



Complete List of Products and Services

Molding

Chocolate Molding Plants

- One-shot
- Solid
- Solid with inclusions
- Shell (3-stage)
- Mold circuit only (no depositor)
- 205x300/600 mold size
- 225x300/600 mold size
- 354x670 mold size
- Indexing and continuous chain circuits

Loose Mold Conveyors

- Pneumatic
- Servo
- Single hopper depositors
- One-shot depositors
- Cooling towers

Change Parts

- Piston blocks*
- Deposit plates*

Auxiliary Equipment

- Melters
- Inclusion feeders
- Plaque feeders
- Decorator depositors
- Chocolate level control

Equipment Rebuild*

Depositing

2 and 3-axis depositing lines

- Caramel depositing
- Chip depositing
- EFT depositors on competitor's mold circuits

Extruders/Wirecuts

- Cookies – 2 roll
- Continuous (bars)
- 4-roll (layered)
- Soft centers (confectionery)
- Filled bars

Auxiliary Equipment

- Inclusion feeders
- Nut toppers
- Nut recovery
- Rounders
- Cooling slab conveyors
- Bar cutters
- Indirect topping systems
- Servo belt raise mechanism

Change Parts

- Filler blocks*
- Dies*
- Wire frames* (servo driven)

Equipment Rebuild*

Bakery

- Frozen dough machines
- Wirecut (with or without) internal conveyor
- Overhead wirecut (straight or angled)
- Conveyors
- Toppers
- Equipment rebuild

Dough Feed Systems

- Live bottom troughs
- Dough tub tilt
- Dough troughs

Misc.

- Plant utilities layout consulting/service
- UHMW fabrications
- PLC control systems

**Available for Egan Food Technologies' products as well as our competitor's equipment.*