



# Nuova Euromec at INTERPACK 2008

Nuova Euromec will introduce a range of new equipments which enable confectionery companies to expand their production over the traditional concept of candies.

The Euromec stand (**Hall 1 stand B29**) will be showing our latest machines design and new products concept to demonstrate the potentiality of the new system introduced.



## S-38 LOLLIPOPS BALL, 3D, DUAL COLOURS & CENTERFILLING

Nuova Euromec has introduced since ten years an innovative system for the production of ball, 3D (dimensional), dual colours and centerfilled lollipops. The concept is based on the proven technology of our Explorer linear forming system for great advantages on the centerfilled lollipop production. The system has been now improved to reach higher capacity up to 2200 pcs/min for 18 mm diameter lolly. by keeping user friendly, simplicity in design, quick and economical die set change over in few minutes



## 100MRB HIGH SPEED FORMING MACHINE

The high speed forming machine 100MRB has been developed for the production of filled soft products like chewy candy, chewy toffee, sugar free chewing gum, bubble gum with liquid or viscous filling



## 141ES HARD CANDY EXTRUDER

The hard candy extrusion system is designed for the automatic production of striped ropes both filled and unfilled with colours and flavours combination in different ways. The range of concept include striped candy / lollipops both filled and unfilled, sugarless candy both filled and unfilled, "starlight mints", candy sticks / cones.



## S-33 CRUNCY & FILLED CANDY BAR

Very flexible and economical rope forming concept for soft and hard filled and unfilled bar shaped products. The special linear forming system developed allowed uniformity in shape and weight with great advantage in the following chocolate coating process and possibility of many different shapes in easy/fast changeover. New Products concept will be on display



## S-37 DROP ROLLER LINE

The new drop roller line is developed for the maximum flexibility on the production of hard & low boiled candy, chewy toffee, crystallized fruit and milk based chewy masses, croquant (nut/peanut/sesame base), milk-based toffee masses and chocolate. The shape changeover time is very easy and fast allowing the production of several kind of shapes