



## BAKERY

Depositors, Rotary Moulders, Wire Cut, Biscuit Capping and Combination Machines to allow the placement of a base before depositing.

Co-Extrusion – two or more dough types or compounds

Encapsulating for example – a dough ball with a jam centre

Multi-Colour Extrusion, Moveable Nozzles for Zig-Zag depositing.

OKA Rotary Moulders are especially suitable for the shaping of standard to sticky dough such as doughs for artisan breads, soft and doughs with high salt content.

## CONFECTIONERY

The Confectionery Industry is well served with the capability of OKA to handle a wide range of fondants, light marshmallow as well as higher density pastes and coconut for bars and praline centres.

Decorating devices for sprinkling, placing, dosing from simple to multi-flexible applications.

Cutting and Slitting of slab or ropes – dies to twist one or two colour ropes. Diverse applications such as the use of water jet cutting for highly complex production.

Encapsulating for example – a ball with a chocolate centre.

Extruding of bars especially protein bars.

Multi-Colour Extrusion, Moveable Nozzles for Zig-Zag depositing.

Piston and Gear-pump Depositors for chocolate and other pastes and liquids.

## PET TREATS

As with the Bakery and Confectionery Industries the above machinery has its place in the manufacture of Pet Treats as the material used can be rotary mouldered, extruded, twisted using multi-colour ropes, co-extruded by using simple moulders to drop-depositors or encapsulating a centre.