

# CreaSweet Module IntelleMix



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, souffle and marshmallow to semi dense confectionery and meatpaste masses can be deposited or extruded by IntelleMix, Carries out functions of dot, longitudinal jiggling (dotted line), and also process continuous extrusion (marshmallow sticks, sticks from cookies, fondants etc.).

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## Technical characteristics (Head)

Length: 900 mm

Working width: 1000, 800, 600 mm

Height: 750 mm

Power: 3,5 Kwt

Electrical connection: 3 phase with 380 ± 5Wt voltage & 50Hz frequency

Maintainance: Temp +15 °C to +35 °C, air humidity not more then 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), 1,5 mm 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/M1, Viscosity from 0.9 from 4.0 m Pa.c.