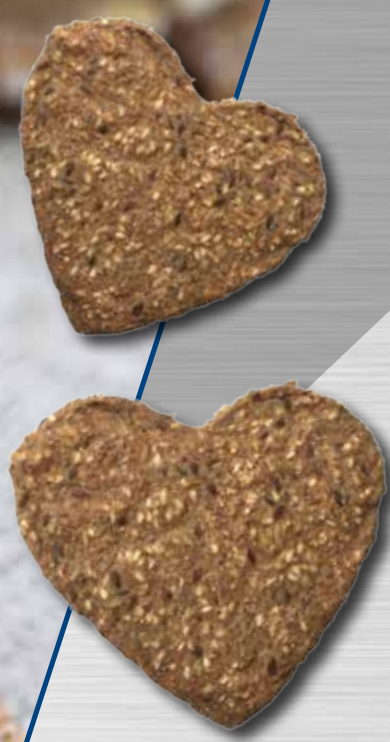


Crackers unit

Your opportunity to be on the leading edge



You name it - we fill it

FORM & FRYS
MASKINTEKNIK



Capacity: up to 45 strokes (size 60x80mm)

Form & Frys Maskinteknik has developed the Crackers machine to serve the higher Capacity/flexibility, having machine capacities up to more than 16.000 products per hour.

Form & Frys have built these machines since 1987. Before 92 FORM & FRYS A/S. manufactured machines for spandauer called Alfa, however with a completely different concept, the present design is being used for many other special products in the meantime.

Materials: The machine is produced predominantly in stainless steel, POM (polyoxymethylene trade name Delrin in other parts of the world) and evoprene. All parts in direct contact with the product are produced in FDA / USDA-approved materials.

Accessories: Salt/seeds sprinkler – automatic plate-mater – pump for hopper feeding.

Form & Frys has found a niche in folding/forming and filling dough products.

Form & Frys's innovative ideas and robust, well-built machines, introduces new products into your product range or automate existing hand folded products.

Form & Frys's machine program for high-speed production of quality pastry products, covers automatic machines for traditional DANISH four fold or two fold products, and also special area unique products.



Concept, design, testing, construction under one roof



FORM & FRYS
MASKINTEKNIK

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