



INDUSTRIAL EQUIPMENT
for pastry, dairy, desserts and precooked meals



TO DOSE



TO INJECT



DOSING AND DROPPING



DECORATE



WORKING LINES

CREATING SOLUTIONS TO DOSE YOUR PRODUCT



Formex Maquinaria S.A. is a company that manufactures industrial pastry machinery and food industry equipment .

We offer solutions to dose any dough and to make pastry, desserts, dairy and pre-cooked products.

Our manufacturing range covers from a dosing machine or injector -which we can design according to the technical requirements of the product to be manufactured- to the study, installation and commissioning of a complete factory to produce different products such as: muffins, cakes, shortcakes, biscuits, ponquesitos, cakes, brownies, plum cake, sobaos, pancake, marble cake, creams, yogurt, cakes, quiche, sauces, soups, brandadas, mousse, croquettes, mashed potatoes ... we design and manufacture the most suitable machine for your product.



MAXIMUM PERFORMANCE

Formex machinery is designed to give the maximum performance to your business. Mono-production or multi-production, mid-range or industrial, our equipment suits to your requirements.

Precise control of dose, production speed, versatility, innovation, reliability and robustness are the qualities of our machinery.

We manufacture having our customer in mind, taking care of the most current concepts of hygiene, simplicity of use and technology.

By studying your product and manufacturing needs, we can design machines that meet the most rigorous production demands and ensure excellent quality of the final product, offering the best value for money.

~
*speed,
precision,
ergonomics
and versatility*
~



SWEET
PRODUCT



SALTY
PRODUCT



PRECOOKED
MEALS

TO DOSE



We are specialists in dosing process. Our machines are designed to fill a wide range of dough densities, precisely and homogeneously, with or without incorporated solid particles.

Fluids, creams, thick or semi-thick doughs, sticky product, sauces, etc.

Completely built in stainless steel and homologated technical plastics for food.

Volumetric dosing system.

Electronic control by digital touch screen.

Homogeneous distribution of the product.

Anti-drip system.

Extremely simple to use and clean.



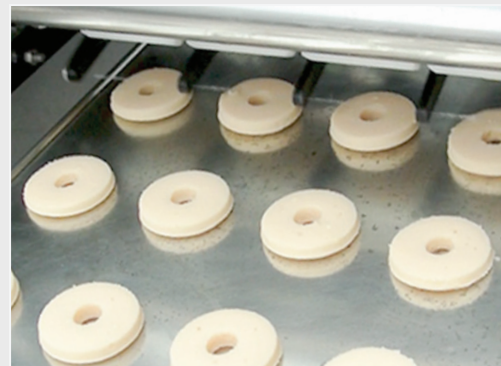
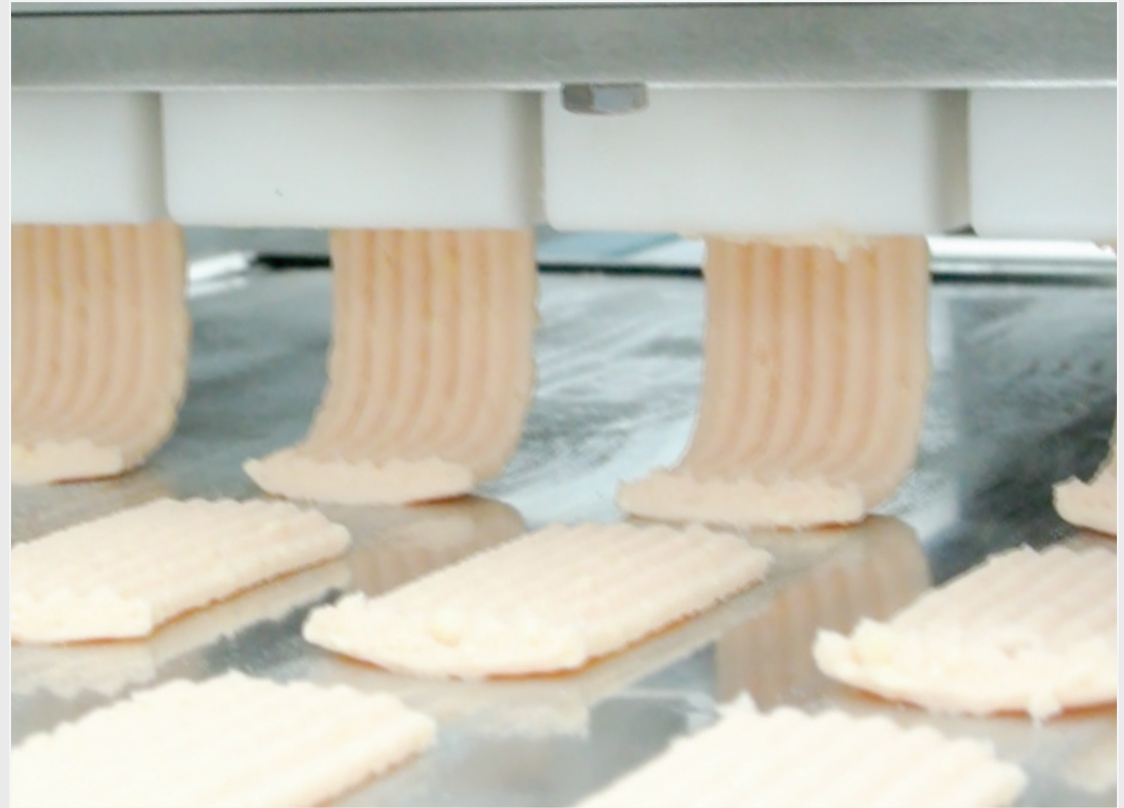
DOSING AND DROPPING

For thick doughs that requires cutting by wire or rotating nozzles, we have a range of machines and accessories that meet all the production requirements in this kind of process, avoiding punishing the dough or any alteration of its natural characteristics.

A large number of products can be flexibly and creatively made, thanks to the possibility of exchanging dosing heads (rollers or pump) and the vast selection of fixed or rotating custom moulds and the numerous nozzle shapes.

Electronic control by digital touch screen.

Thanks to the color touch screen, you can adjust and program countless recipes: dough, butter biscuits, butter cakes, tea pastries, cookies, etc.



INJECT



Injector machines to fill the product once baked, such as muffins, buns, croissants, etc.

Easy injection of fluids of high viscosity and high percentage of sugar such as chocolate, jam or dulce de leche.

Volumetric dosage.

Electronic control by digital touch screen.

Heating systems which ensure fluid stability and multiple injections for high quantities.

The needles can be adapted to injection needs. That allows the product to be filled in its entire length uniformly.

Vertical or horizontal injection system depending on the product.



TOPPING

The topping dispenser allows to decorate the surface of all types of large and small industrial pastries.

It is possible to dispense the product by cascade, recovering the surplus using recovery conveyors or dosing in specific areas using funnels.

To spread granules or small pieces of sugar, dried or dehydrated fruit, seeds, ground dry cheese, raisins, cookies, etc.

Normally these machines are coupled to a production line or to other dosing or injector machine.



CUP-DISPENSER MACHINES



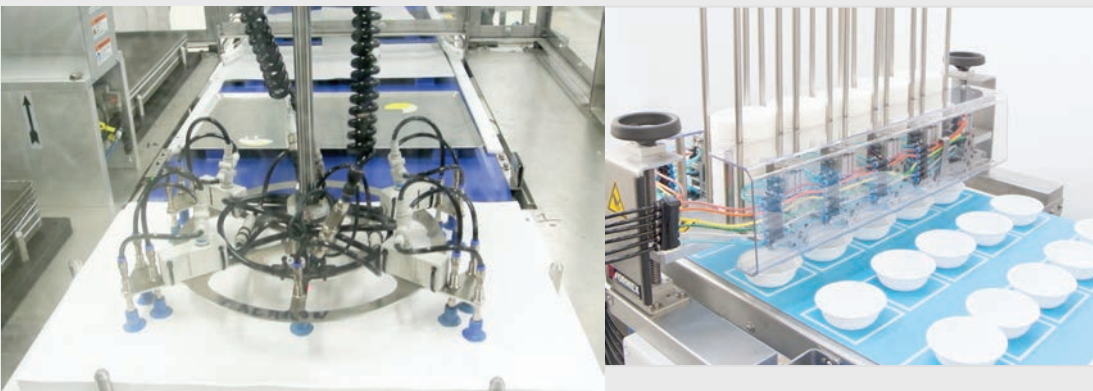
Cup-dispenser machines to place moulds, paper-cups, plastic bowls, and other containers into the conveyor, prior to the filling of the product.

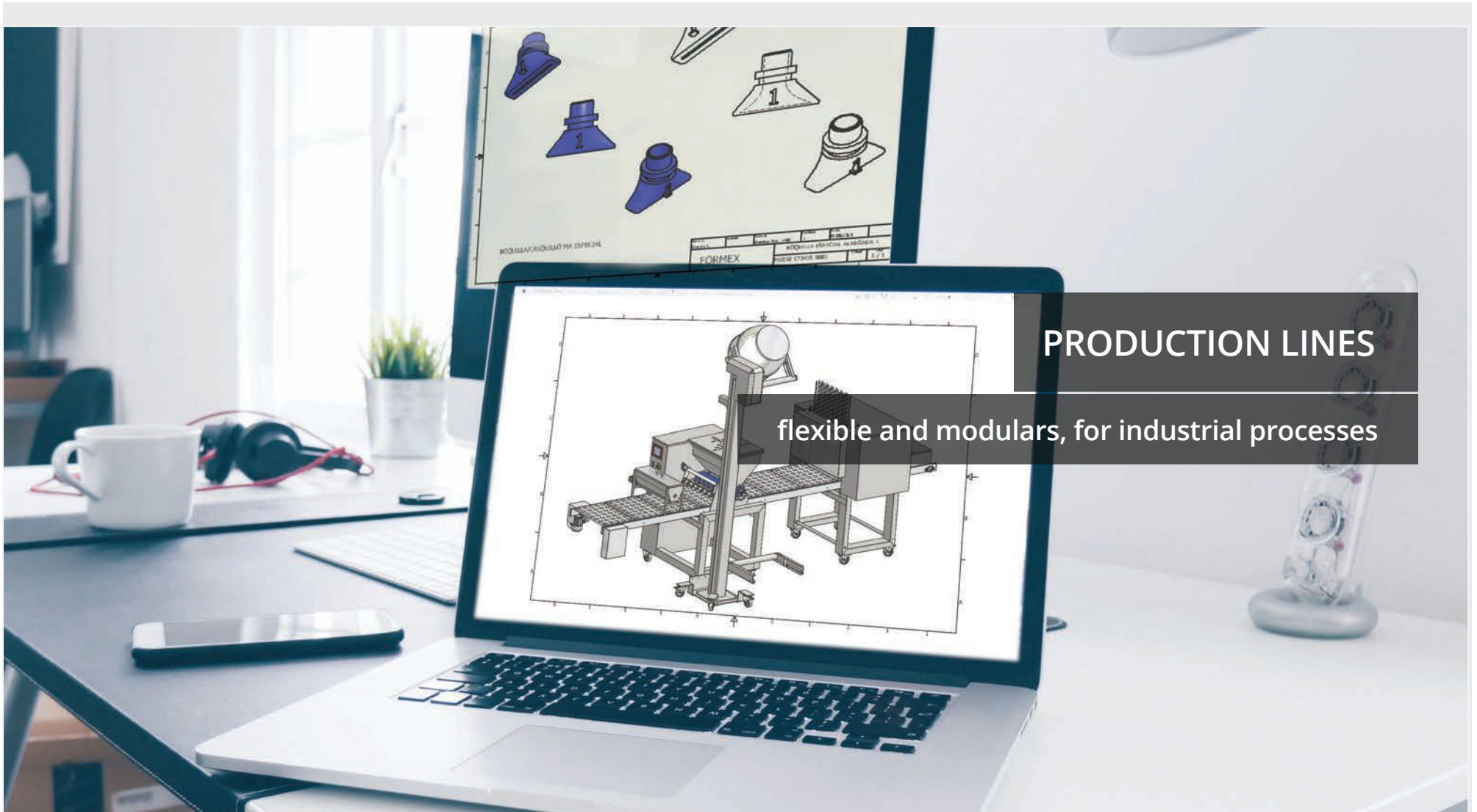
Provides precise positioning and centering of the moulds for filling operations.

Easy charger loading without interrupting production.

Same model machine can be used with different moulds with an easy and quick change of the loader.

If the customer already have a production line, we can design the machine adapted to the conveyor system, ready to be installed.





PRODUCTION LINES

flexible and modular, for industrial processes

All of our machines can be assembled in-line to set up custom workstations that build your product with minimal manipulation and a higher degree of automation.

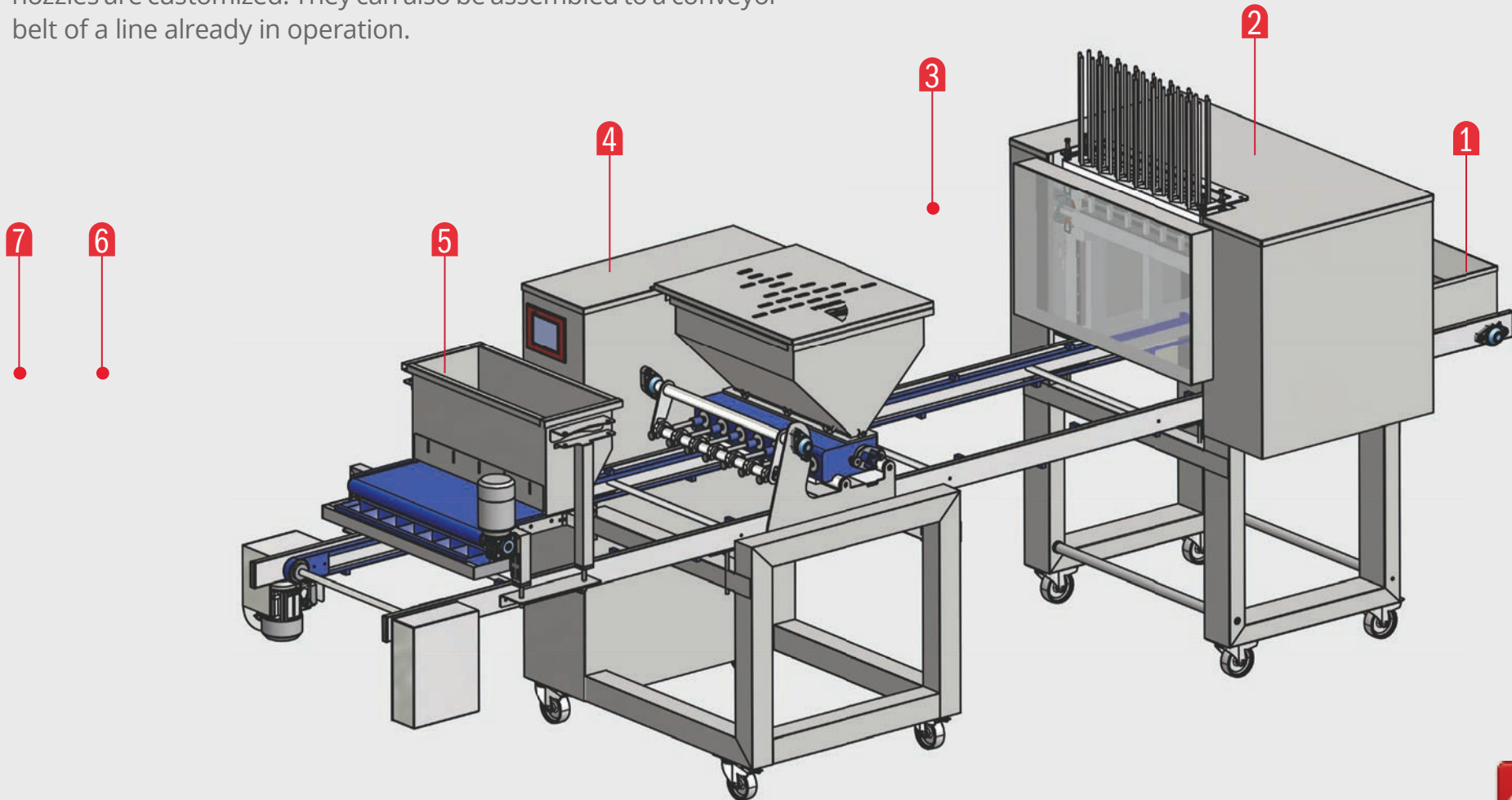
It's possible to create several working lines, according to the diversity of components that the product requires, they could be assembled by conveyor belts, or also adapted to tunnel ovens, deep fryers or packaging machines.

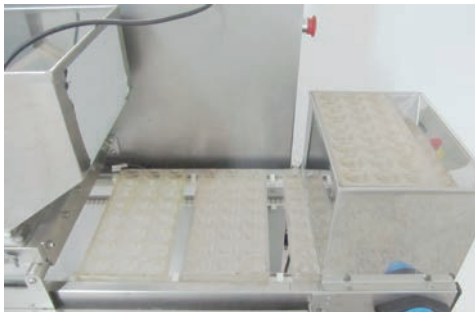
WE'RE ABLE TO CREATE THE WORKSTATION TAILORED TO YOUR PRODUCT REQUIREMENTS AND YOUR PRODUCTION NEEDS.

FLEXIBLE AND MODULAR DESIGN

The Modular Lines are a range of machines ready to flexibly meet your requirements. Quick product changes, low maintenance and excellent hygienic characteristics.

Technical details such as heated tanks, trays, special moulds, or nozzles are customized. They can also be assembled to a conveyor belt of a line already in operation.





1 TRAY LOADER

For flat trays, die cut trays, paper trays.



2 CUP-DISPENSER MACHINE - CA

It fits to the kind of capsule or mould needed. The drag system adapts to the type of tray or mould required.



3 BOWL ELEVATOR

A fixed or mobile bowl elevator helps to dump the dough into the tank



Off-centersleeve



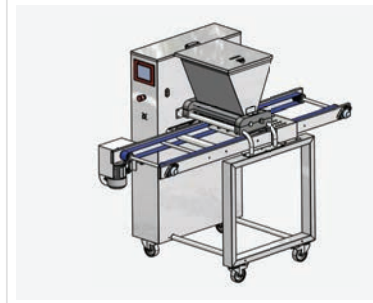
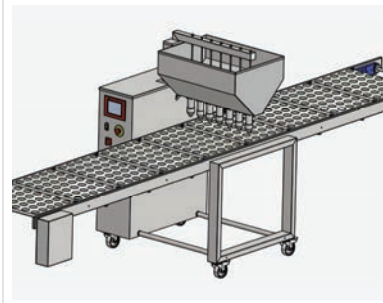
Large sleeve



S nozzle, smooth or curly



Nozzle/sleeve standard for MA



4 FILLING MACHINE - MA

Really versatile and flexible machine since different components can be custom configured according to the characteristics of the product to be dosed. To fill different doughs densities with or without solid particles.

4 OTHER FILLING MACHINES

Depending on the product, another dosing machine is required: To make custard DA Dosing Machine is required. If we want to make cookies or similar, a TF Dosing-Dropping machine will be necessary.



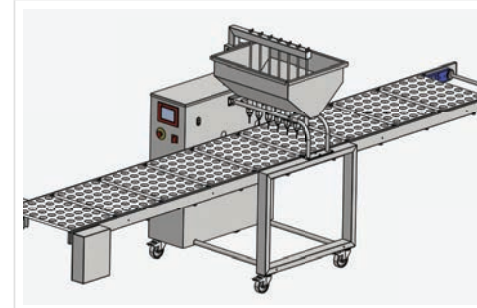
5 TOPPING - TPT

Automatic conveyor topping dispenser for chocolate shavings, nuts, almonds, etc.



6 BAKING

Baking station after dosing and before injection.



7 INJECTOR MACHINE - IA

Production lines can also be suitable for the baked product, with custom injectors machines and subsequent topping units.

RANGE OF MACHINES



DA



MA



DPV



GTF

TO DOSE

Liquids, soft or semi-soft doughs without solid particles

Maximum speed	2,9 seconds/cycle
Nozzles	customized
Dosage	5 to 100 cc
Trays width	40-45-60-65-80 cm
Tank	60-85 L
Electropneumatic	depending on model, requires compressor
Servomotor option	yes

TO DOSE WITH SOLIDS

Different densities dough with solid particles up to Ø 15 mm

Maximum speed	3,2 seconds/cycle
Nozzles	customized
Dosage	2 to 276 cc
Trays width	40-45-60-65-80 cm
Tank	50-90 L
Electropneumatic	requires compressor
Servomotor option	yes

TO FILL / TO INJECT

Liquids, soft or semi-soft dough, sticky and delicate dough, with solid particles incorporated

Maximum speed	3,2 seconds/cycle
Multiple outputs system	piston, injection nozzles, hose
Dosage	10 to 1150 cc
Tank	30-50 L
Electropneumatic	requires compressor
Accessoires	table with scale, elevator, conveyor
Servomotor option	yes

DOSING AND DROPPING

All kinds of cookies, solid and liquid dough

Production	50-200 kg/h
Dough regulation per piece	5-60 gr
Dosage	5 a 100 cc
Trays width	40-45-60 cm
Tank	28-35 L
Wire cutting	5-30 cycles/minute
Multi recipe	more than 50 programs

RANGE OF MACHINES



TF

DOSING AND DROPPING

All kinds of cookies and solids dough

Medium speed	46 cycles/minute
Dosage	5 to 100 cc
Raw cookie size	till 80 mm
Trays width	40-45-60-80 cm
Tank	39-58 L



CA

CUP-DISPENSER

Paper-cups, silicone moulds, plastic containers, tartlets, trays

Maximum speed	3,3 seconds/cycle
Cupping units	to choose
Trays width	40-45-60-65-80 cm
Electropneumatic	requires compressor

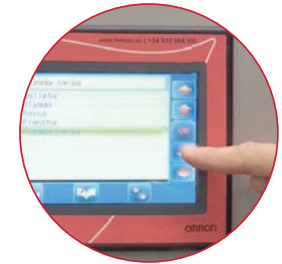


IA

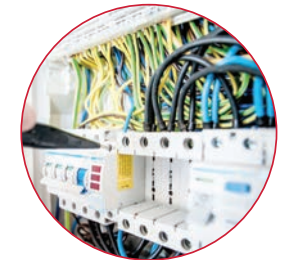
TO INJECT

semi-liquid products with different densities and viscosities

Maximum speed	3,4 seconds/cycle
Nozzles	customized
Dosage	3 to 45 cc
Trays width	40-45-60-65-80 cm
Tank	40-80 L
Servomotor option	Si



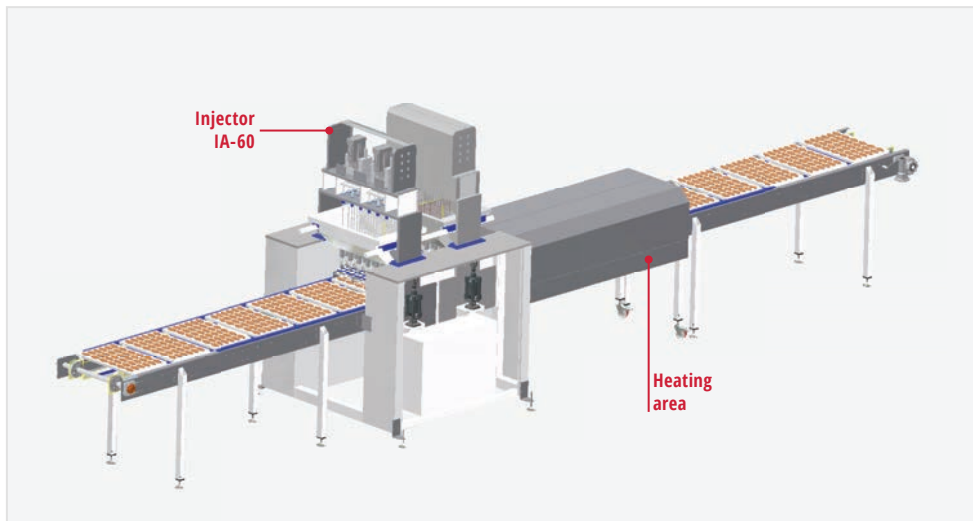
All machines are controlled by an Omron HMI panel.



The interface is custom designed for each range according to specific technical characteristics.

~
Our machinery is suitable for the needs of your product and your work system
 ~

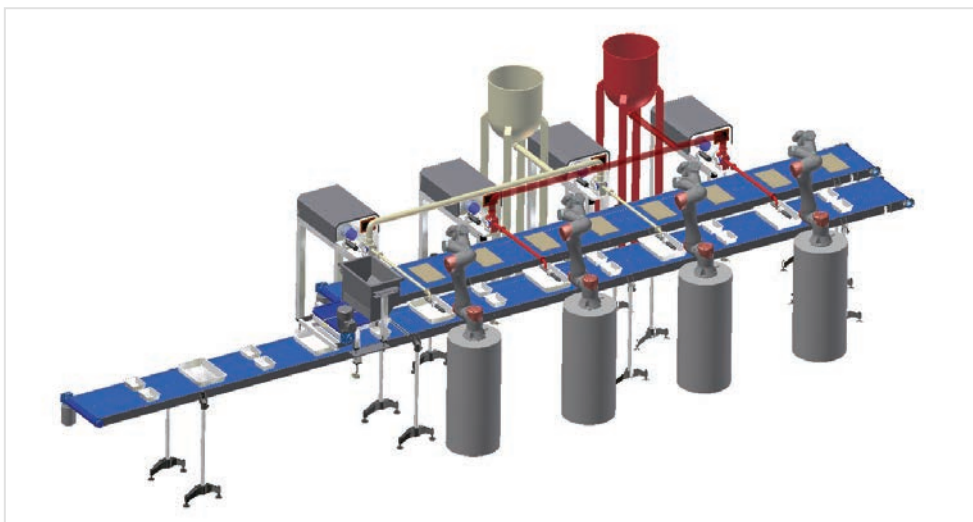
PRODUCTION LINES



Double tank injector machine, assembled to a croissant production line



Cup dispenser machine adapted to work in a custard production line



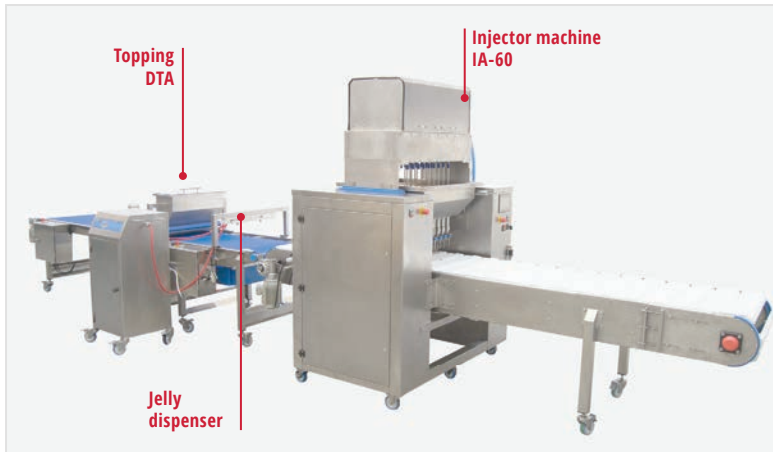
Lasagne working line made up of 4 DPVS and Omron robots



MA filling machine ready to be assembled to a cutting table

Turnkey solution, factory to make apple pie

PRODUCTION LINES



Modular working line to inject croissant with jelly and topping



Production line to make muffins



DA filling machine for tomato sauce prepared to be assembled to a continuous pizza working line



Modular working line to make egg custard



FORMEX

CREATING SOLUTIONS TO DOSE YOUR PRODUCT

Follow us online, we update content frequently



www.formex.es



Formex Maquinaria



formexmaquinariapasteleria

Contact our commercial

formex@formex.es

Tel. +34 93 398 43 50



+34 656800210

FORMEX MAQUINARIA S.A.

Vic 32, Nave 5

08120 La Llagosta

BARCELONA - ESPAÑA

We invite you to see our corporate video

