



[www.neofood.de](http://www.neofood.de)



Smart German design  
and engineering



Smart equipment for innovative  
sweet, dairy and meat/ fish/ chicken  
and vegetable snacks



advanced  
**neofood**  
machinery gmbh





We would like to address our innovative equipment to those customers who want to create innovative food snacks at all kinds of industrial food manufacturing plants and produce them either in semiautomatic or automatic mode.

Our lines and separate machines are perfect for production of centrally filled or multi component(eg. Two color products) food products. Our machines are flexible, modular and upgradable. Your future line will develop with your fantasy and production volume. We have created and developed under one Neofood roof, all worldwide well known machines and technologies for dosing, forming and decorating and united them all, synchronized their operation's for the sake of creation of food products for future-surprising, tasteful and healthy. So welcome to your future world of Neofood...

Solovyev Alexander  
CEO



## How to increase the capital? 3 methods of increasing the capital

### *The first method — outdated*

The business starting capital has been spent for a certain equipment and ingredients to create a certain confectionery masses for sale by the weight of the product. The market get sated, the equipment becomes outdated, the form and taste remains invariable. Therefore the profit isn't always equal to expectations.

### *The second method — traditional*

(an addition method)

The business starting capital has been spent for semi-automatic machines and the ingredients, manufactured product was good and selling. The market get sated, goods becomes outdated, the design of goods remains invariable & taste same. Purchasing of the new equipment leads to temporary expansion of assortment. As a result — the profit isn't equal to the expectations!

### *The third method — modern, technological, effective*

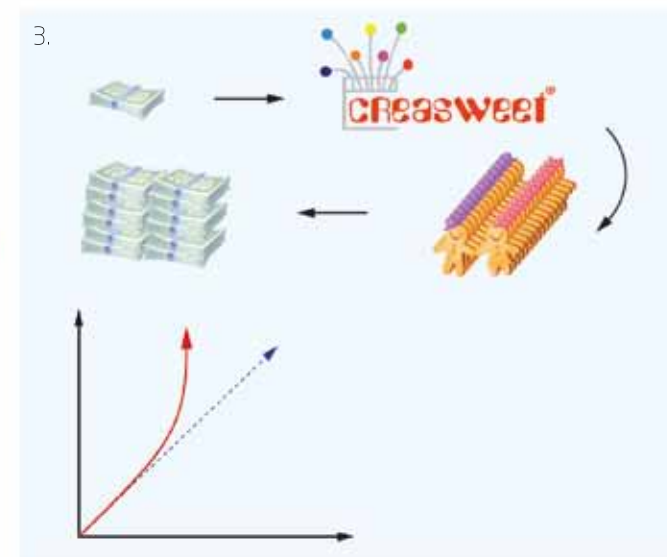
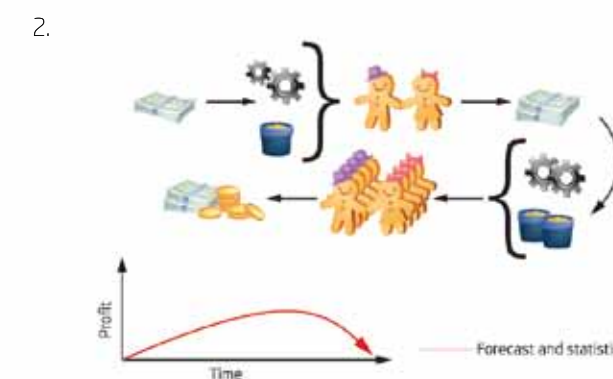
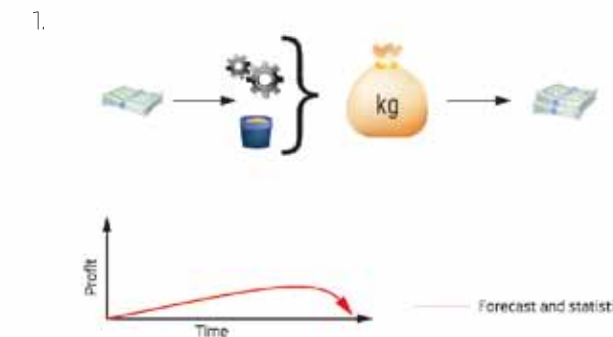
(a multiplication method)

It is multipurpose confectionery complex CreaSweet.

With which help your capital starts to grow independently!

*How it occurs?*

*Look further ...*





All confectionery products are manufactured by **Cooling** (❄️) method (cooling/drying) or **Heating** (🔥) method (Baking).

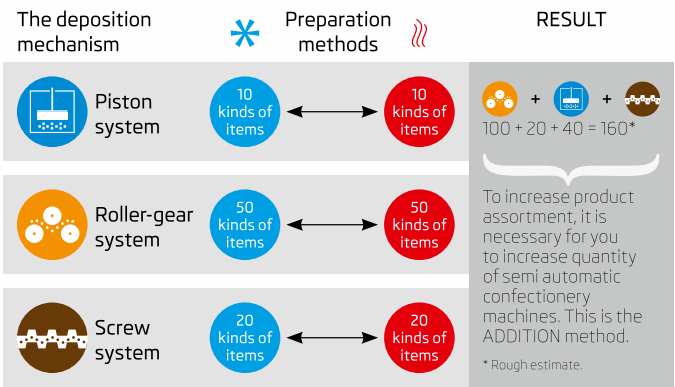
All confectionery masses can be divided into three types of viscosity concerning their method of deposition:

**Liquid masses:** liquid chocolate, liquid marmalade etc. (🍷).

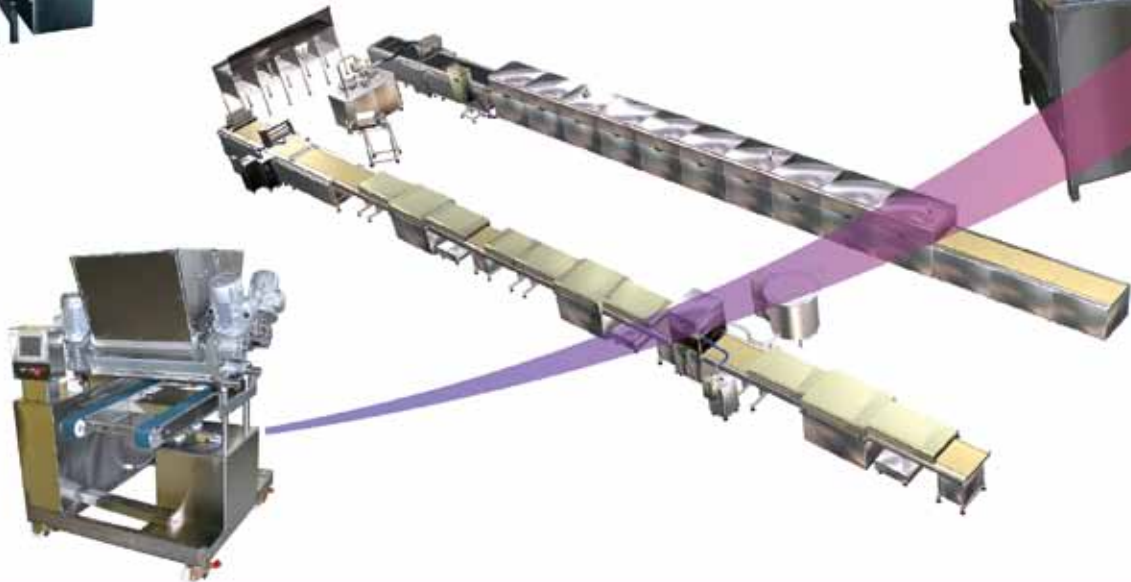
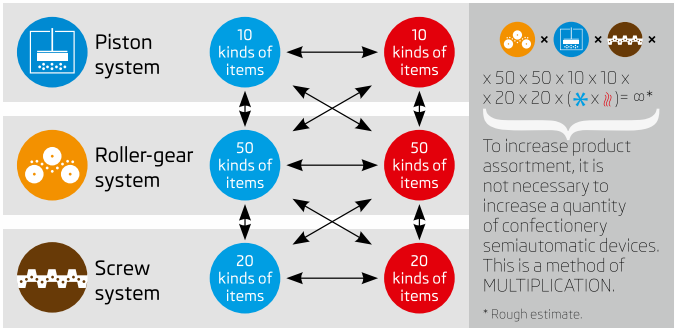
**Masses of average viscosity:** zephyr (Russian marshmallow) masses, short cake, biscuit, cookie masses etc. (🍪).

**Dense weights:** cottage cheese mass, toffee mass, dried fruit masses, ginger bread cookie mass, Halwa mass, hematogen etc. (🍫).

Addition method



Multiplication method



Three in one! — our concept for semiautomatic machines. For the first time, three different formation heads can be installed on the one base for the deposition on the tray.

- 1. **IntelleDrop** for deposition of liquid masses like liquid marmalade or jelly or liquid chocolate or cream on tartlets or flat cookies or deposition of short dough.
- 2. **IntelleMix** for the formation of different kind of soft cookies and marshmallow with deposition method or string cutting.
- 3. **IntelleStamp** for the production of ginger bread cookies, candy, cottage cheese bars or balls or meat/fish cutlets.

Trays can be metallic or wooden, with forms to put tartlets or cones for filling them with various masses.

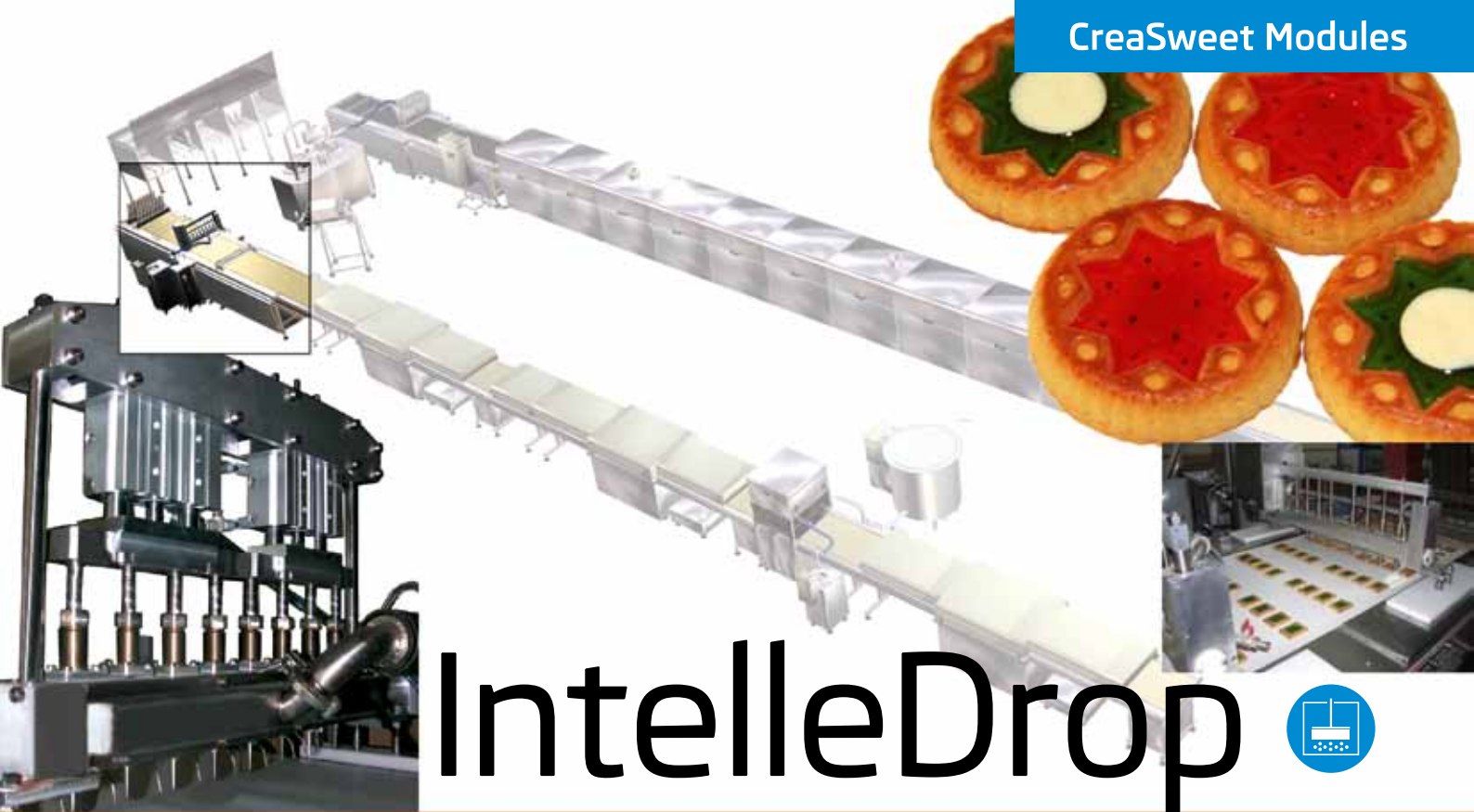
The only machine in semiautomatic version equipped with servo drives for tray transporter movement for exact deposition by position.

Tray width can be 600 mm and length from 400 mm — 800 mm.

With possibility to change semiautomatic base to automatic for using the same heads on oven tunnel or cooling tunnel with the same sets of nozzles and controlling program.







# Intellectual Drop



Modern piston deposition system for liquid confectionery masses (fruit candy, jelly, cream, soufflé, hot chocolate etc.) supports a dot and longitudinal depositions. It is intended for a deposition or pouring in forms and special deepenings on products with the liquid confectionery masses. **IntellectualDrop** can be used as independent deposition machine for the deposition of liquid marmalade or chocolate on the cookies or, as a part of complex **CreaSweet** installed on the module **IntellectualBase** for filling the different confectionery forms (tartlets, cookies) with fruit candy. **IntellectualDrop** is delivered with the section of binary jellification.

Various kinds of sandwich cookies with all possible stuffings. Probably to unite different tastes. Various kinds of the combined products, such as cookies with jelly or jam, a fruit candy with a chocolate covering, a biscuit covered with chocolate, jam or jelly, a marshmallow on cookies, etc. Possibility of introducing innovations in the assortment. Possibility to give different forms to your ideas, and many other things. Carries out cross dressing by glaze of contrast color scale.

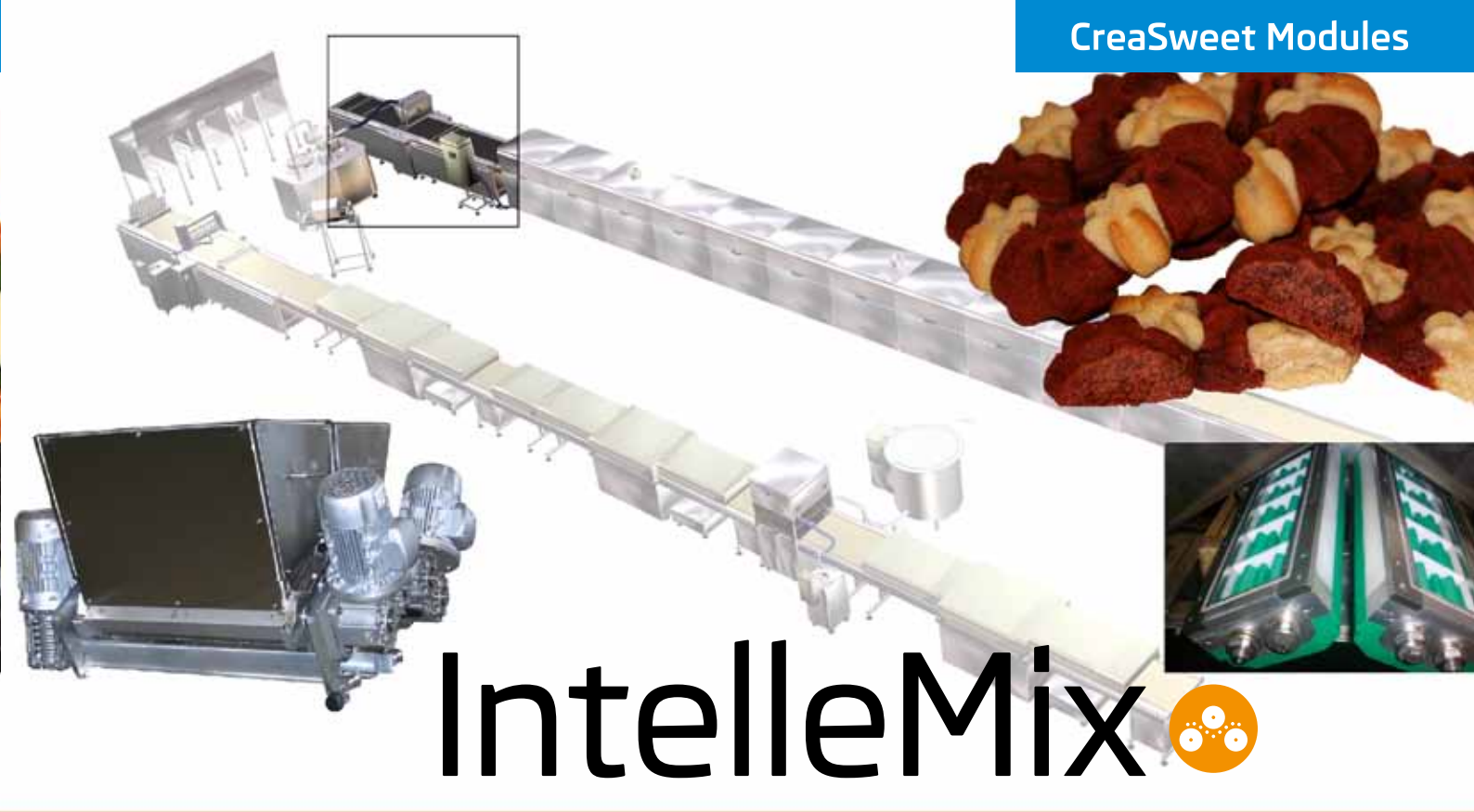


#### Technical characteristics (Head):

- Length: 400 mm;
- Working Width: 1000, 800, 600 mm;
- Height: 600 mm;
- Required Air pressure: 7–8 atm;
- Air volume for pneumatic systems: 1500 L/min;
- Production capacity: 60 cycles/min;
- Maximum temperature permitted: 95 °C;
- Servo Drive for mass deposition control and head movement in three dimensions, that is, front-back, up-down, left-right, which allows deposition in various forms controlled by PLC;

- Pneumatic system: Festo in dosing system;
  - Material: Stainless steel body (AISI304), 1,5 mm thickness. Inner parts different thickness as required;
  - Sensors: Siemens for head functioning control;
  - Motors: Sew Eurodrive.
- Technical characteristics (Heating Tank) + acid injection system:**
- Volume: 3 L (for acid injection);
  - Volume: 80 L (for heating tank);
  - Power: 3.5 Kw;
  - Length: 1160 mm;

- Width: 850 mm;
  - Height: 1600 mm;
  - Motor pump for forcing mass from tank into the heat pistons;
  - Temperature control with the help of sensors.
- Type of depositing masses;**
- Liquid masses like liquid marmalade, liquid chocolate or imitator and other masses of the similar density.
- Density of mass from 130 to 998 kg/m³.**  
**Viscosity from 0.5 to 3.5 mPa.c.**



# Intellectual Mix



Modern two-component forming — extrusion machine with roller-gear system of deposition, for professional formation of zephyr, soft cookies, aerated fruit candy, aerated quark cheese and other confectionery & dairy masses of average viscosity. A range from delicate beze, soufflé and marshmallow to semi dense confectionery, dairy and meat paste masses can be deposited or extruded

by **IntellectualMix**. Carries out functions of dot, longitudinal jiggling (dotted line), and also process continuous extrusion (marshmallow sticks, sticks from cookies, fondants etc.).



#### Technical characteristics:

- Length: 900 mm;
- Working width: 1000, 800, 600 mm;
- Height: 750 mm;
- Power: 3.5 Kw;
- Electrical connection: 3 phase with 380 ± 5Wt voltage & 50 Hz frequency;
- Maintenance: Temp +15 °C to +35 °C, air humidity not more than 65 %;
- Production capacity: 1200 cycles/hr;

- Volume of each bunker — 40 L (can be changed as per requirement);
- Gear pumps on each nozzle for accurate depositions;
- Maximum temperature permitted: 70 °C;
- Material: Stainless steel body (AISI304), 1,5mm thickness. Inner parts different thickness as required;
- Sensors: Siemens for head functioning control and mass level control;

- Motors: Sew Eurodrive.
- Type of depositing masses:**
- Semi dense masses like soft biscuit dough, marshmallow, cream, soufflé etc.
- Masses with density from 340 to 1500 kg/m³.**  
**Viscosity from 0.9 from 4.0 m Pa.c.**







# IntellectStamp

Modern two component formation — extrusion head with screw type forcing system for the extrusion & formation of products from thick masses like toffee, nougat, hematogen, gingerbread dough, cooled dense cottage cheese mass, mincemeat with stuffing from liquid level of viscosity masses. Allows extrusion of masses with particles of 3—5 mm (a nut, raisin, candied fruits etc). It is characterized powerful

screw system of extrusion with three modern cutting systems: diaphragm cutting, string cutting and guillotine cutting. The head is supplied with the module of filling feeder.



#### Technical characteristics:

- Length: 900 mm;
- Working width: 1000, 800, 600 mm;
- Height: 700 mm;
- Power: 2.8 Kwt;
- Electrical connection: 3 faze with 380 ± 5Wt voltage & 50 Hz frequency;
- Maintenance: Temp +15 °C to +35 °C, air humidity not more then 65%;
- Required Air pressure: 7—8 atm;
- Air volume for pneumatic systems: 550L/min;

- Production capacity: 1200 cycles/hr;
- Volume of dough bunker: 35 L;
- Volume of filling bunker — 60 L;
- Diaphragm, string and guillotine cutting;
- Maximum temperature permitted: 70 °C;
- Pneumatic system: Festo in cutting system;
- Material: Stainless steel body (AISI304), 1,5mm thickness. Inner parts stainless steel, aluminum and cestiline (recommended in food industry) different thickness as required;

- Sensors: Siemens for head functioning control and mass level control;
  - Motors: Sew Eurodrive.
- Type of depositing masses**
- High dense masses like gingerbread dough, coconut mass, cottage cheese mass etc, with density from 1500 to 3200 kg/cub.m.
- Viscosity from 4.0 Pa.c and higher.**



# IntellectGlaze

IntellectGlaze is equipped with integrated programmed enrobing-decorating unit. Capable of decorating with zig-zag lines and dot decoration. Possibility of wavy formation of glaze over the product. Equipped with two big tanks for glaze and two small decorator feeding tanks. Capable of two color complete glazing with two color decoration.

(total 4 colors). Possibility to enrobe partly (only one side) or completely. Equipped with automatic pumping and filtration of glaze. Decoration is possible with different colors jellies and chocolate compounds.



#### Technical characteristics:

- Maintenance: Temp +15 °C to +35 °C, air humidity not more then 65 %;
- Electrical connection: 3 faze with 380 ± 5 Wt voltage & 50 Hz frequency;
- Rated Power: 12 Kwt;
- Rated Power of melting tank: 8.4 Kwt;
- Glaze Melting tank volume: 300 L;
- Water volume for heating: not more than 75 L;
- Decorator tank volume: 50 L;
- Decorator rated power: 0.18 Kwt;
- Temperature of chocolate glaze at level of a bottom of a bath: (30—50) °C (but less then atmospheric temperature by +50 °C);
- Accuracy of maintenance

- of temperature: ± 10 °C;
- Linear speed of movement of the conveyor: 1.5—5 м/мин;
- Length: 1600 mm;
- Width: 1610 mm;
- Height: 1970 mm;
- Working width: 1000, 800, 600 mm (500 + 500);
- Pneumatic system: Festo for vibration of mesh belt;
- Material: Stainless steel body (AISI304), 1,5 mm thickness. Inner parts different thickness as required from stainless steel and aluminium;
- Sensors: Optical sensor Siemens. Enrobing mass level control;
- Motors: Sew Eurodrive.

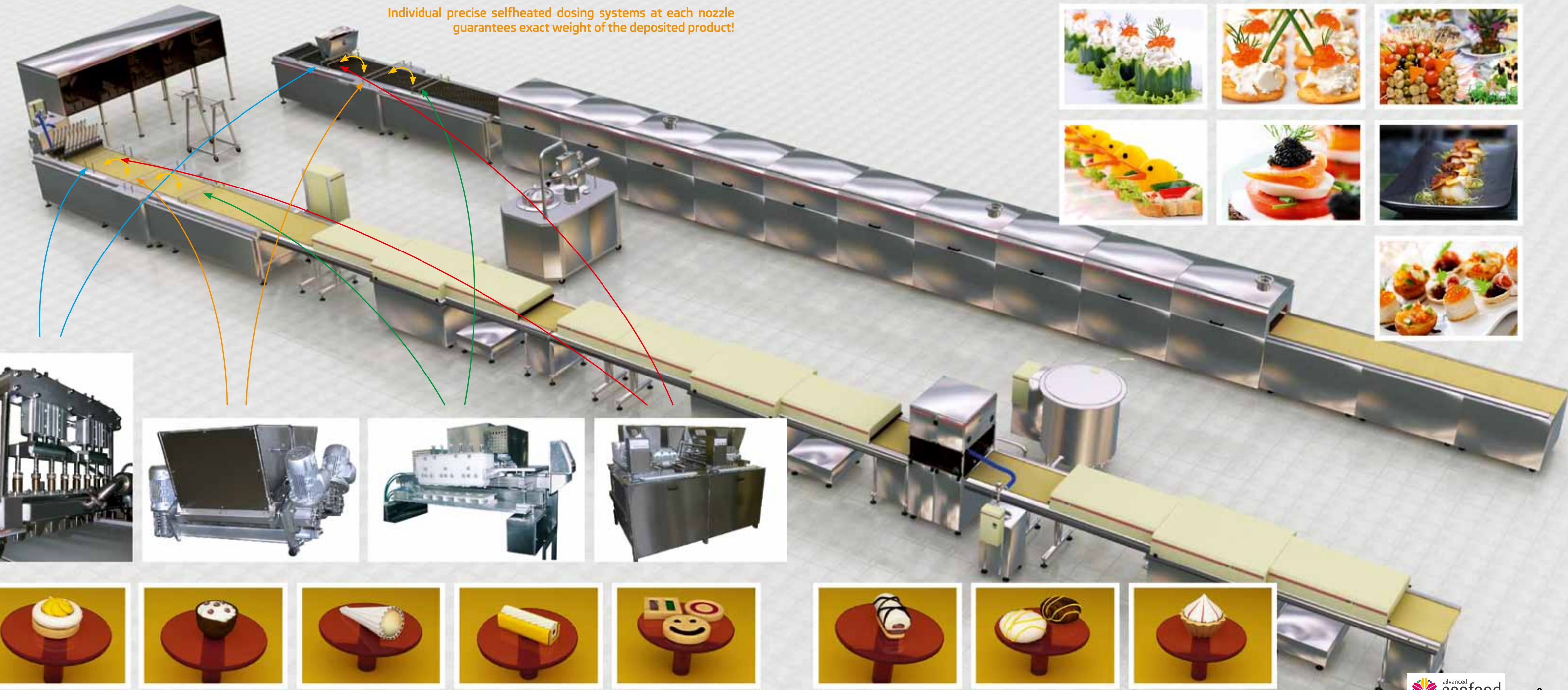
#### IntellectCool (3 section).

- Features:**
- Module is combined cooling-dry tunnel for continuous cooling & drying for structuring food masses.
- Technical characteristics:**
- Length: 6000 mm;
  - Width: 1350 mm (passive block), 1580 mm (active block);
  - Working width: 1000, 800, 600 mm;
  - Height: 1200 mm;
  - Cooling temperature: from -3 °C to +15 °C;
  - Maintenance: Temp +15 °C to +35 °C, air humidity not more then 65 %.





Individual precise selfheated dosing systems at each nozzle  
guarantees exact weight of the deposited product!







# IntellexMixer

Aerator-mixer is intended for mixing recipes in the set mode and at the set temperature of confectionery masses, cottage cheese and other food ingredients and for mixing and beating of a short cake dough, zephyr, souffle, cottage cheese cream

and other similar masses. Mixing and beating processes are isolated from environment. Mixing & Beating is done by the pure air or nitrogen that considerably improves quality of a product and raises a period of storage

- Stainless steel body;
- Stainless steel storage tank, double walled;
- Stirrer to keep product homogeneous;
- Double walled stainless steel head with 5.5 Kwt motor controlled by frequency converter;

- Stainless steel volumetric pump with servo-ventilated motors;
- Product filter at head entry;
- Counter pressure device at pneumatic control;
- Discharge pipe in stainless steel;
- Power: 12.8 Kwt;

- Current: 32 A;
- AC voltage: 230V;
- DC voltage: 24V DC;
- Material: Stainless steel AISI304;
- Flux meter for air volume;
- Air filter «Zander»;
- Motors: Sew Eurodrive.



# IntellexOven

Module **IntellexOven** is intended for a baking of wide assortment of confectionery and cottage cheese products at temperature of 300 degrees Celcius. The Heating system is cyclometric with compulsory circulation of the products of combustion on top and bottom heating channel sections of the furnace, excluding penetration of smoke gases

into a baking zone. Transporter belt under the furnace, is made of steel. The module is equipped by the automatic monitoring system of a belt tension and centering. The line is configured automatically under the established head.

- Fuel: Natural Gas (LPG);
- Length (Oven tunnel): 30000 mm;
- Width: 1100 mm;
- Height: 1100 mm;

- Length (cooling conveyer): 4000mm;
- Maintenance: Temp +15 °C to +35 °C, air;
- humidity not more than 65 %.





# IntelleCool

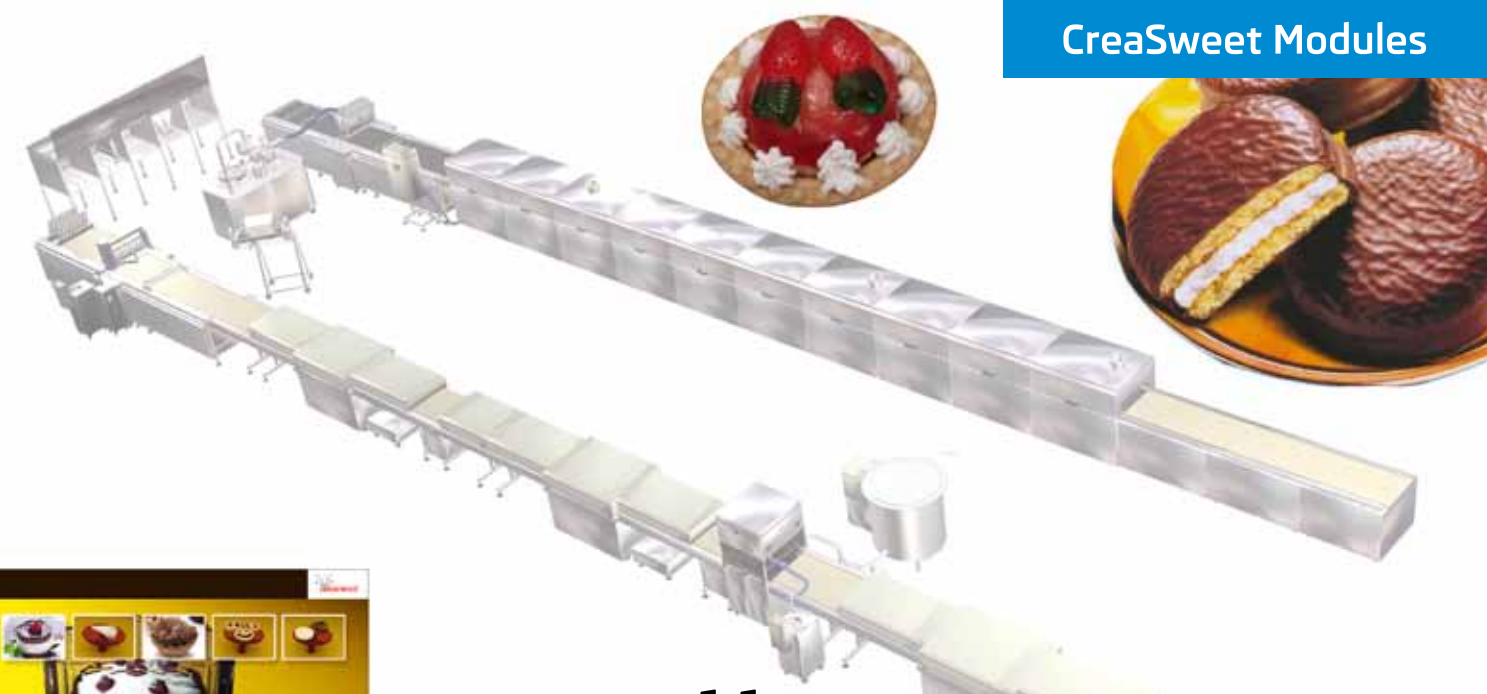
Module IntelleCool is combined cooling — dry tunnel for continuous cooling, drying, structurization of wide nomenclatures of confectionery, cottage cheese and other food masses. Module **IntelleCool/Dry** is supplied by system of automatic centering, cleaning and a belt tension,

program-controlled system of speed control, separate adjustments of temperatures and modes at every stages of processing of a product. The cooled masses do not sticks to the cutting knives (guillotine cutting).

- Length: Varies from 14000—38000 mm (price includes only the minimum length of cooling tunnel);
- Width: 1350 mm (passive block), 1580 mm (active block);
- Working width: 1000, 800, 600 mm;
- Height: 1200 mm;
- Cooling temperature: from -3 °C to +15 °C controlled through PLC;

- Maintainance: Temp +15 °C to +35 °C, air humidity not more then 65 %;
- Cooling agent: Freon R22;
- Pneumatic system: Festo for centering & tension control of the conveyer belt;
- Continuous line cleaning & drying system of the belt during production;
- Material:
- Cover — metallic painted (White);

- Base — stainless steel under the belt, thickness 1.5 mm, inner lining from aluminium;
- Sensors: Optical sensors for correct positioning of the belt;
- Motors: Sew Eurodrive.



# IntelleDrive

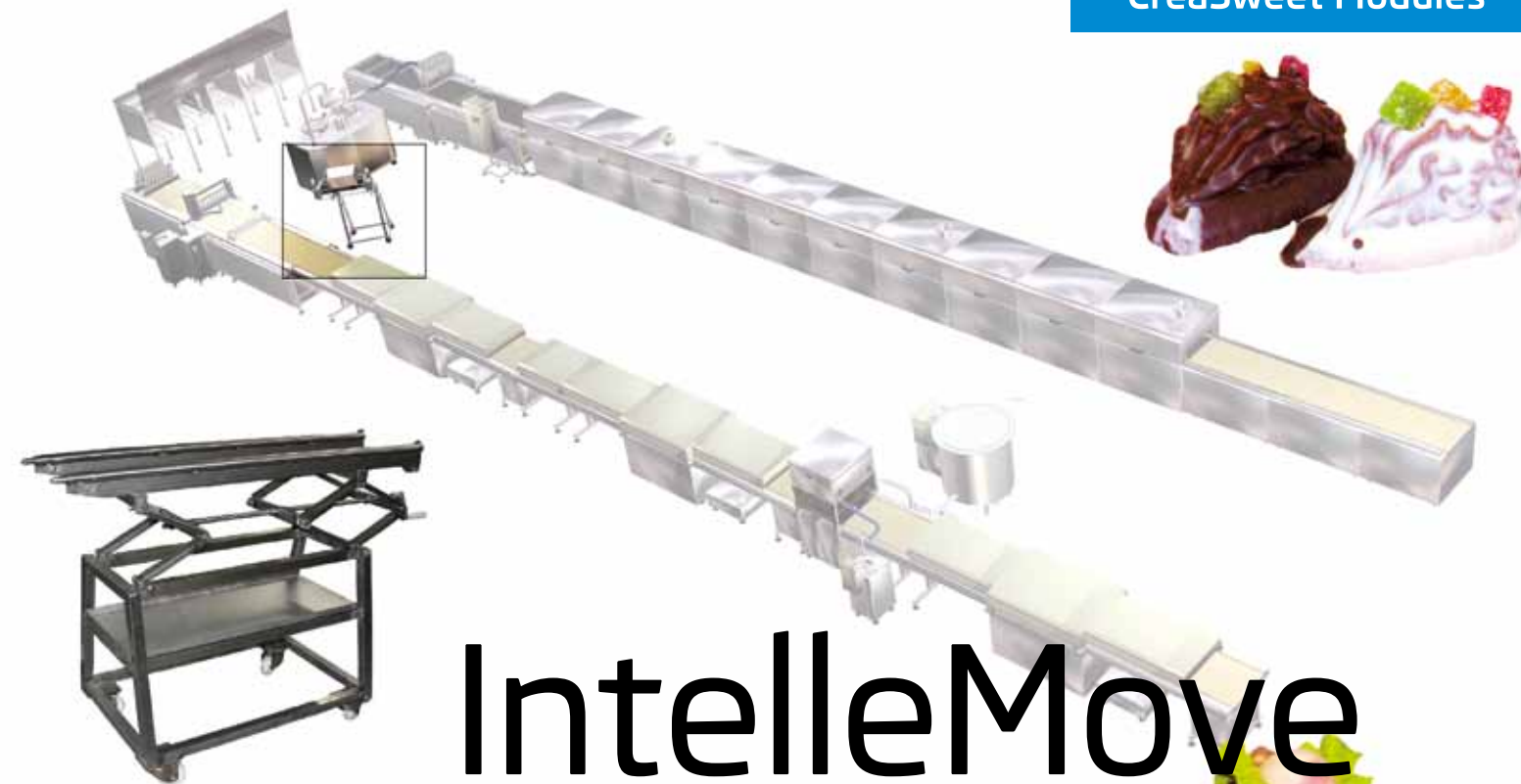
Centralized PLC control board equipped with CreaSweet soft ware. A big touch screen for controlling complete technical & production process of the complex such as:

- conveyer belt speed;
- Deposition mechanism;
- Temperature control;

- Regulation of Production capacity;
- Movement of heads;
- Regulation of system & drive errors which shows on screen if occurs;
- Product recipe program;
- Product creation & implementation program.

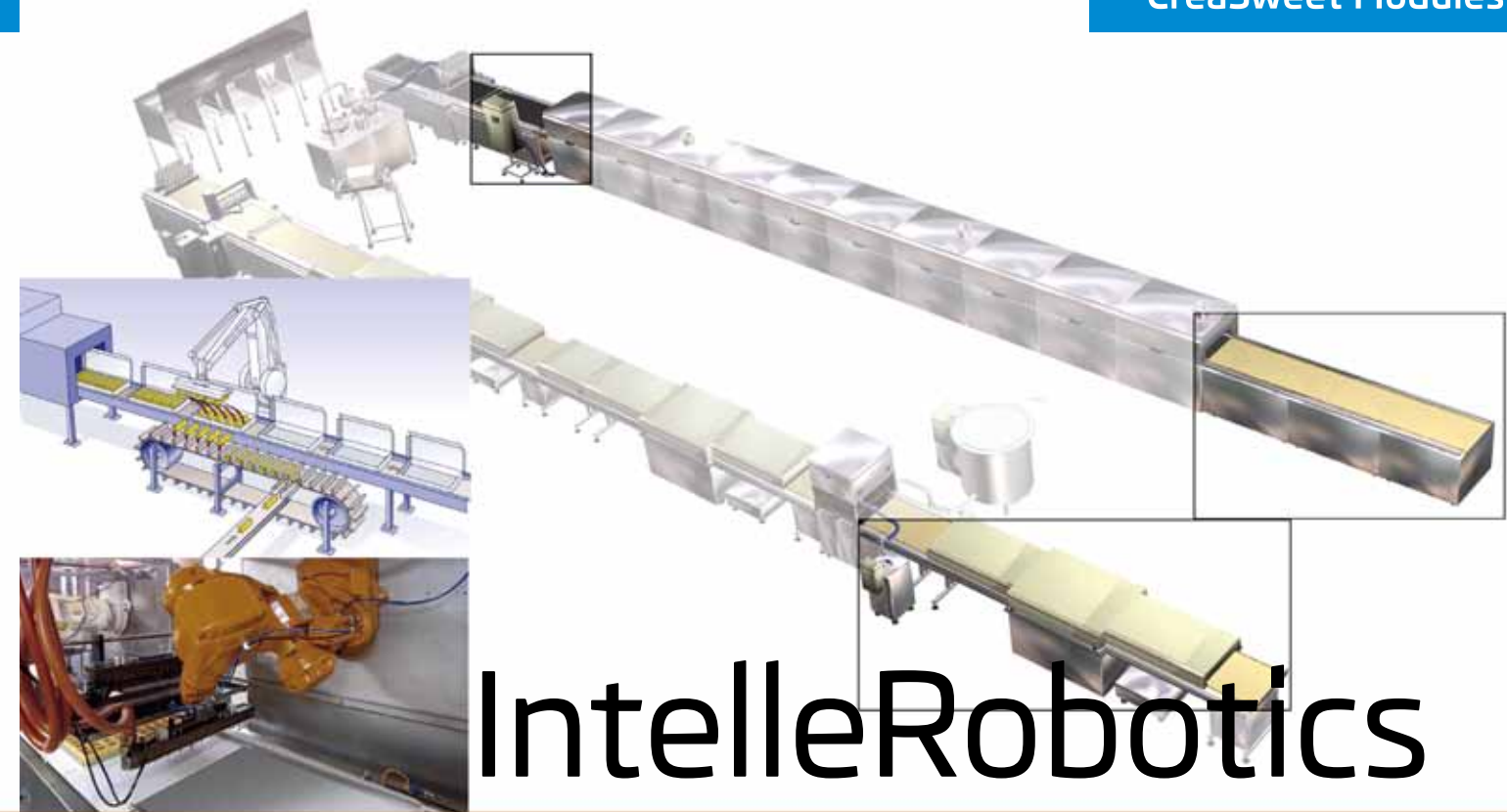
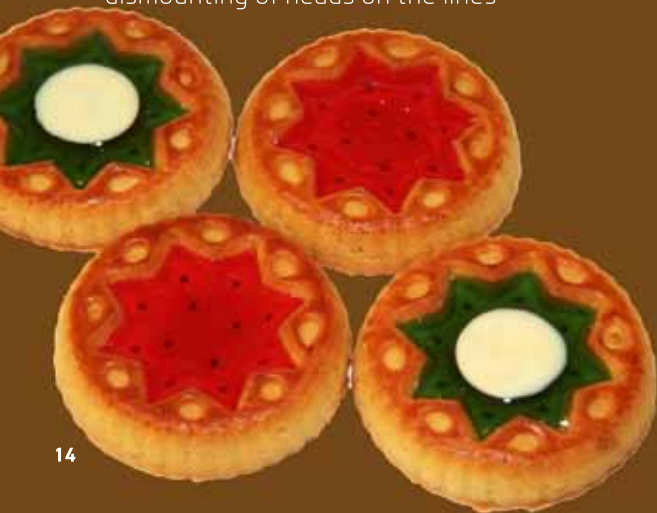






# IntelleMove

The unique module for moving deposition heads inside the factory, for washing heads and their installation on their post of lines without any hard efforts. Reduces possibility of breakage of heads at the time of assembling and dismounting of heads on the lines



# IntelleRobotics

Advanced Neofood Machinery GmbH also introduces innovative Intellerobotics decorating and packaging machines which give you opportunity to write or draw everything on

your product before and after oven and also pack all your innovative Neofood products afterwards.







... success starts here!

**Europe's #1 academy  
for advanced training in  
chocolate technology,  
sugar confectionery,  
biscuits & snacks  
technology**



**ZDS SEMINARS  
IN MANY LANGUAGES**

ZDS - The Academy of Sweets  
De-Leuw-Str. 3-9  
D-42653 Solingen  
GERMANY

Tel. ++49 - 212 - 59 61 89  
(Russian speaking contact)  
Fax ++49 - 212 59 61 33  
seminar@zds-solingen.de

[www.zds-solingen.de](http://www.zds-solingen.de)





Smart German design  
and engineering



**ΤΡΕΖΟΣ & ΣΥΝΕΡΓΑΤΕΣ Α.Ε.**

ΑΝΤΙΠΡΟΣΩΠΕΙΩΝ ΜΗΧΑΝΗΜΑΤΩΝ:

ΛΑΜΨΑ 1 & ΛΕΩΦΟΡΟΣ ΚΗΦΙΣΙΣ 135, ΑΘΗΝΑ 115 24.

ΤΗΛ: 210 6993 700.

ΦΑΞ: 210 6993 704.

E-MAIL: INFO@TREZOS.COM.



advanced  
**neofood**  
machinery gmbh

MEMBER OF



**Advanced Neofood Machinery GmbH.**

Lützowstr. 63-65, D-42653 Solingen, Germany.

Tel.: +49 (0) 212 64558338.

Fax: +49 (0) 212 64558342.

Mob. (Germany): +49 15 778 64 33 81.

Mob. (Russia): +7 903 663 15 58.

E-mail: [neofood@neofood.de](mailto:neofood@neofood.de).

Web: [www.neofood.de](http://www.neofood.de).

