

MACINTYRE UNIQUE PROCESS

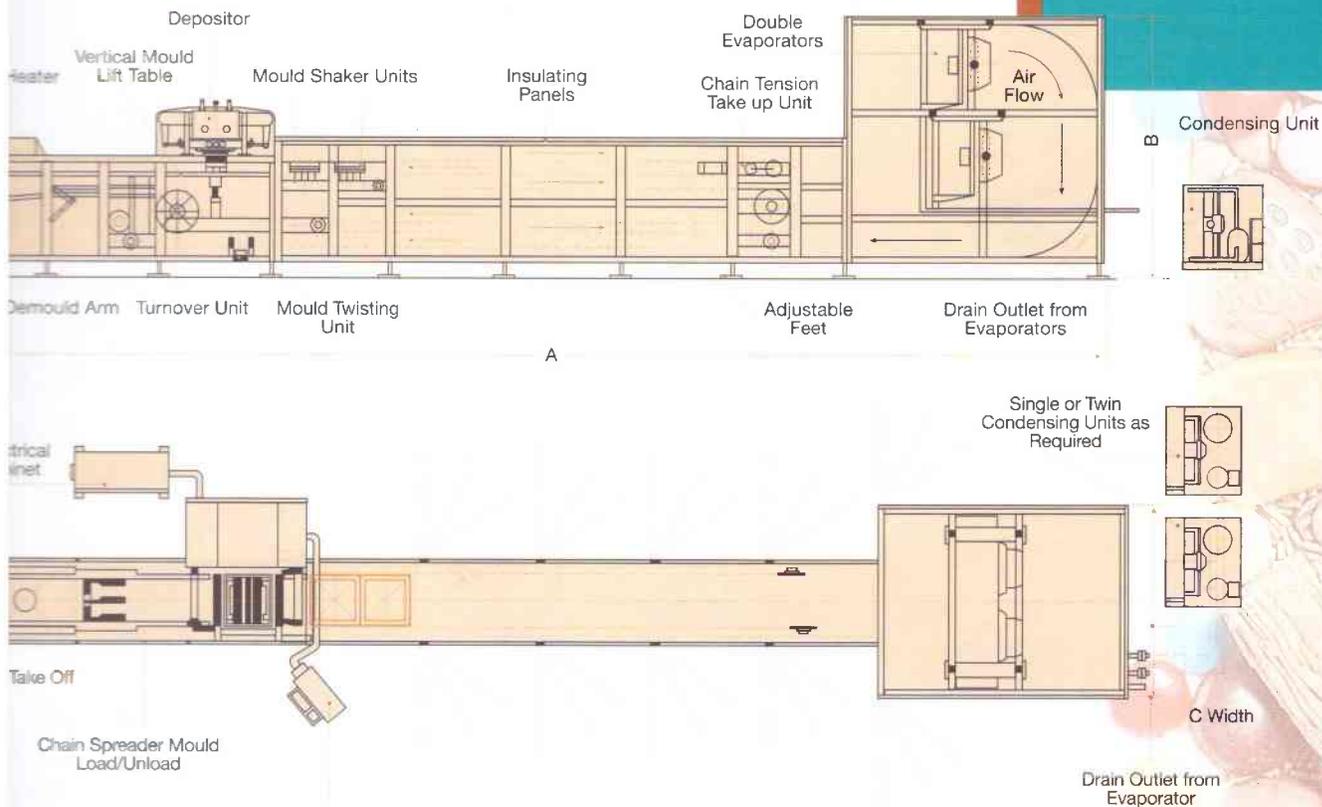
The MacIntyre Depositing System provides our customers with a simple production method for filled chocolates. The two hoppers of the machine are filled with cream and chocolate, the centres of the chocolates are then weighed on graduated scales. These weights may be varied while the machine is running or as required.

Different moulds can quickly be accommodated by changing the depositing plates and then making the necessary weight adjustment.

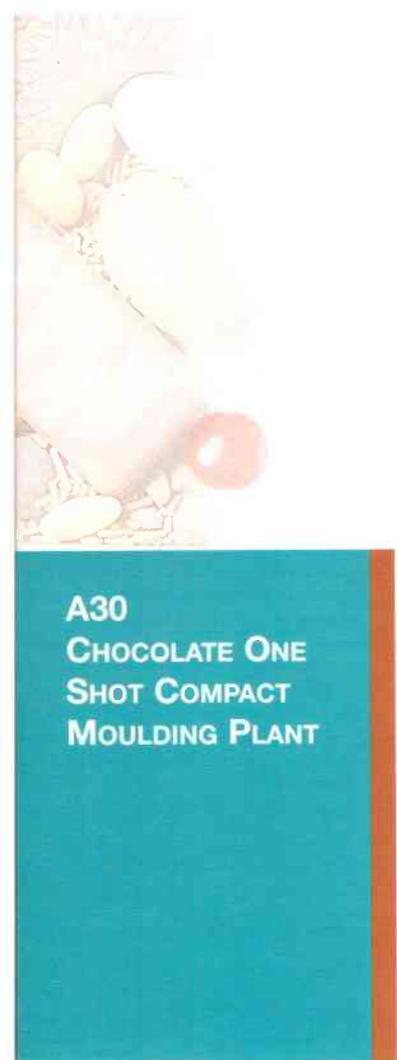
The plant will produce chocolate bars, both solid and cream filled, with a wide variety of centres and shapes. Two colour items with or without cream can also be produced on this machine.



A30 CHOCOLATE ONE SHOT COMPACT MOULDING PLANT



MODEL	A (MM)	B (MM)	C (MM)	OUTPUT PER HOUR MAXIMUM (kg)	EXTENDED LENGTH OUTPUT PER kg/Hr
275	12000	2135	1560	250	450
300	12000	2135	1560	300	500
470	13000	2735	2050	500	900
600	13000	2735	2050	750	1250
800	18000	3570	3350	1000	1500



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MACINTYRE- THE NAME IN MOULDING TECHNOLOGY

MacIntyre, through research and development introduce the One Shot Depositor, designed for trouble free running. The modular system employed in the construction of the MacIntyre One Shot Depositor represents the most cost effective and efficient moulding line technology to date.

THE MACINTYRE PROMISE

The plant combines the simplicity and running cost of a solid plant with the versatility and saving that cream filled products can bring. MacIntyre will guarantee cost reductions.

- By replacing chocolate with cream
- Labour cost by reducing labour as needed on conventional cream plant or operations
- Reduced energy cost by combining three depositors and coolers into one compact unit
- Reduced overhead by using minimal space for output as required
- Mould cost
- Efficient interchange of mould to vary product line

