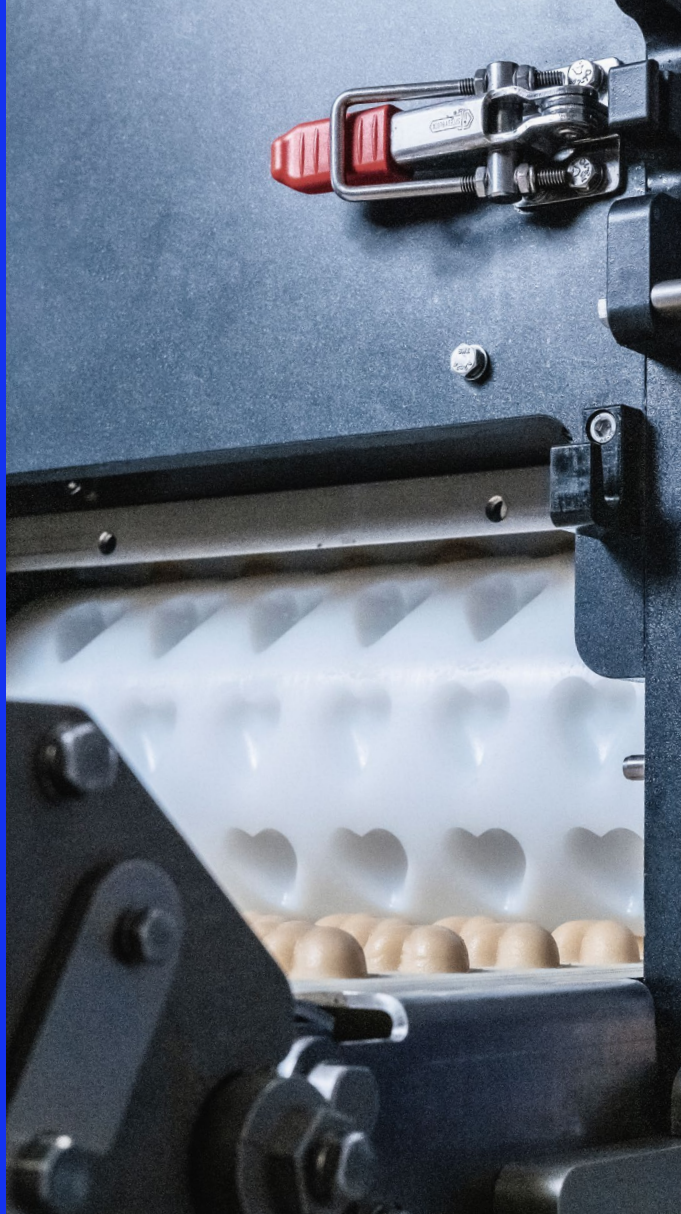




Equipment

Shaping
experiences



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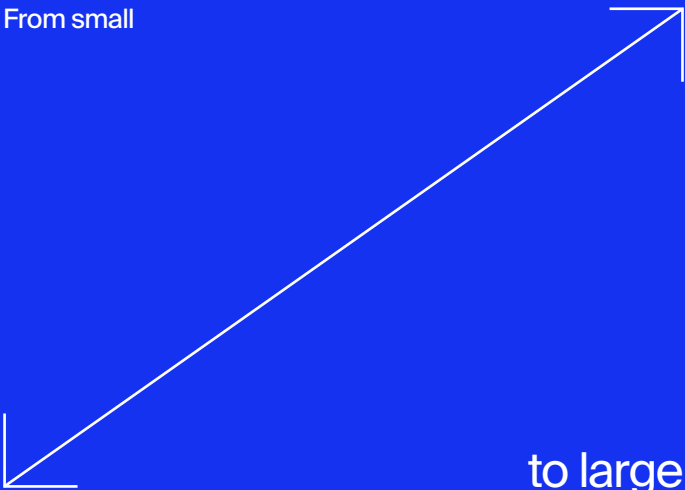
**We build machines that
get products in good
shape. Since 1948.**

Our machines are used around the world and get anything that can be processed as a viscous, paste, or pourable mixture in good shape. Food consumer, chemical, and pharmaceutical products or even brake linings. Industrial manufacturers and traditional confectioners rely on our technology. For the most outstanding results. One of the main benefits of a Krüger & Salecker machine: its compact design. Made in Germany.

A large machine from Krüger & Salecker produces around 50,000 bars per hour, 24 hours a day – and even then, it is not at capacity. More than you need? We offer all systems in a range of sizes. Whether large – for heavy-duty use – smaller, or very small for use by start-ups, confectioners, or labs: At Krüger & Salecker, we have the right machine in the right size.



From small



to large

It just takes a few easy steps to change the molding tool. On all of our machines. Minimal set-up times and easy cleaning. That makes our machines highly efficient.

**Format change?
Switch the molding
roller. Done.**



(1)



(2)



(3)

It all comes down to the mixture.

A mixture consisting of solid pieces with minimal adhesion? A rich paste with fine grains? Or rather soft and velvety with a slow flow like thick honey? The consistency and viscosity of a mixture determine which technology is right to get it in good shape. At Krüger & Salecker we distinguish between pourable solids (1), paste mixtures (2), and gel-like mixtures (3). In the laboratories at our Bad Schwartau production site and our US branch in Salt Lake City, Utah, we will work out how to get your product into perfect shape.

You want to pay per piece? Let's talk about it.

Flexibility is important to us. We are happy to develop custom financing solutions in close partnership with our customers, such as leasing or pay per use. That means payments over an extended period of time and according to how much the machine is used. And if you need to increase production and move up in size, we will offer a trade-in for a bigger machine. At best conditions.

Our FFW technology gets gel-like mixtures in good shape within seconds and is especially suited for the production of fruit gummies/nutraceuticals enriched with highly sensitive active ingredients.



Sustainability. Let's make it possible.

All aspects of sustainability are important to us. The subject of durability has been firmly associated with the name Krüger & Salecker for more than seven decades. Our machines achieve the best results over the course of many years. And, if reasonable, we will purchase used machines back and give them a second lease of life.

As a machine manufacturer, we are fully aware of our responsibility. It is up to us to develop better processing techniques on an ongoing basis and to make sustainability possible. For example, Krüger & Salecker machines have very low production waste. And we have found a way to considerably reduce the use of binding agents such as sugar. That saves resources and is good for people's health.



**Get in touch.
Worldwide.**



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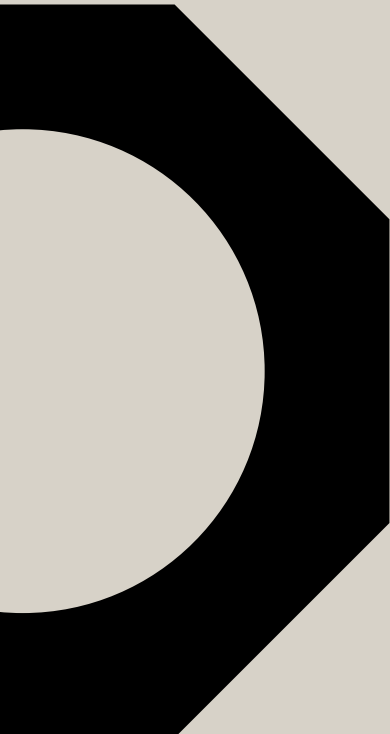
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**Krüger &
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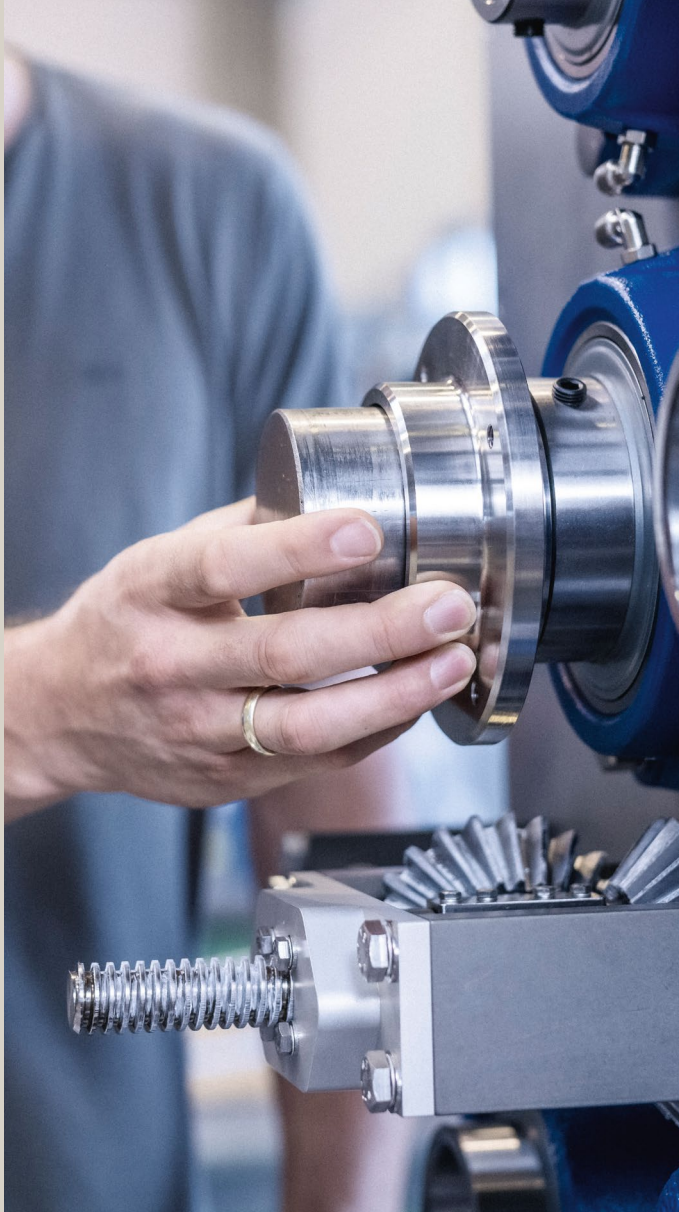
**Krüger &
Salecker**



Equipment

Shaping
experiences

Equipment



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Pourable solids

An example from the food industry: a near-dry mixture of flakes, nuts, and fruit pieces – we call this a pourable solid. Our systems deliver results that meet even the most exacting demands. Including in the production of brake linings.

Our GFT/GFW series deliver unrivaled results that are beyond compare and help to reduce binding agents such as sugar by up to 50 percent – in the production of cereal products, for example. Any shape is possible, including balls. Benefits: no cut edges, minimal production waste, no damage to ingredients, which means valuable nutrients are preserved and shelf life is extended.



GFT 0600
incl. BBT



Size	GFT Medium	GFW Large
Working width:	200–600 mm	600–1000 mm
Dimensions (L x W x H):	1.700 x 1.650–2.050 x 1.250 mm	2.000 x 2.800–3.200 x 2.400–2.700 mm
Speed:	0,5–2,05 m/min	0,5–3,5 m/min
Capacity:	133–380 kg/h ^{1/4/7}	549–917 kg/h ^{1/4/8}
Electric power:	400–480 V, 16 A, 5,5–7 kVA	400 V, 63 A, 32–34,5 kVA
Compressed air:	135–200 l/min, 6 bar	420–660 l/min, 6 bar
Extensions:	PPW, BBT	PPW, BBT



Paste mixtures

A velvety dough with a soft to firm consistency – this is a paste mixture. Fruit mixtures made of dates or figs, marzipan, fondant, dough, or protein mixtures. Krüger & Salecker machines have also been processing chemical products that come as a paste mixture for many years.

Proven a hundred times over. Around the world, products with a flat base are given their – in many cases famous – shape on these machines. Advantages: no cut edges and very low production waste compared with other processes, at around 1 percent.



MFT 0300



Size	MFT Small	MFT Medium	MFW Large
Working width:	100 mm	200–400 mm	400–1.200 mm
Dimensions (L × W × H):	750 × 550 × 940 mm	1.000–1.100 × 910– 1.210 × 810 mm	1.900 × 2.300– 3.100 × 3.000 mm
Speed:	0,5–3,9 m/min	0,7–5,6 m/min	0,7–5,6 m/min
Capacity:	90 kg/h ^{1/5/7}	274–549 kg/h ^{1/5/9}	560–1.400 kg/h ^{1/5/9}
Electric power:	230 V, 16 A, 2 kVA	400 V, 16 A, 5,7–7,9 kVA	400 V, 16/32 A, 8,5–24 kVA
Compressed air:	none	<1 l/min, 3 bar (opt.)	45–60 l/min, 6 bar
Extensions:	DRT, PTR, BST	BBT, DRT, PTR, BST, FLT, PPW	BBT, PTR, BST, FLT, PPW

There is no squashing with extruders from Krüger & Salecker. Rotating rollers feed the mixtures super gently and with minimal pressure. Perfect for sensitive mixtures and yet highly effective. These systems can also produce several ropes in parallel.



MFS 0200



Size	MFS Small	MFS Medium	MFS Large
Working width:	50 mm	200–300 mm	500 mm
Dimensions (L x W x H):	450–850 x 350–450 x 700–850 mm	2.120 x 1.120–1.220 x 2.650 mm	2.120 x 1.520 x 2.650 mm
Speed:	none / 0,9–7,0 m/min	0,9–7,3 m/min	0,9–7,3 m/min
Max. product size: H = 30, W = 45		H = 70, W = 140/240	H = 115, W = 280
Capacity:	58 kg/h ^{1/5/10}	466–700 kg/h ^{1/5/10}	1.516 kg/h ^{1/5/10}
Electric power:	230 V, 16 A, 1,2–1,5 kVA	400 V, 16 A, 6,2 kVA	400 V, 32 A, 8,2–12 kVA
Extensions:	BST	BST, FLT, PPW	BST, FLT, PPW

Only a perfectly rounded ball deserves to be called a ball. And at Krüger & Salecker we take that seriously. We offer two different technologies for the production of balls from paste mixtures: The KRM is an extension to our MFT and MFW systems. The ARM complements our MFS extruder and forms the perfect ball from extruded ropes. And what about balls made from pourable solids? Our G-technology can do it in a single step.

ARM

Size	Semi-automated	Fully automated
Working width:	250–600 mm	300–800 mm
Dimensions (L x W x H):	600–700 x 900–1.200 x 550–1.100 mm	990–2.520 x 1.520–1.555 x 1.290–1.760 mm
Cycles:	1–10/min	1–17/min
Capacity:	5.760–12.480 Pcs./h ^{2/11}	10.800–32.400 Pcs./h ^{2/12}
Electric power:	230 V, 16 A, 1,2 kVA	400 V, 16 A, 2–2,6 kVA
Compressed air:	none–90 l/min, 6 bar	70–140 l/min, 6 bar
Extensions:	DRT, PTR	DRT, PTR

KRM

Size	KRM Small	KRM Medium	KRM Large
Working width:	100 mm	300–400 mm	400–600 mm
Dimensions (L x W x H):	1.500 x 1.600 x 2.750 mm	850 x 1.200–1.300 x 1.500 mm	1.910 x 1.300–1.700 x 1.350 mm
Capacity:	13.200 Pcs./h ^{2/7}	59.000–79.000 Pcs./h ^{2/9}	81.000–163.000 Pcs./h ^{2/9}
Electric power:	400 V, 16 A, 1,0 kVA	400 V, 16 A, 1,8 kVA	400 V, 16/32 A, 3,4–4,8 kVA
Extensions:	DRT, PTR	DRT, PTR	DRT, PTR



Gel-like mixtures

Mixtures with a flow like thick honey: As molding experts, we categorize their viscosity as rather low and their flow characteristics as high. And we have developed a technology to turn these mixtures into precisely shaped products within seconds. Such as fruit gummies. Patent pending.

On our FFW machines, the molding moment occurs once the mixture transitions from liquid to solid. Take fruit gummies, for instance: The mixtures are filled into rotating molds at temperatures of less than 85 degrees Celsius/ 185 degrees Fahrenheit. Immediately chilled they reach a solid state within seconds. Ingredients may be 100% fruit or glucose-based. Our FFW technology is also suitable for chemical products.

FFW 0400



Size	FFW Standard
Working width:	400 mm
Dimensions (L x W x H):	4.980–8.980 x 1.249 x 1.790 mm
Speed:	2,0–10,0 m/min
Capacity:	295 kg/h ^{3/6/9}
Electrical power:	400–480 V, 32 A, 8,3 kVA
Compressed air:	45–60 l/min, 6 bar
Water:	Connection for cooling system recommended
Extensions:	DRT, PTR, BST

Krüger & Salecker molding machines usually form part of complex production lines with numerous product refinement and packaging steps. Do you require a special machine that needs to be designed, developed, and built on a custom basis? We would be delighted to take on your project.

Basis for capacity calculations

- 1 Bar 30 × 90 × 10 mm
- 2 Ball diameter 23 mm
- 3 Product 18 × 12 × 8 mm
- 4 Density 0,65 g/cm³
- 5 Density 1,2 g/cm³
- 6 Density 1,3 g/cm³
- 7 Production speed 2,0 m/min
- 8 Production speed 2,7 m/min
- 9 Production speed 3,0 m/min
- 10 Production speed 5,4 m/min
- 11 8 rolling cycles/min
- 12 15 rolling cycles/min

All machines and extensions, including data sheets, can also be found online: kruegersalecker.com

We offer a range of technologies to complement our mold-ing machines. Perfectly coordinated with one another for the very best results.

Baking tray transport system BBT

Compatibility: GFT, MFT

Application: sensor-driven, option of fully auto-matic baking tray feeding/removal

Sprinkle system PTR, DRT, BST

Compatibility: MFS, MFT, MFW, ARM, KRM, FFW

Application: sprinkling/coating with powder/flakes/granules, semi-/fully automatic

Flaming tunnel FLT

Compatibility: MFT, MFS

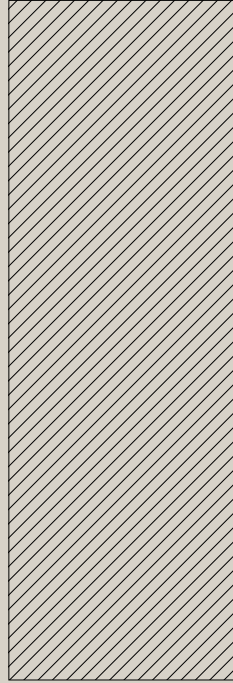
Application: optical/flavor refinement of product surface via roasting

Pick and place application PPW

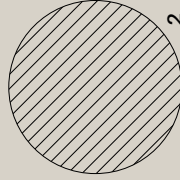
Compatibility: MFT, MFW, MFS, GFT, GFW

Application: robotic solution: place, turn, and coat products and identify faulty products

Weight g/kg	Weight lbs	Speed m/min	Speed ft/min	Pressure bar	Pressure psi	Width mm	Width inches
1 g	0.002 lbs	0,5 m/min	1.640 ft/min	1 bar	14.50 psi	100 mm	3.94"
3 g	0.007 lbs	1,0 m/min	3.281 ft/min	3 bar	43.51 psi	200 mm	7.87"
5 g	0.011 lbs	2,0 m/min	6.562 ft/min	6 bar	87.02 psi	300 mm	11.81"
1 kg	2.205 lbs	2,7 m/min	8.858 ft/min			400 mm	15.75"
5 kg	11.023 lbs	3,0 m/min	9.843 ft/min	Temperature °C	Temperature °F	600 mm	23.62"
20 kg	44.093 lbs	3,5 m/min	11.483 ft/min	5 °C	41 °F	800 mm	31.50"
50 kg	110.231 lbs	3,9 m/min	12.795 ft/min	20 °C	68 °F	1000 mm	39.37"
100 kg	220.462 lbs	5,4 m/min	17.717 ft/min	45 °C	113 °F	1200 mm	47.24"
500 kg	1102.310 lbs	7,0 m/min	22.966 ft/min	85 °C	185 °F		
1000 kg	2204.620 lbs	10,0 m/min	32.808 ft/min	110 °C	230 °F		



1 Bar, 90 x 30 x 10 mm



2 Ball, Ø23 mm

0 in

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

0 mm

1

2

3

4

5

6

7

18

19

Krüger & Salecker Toolkit