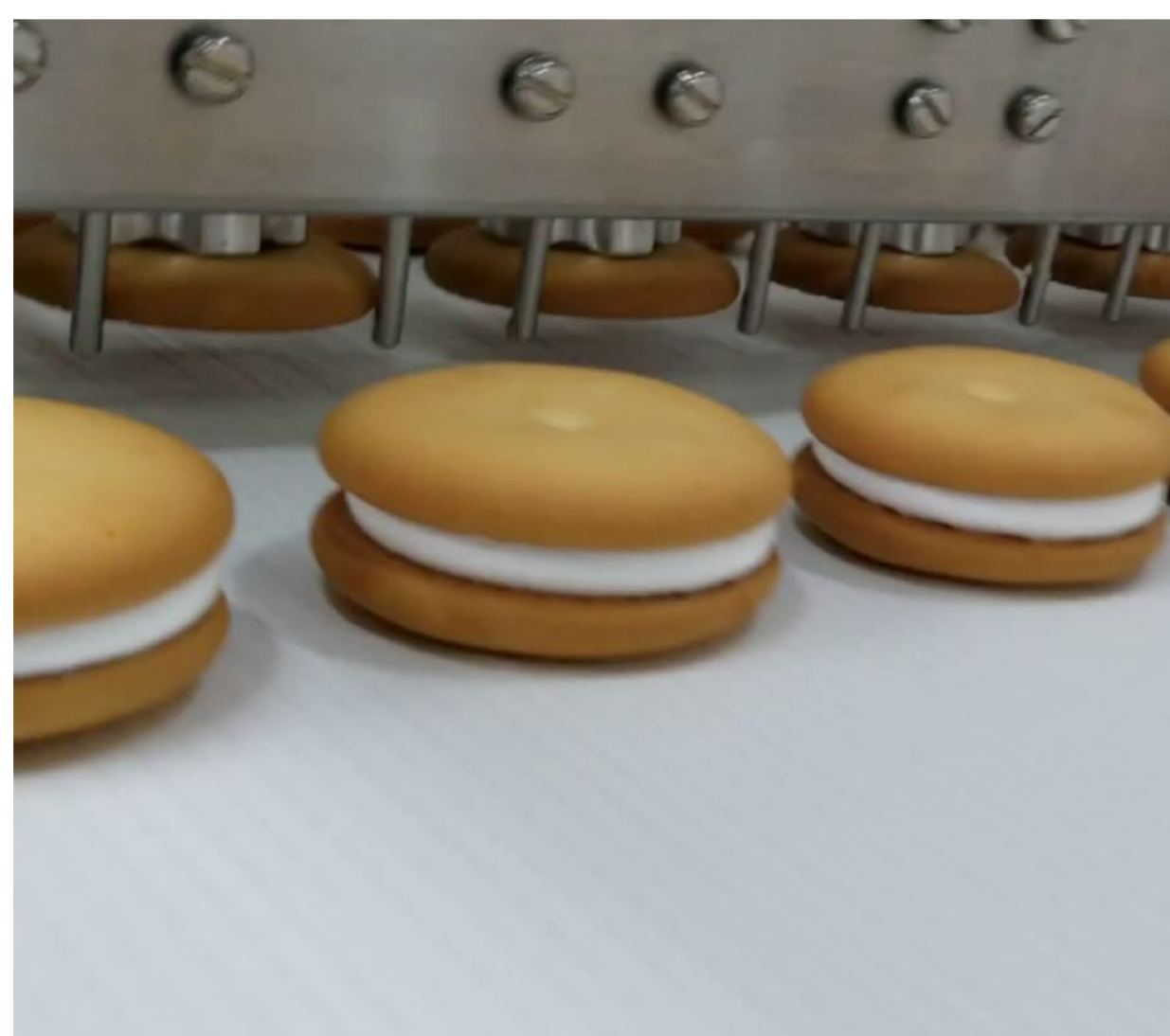
### FLIP-SLIDE SECTION

The most versatile and efficient method in the market for flipping every other row to provide alternate rows of tops and bottoms. Our innovative design provides speeds to 300 rows per minute while also providing the ability to switch to a bypass/conveyor mode with a simple press of a button in the HMI. After a timely release of the products by the flip/slide platform, a precise registration of the product prior to depositing and capping operations is accomplished with Rot 2.



### DEPOSIT SECTION

Depositing of the crème, jam, chocolate, caramel, marshmallow, or other similar fillings is accomplished with the deposit manifolds. Our State-of-the art manifolds are mounted onto traveling platforms for easy removal and cleaning. Weight balancing of the deposit for each nozzle can easily be adjusted through the HMI. No Product No Deposit Capability is also offered.



### CAPPING SECTION

It is at this Station, where the sandwiching operation takes place. The top cookie comes to its final registration at Gate 3. The Vacuum Jet picks up the top cookie to a programmable position, which clears the approaching cookie with deposited filling. Once the deposited cookie reaches final registration at Gate 3, the Vacuum Jet places the top cookie onto the bottom to create a precise sandwich.

**395**

Installations

**65**

Countries

**5,400**

Product Recipes

**71,680**

Avg. No.

Products per

Shift

## FALL IN LOVE WITH OUR FEATURES

### QUICK CHANGEOVERS



Easily accomplished with change parts in 10-15 minutes. One system is able to run 50+ products with different sizes, fillings, styles and number of lanes across with a simple changeover and a press of a button in the HMI.

### SANITARY DESIGN



Sanitary and easy to maintain system with the most hygienic operation, made exclusively of stainless steel, titanium, and anodized aluminum construction. Minimized plate to plate contact, non-tube penetration for device mounting and welded stand-offs for wires and hoses for an easy clean/stay clean operation.

### NO PRODUCT/NO DEPOSIT



High-tech scanning detection system which will detect when products are out of phase or missing. If products are out of phase per a particular lane, the manifold will not deposit filling in that particular position. Our system minimizes contamination on the belt

### AUTO PRODUCT ALIGNMENT



Advanced biscuit alignment device to track the wandering of products as a result of incoming conveyor's belt tracking systems.

### CREME MIXING INTEGRATION



Our 45+ years of experience working with industry leading creme suppliers allow us to provide turnkey solutions for Creme mixing, tempering, aeration systems easily integrated with our machine.

### AUTO BELT TRACKING



Tracking roller provided to change the angle in response to a special tracking valve, which monitors the edge of the belt.

### CENTRAL LUBRICATION



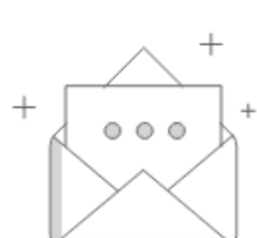
Provides automatic lubrication controlled from the HMI to all lubrication points simultaneously using multiple zone distribution blocks.

### FLEXIBILITY



Our system can handle products from 20 mm to greater than 70 mm diameter. Any style and size of cookie you can think of, including wire cut, die cut, square or rectangular products, soft cakes, and much more!

### HIGH-TECH CONTROLS



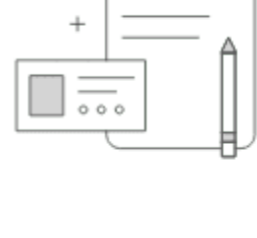
Our machine has a fully integrated operator interface, machine timing and control system package for recipe management, maintenance, diagnostics (SCADA), and servo settings. Pivoting touch screen panel to allow easy operator control access from either side of the machine.

### LINEAR CAPPING DESIGN



Our latest innovative concept in sandwich processing created in-house specifically for increased machine speeds and performance. With this new design, more precision is achieved for the perfect sandwich at speeds up to 300 rows per minute.

### AUTOMATIC SPEED SYNCH



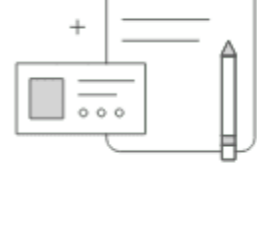
Monitors product backup prior to Rotodex 1. Our system switches speed automatically to match the incoming rate of product flow.

### CLEAN-IN-PLACE



CIP for all feed piping and hoses up to the deposit manifolds and integrated with creme system. Cleaning manifold will be returned to the creme system to complete the loop.

### AUTOMATIC BELT WASH



System to allow water to clean the belt while running. Complete with catch pan for waste and spout that attaches to drain. All stainless steel.

### BY-PASS/ CONVEYOR MODE

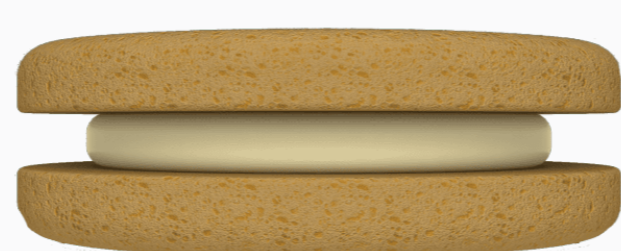


Allows products to pass-through our system on all belt-to-belt transfers. A belt take-up system allows the main belt to be utilized for the pass-through.

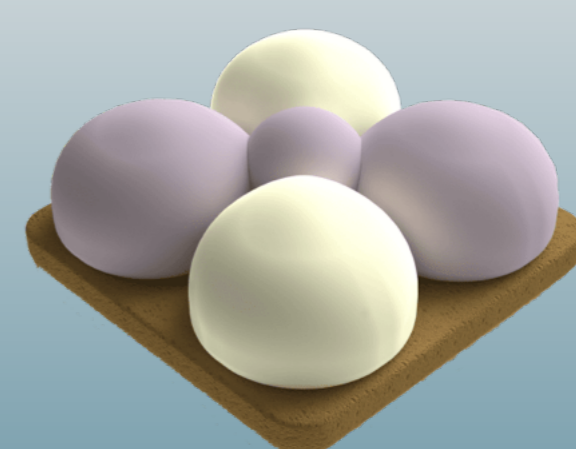
# MULTIPLE POSSIBILITIES IN ONE MACHINE



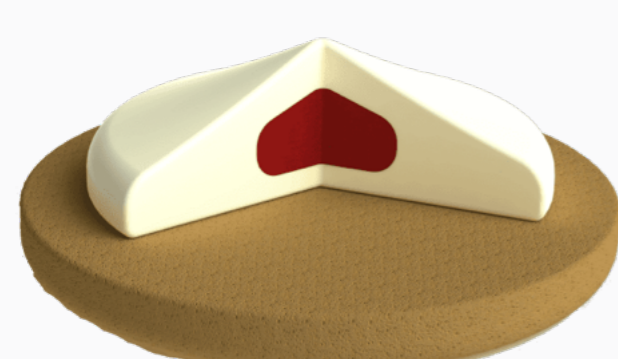
Spot Deposit



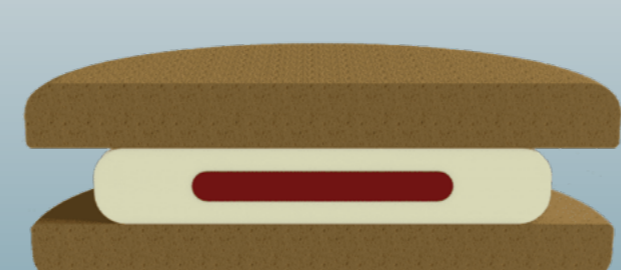
Spot Deposit Sandwich



Mallow Puff Tartlet



Co-Extrusion Deposit



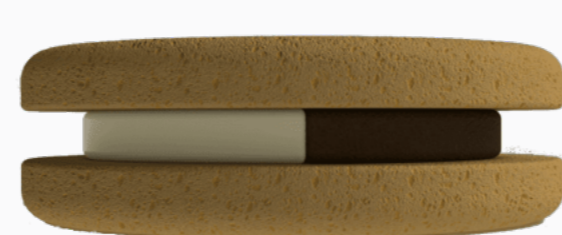
Co-Extrusion Sandwich



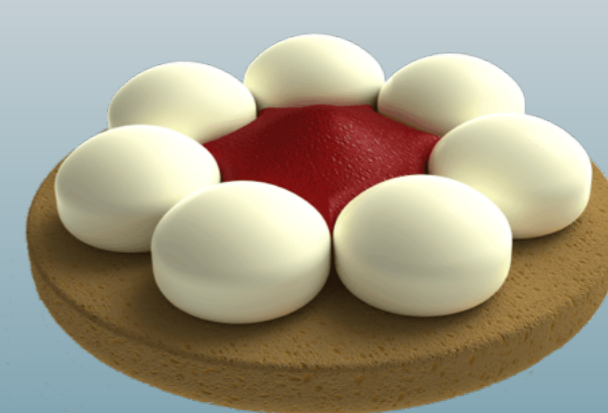
Double Decker Sandwich



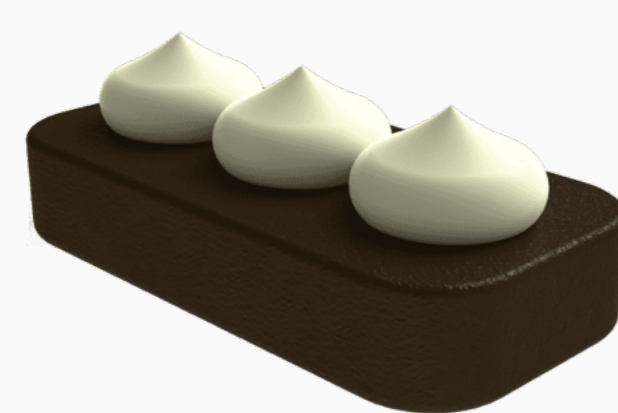
Half and Half Deposit



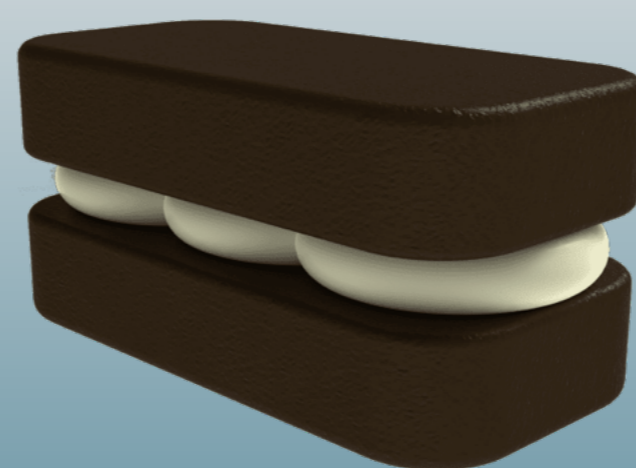
Half and Half Sandwich



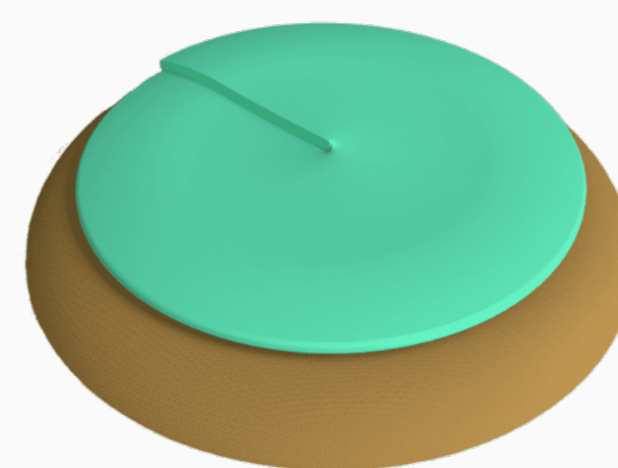
Jam and Creme Ring



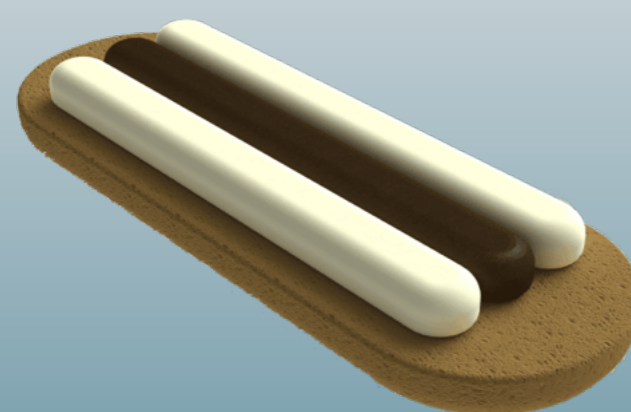
Cake Depositing



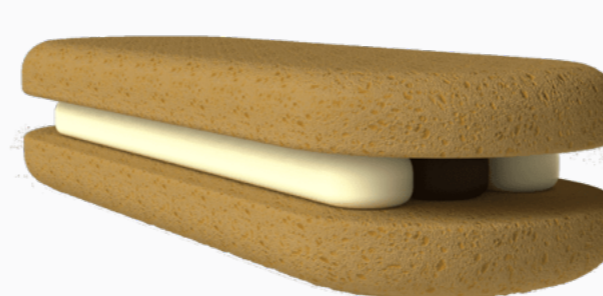
Cake Sandwich



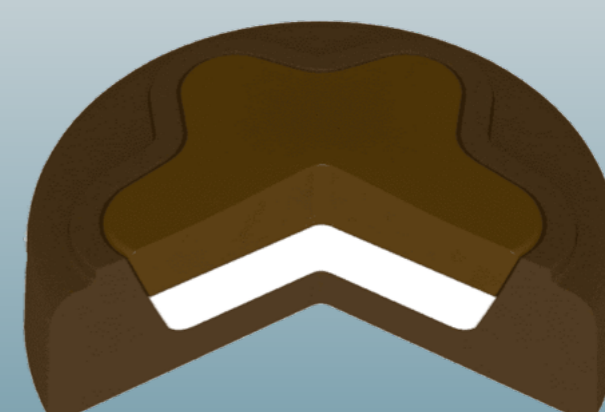
Sweep Deposit



Multi-Strip Deposit



Multi-Strip Sandwich



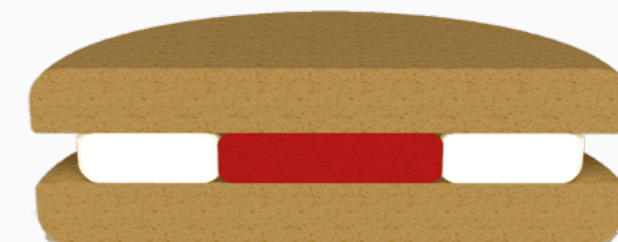
Dual Deposit Tartlet



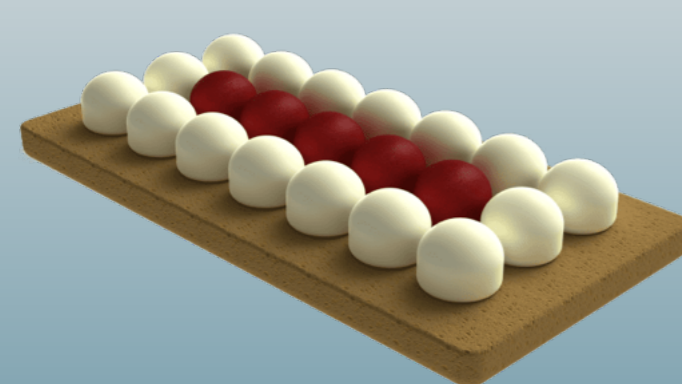
Strip Deposit



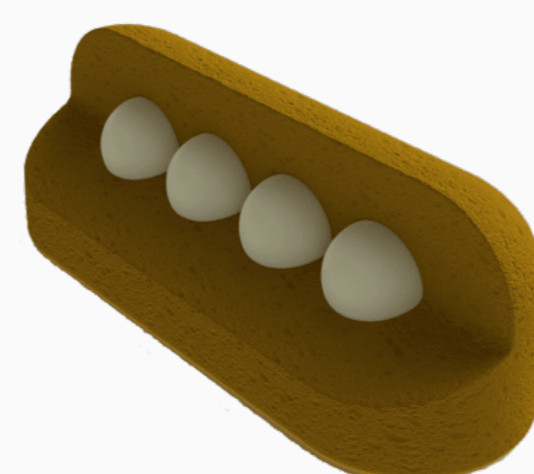
Strip Deposit Sandwich



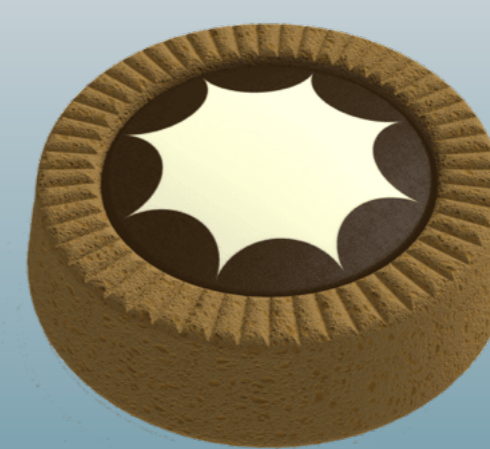
Jam and Creme Sandwich



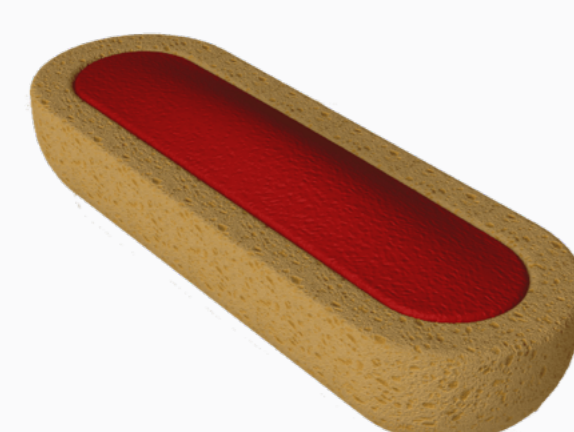
Multi Spot Rectangular



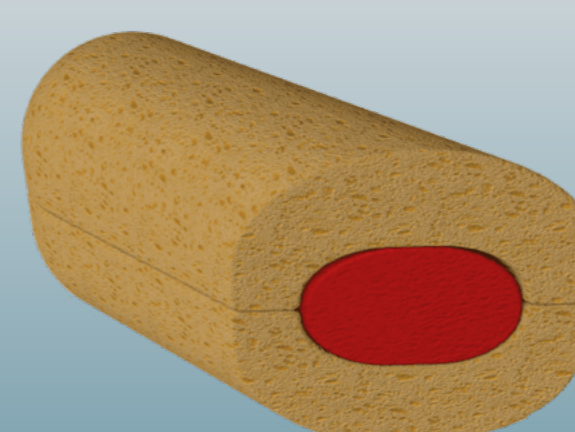
Sponge Cake Sectioned



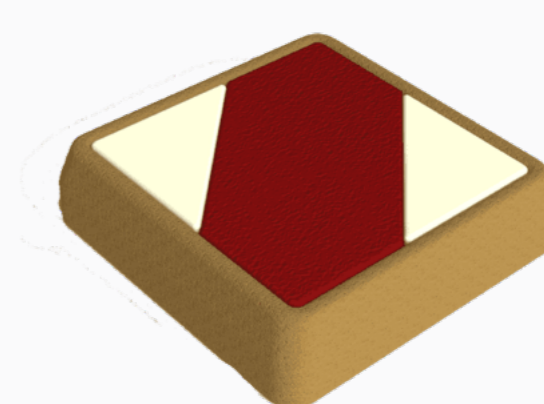
Tartlet



Cake Sandwich Strip Deposit



Cake Sandwich

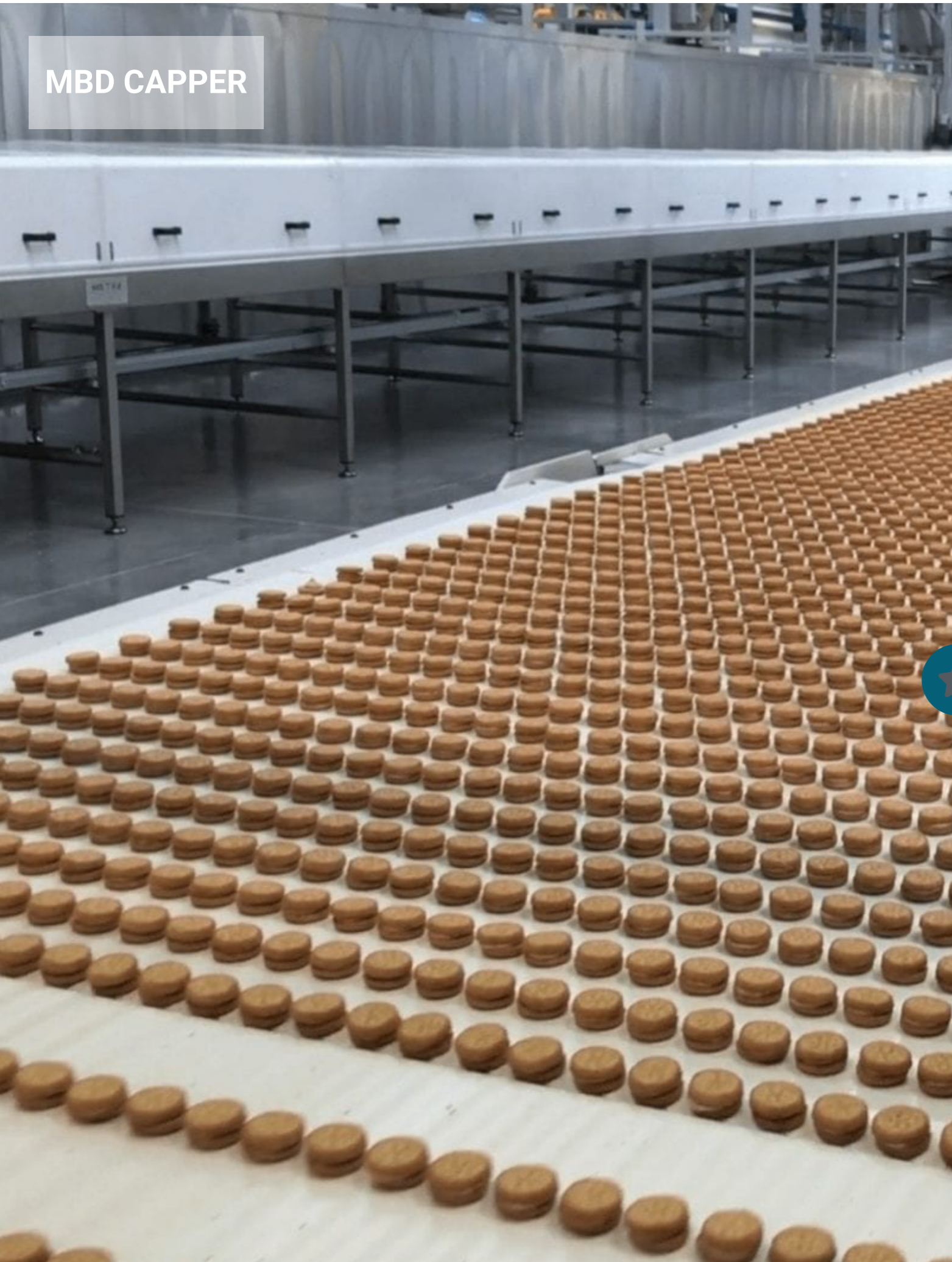


Rectangular Dual - Deposit Tartlet

# TIME FOR AN UPGRADE!

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MBD CAPPER



STENCIL

