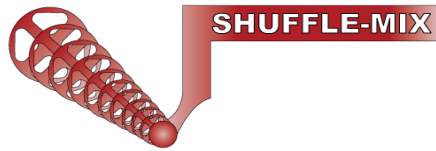


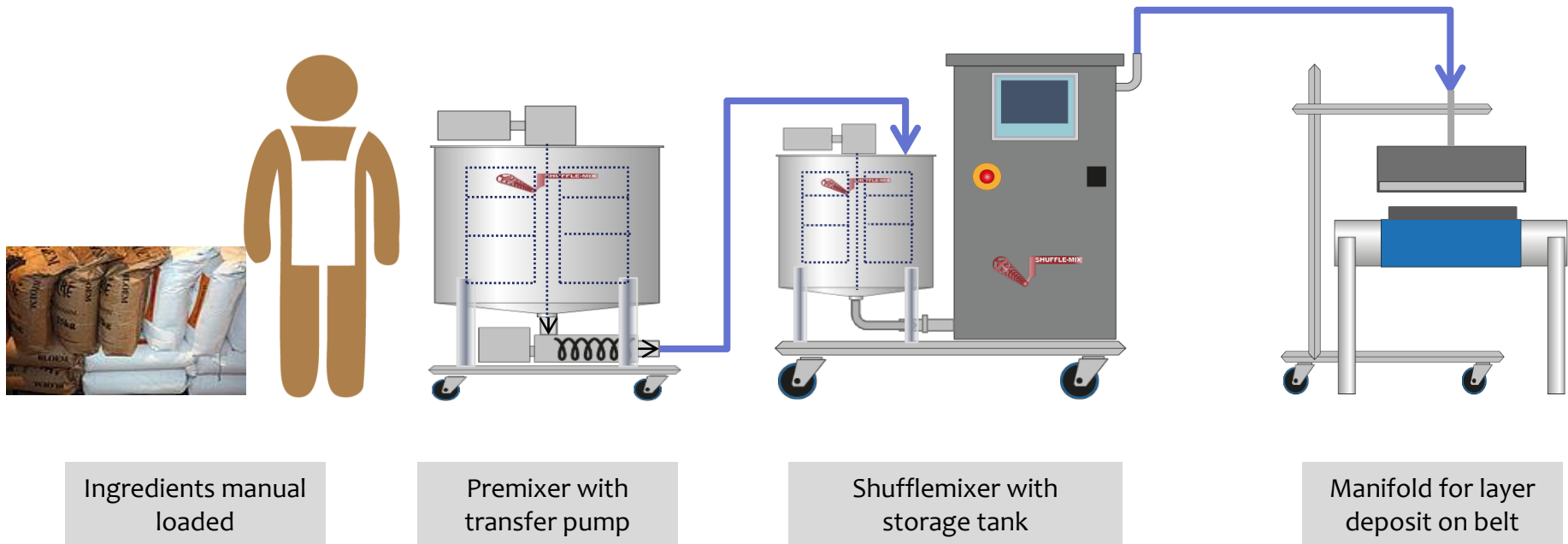
SHUFFLE-MIX

Schematics



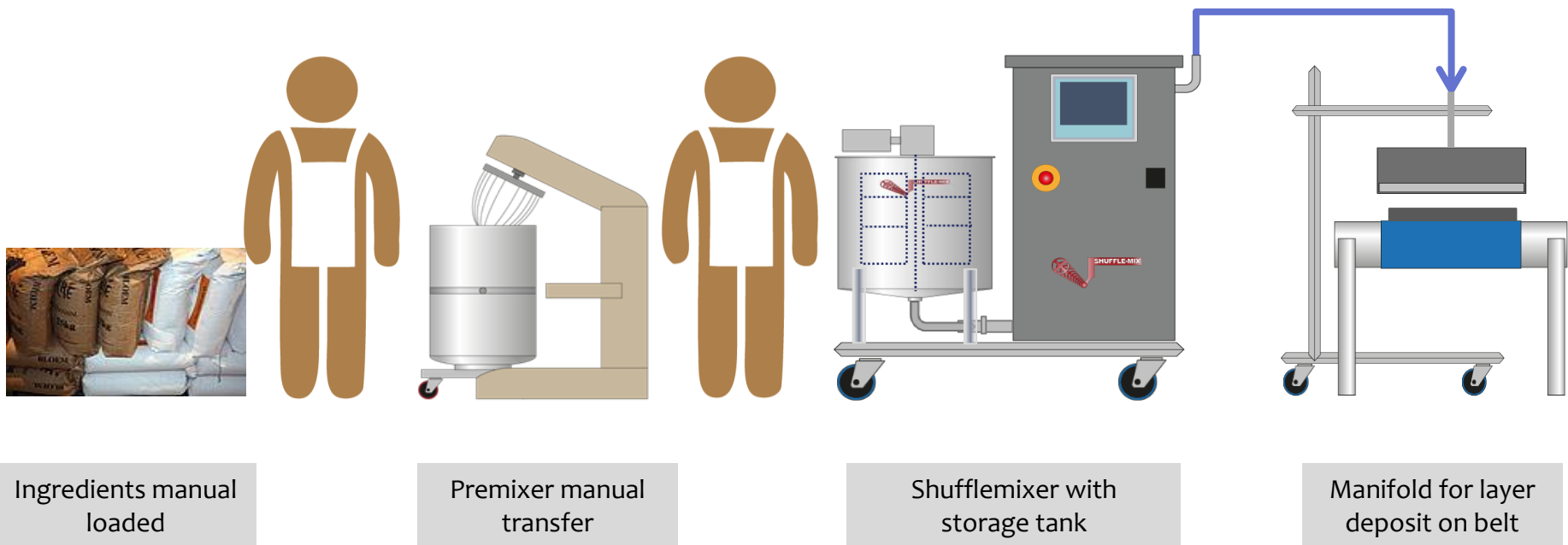
Schematic sponge cake line

Typical layout sponge cake line
for filling baking trays



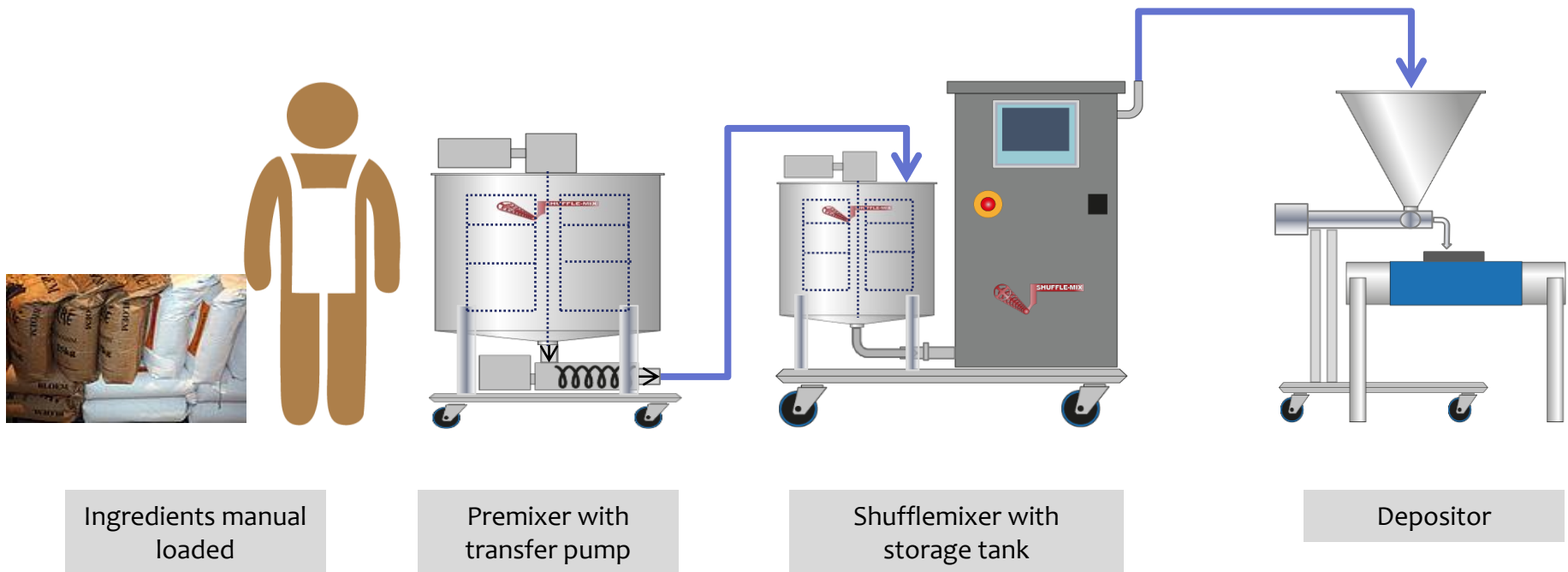
Schematic sponge cake line

Typical layout sponge cake line
for filling baking trays

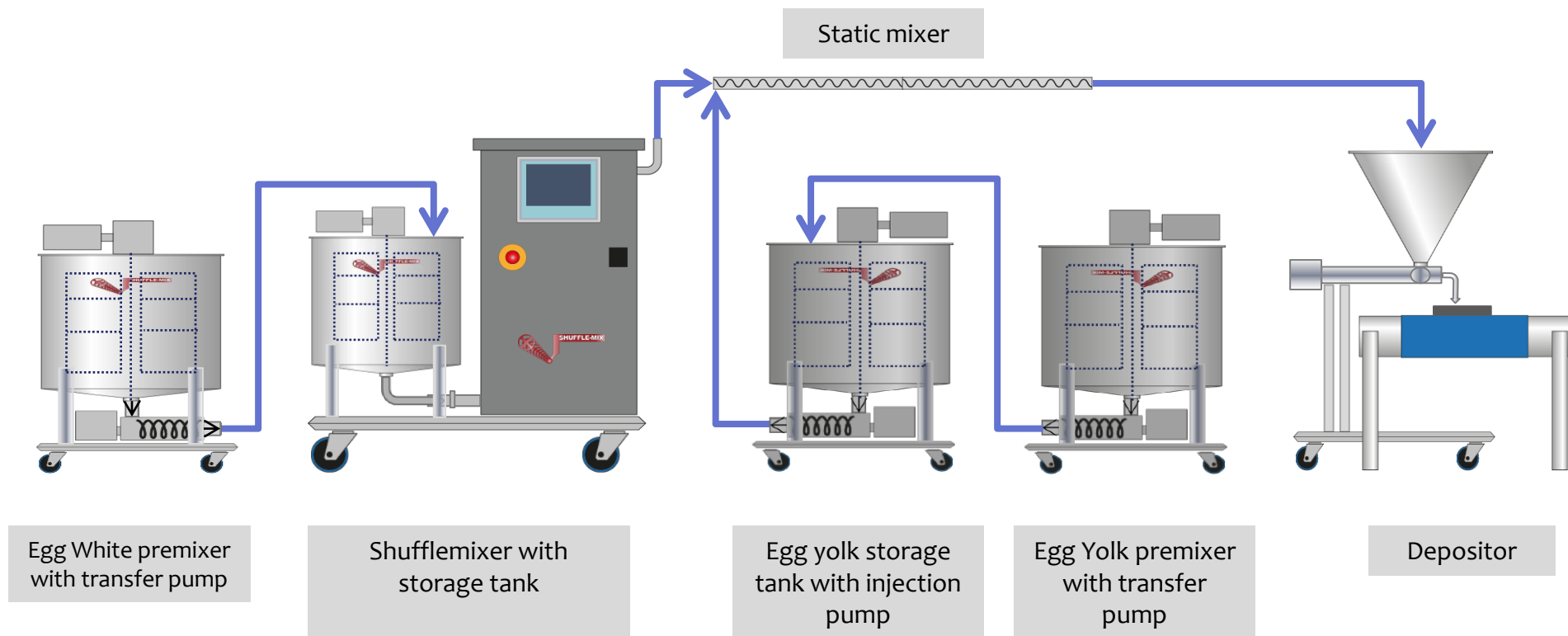


Schematic sponge cake line

Typical layout sponge cake line
for filling baking pans

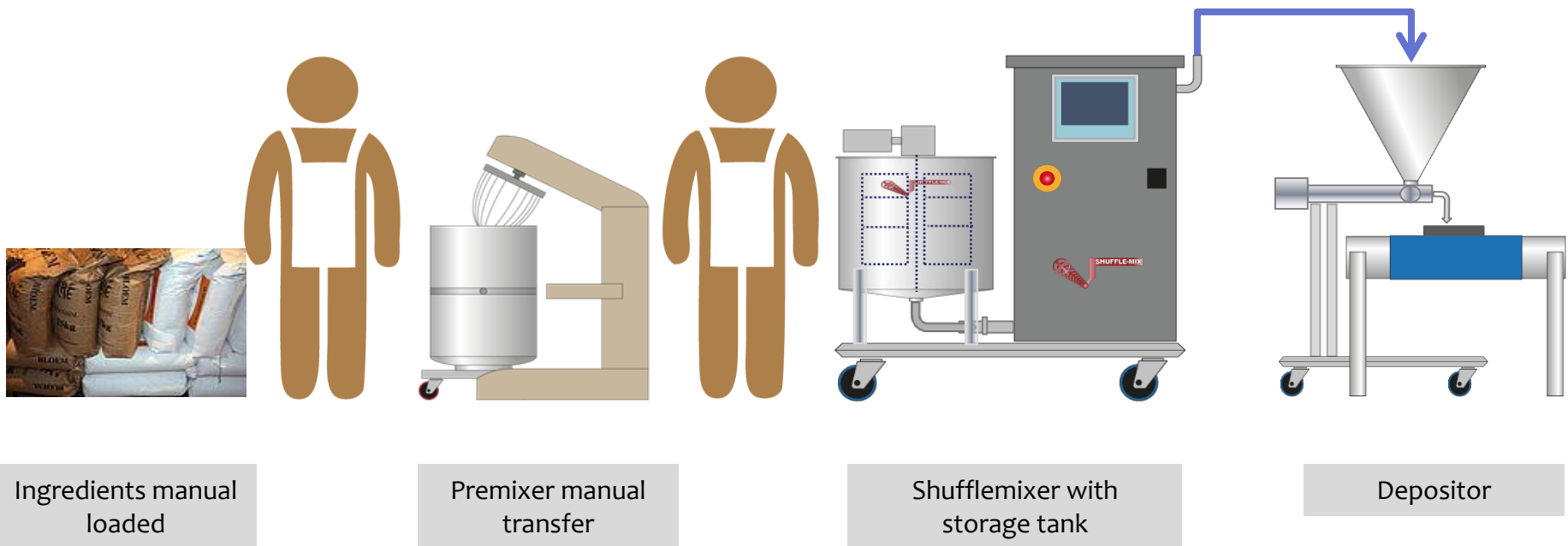


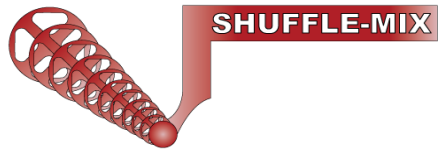
Typical layout Chiffon cake line for filling baking pans



Schematic sponge cake line

Typical layout sponge cake line
for filling baking pans



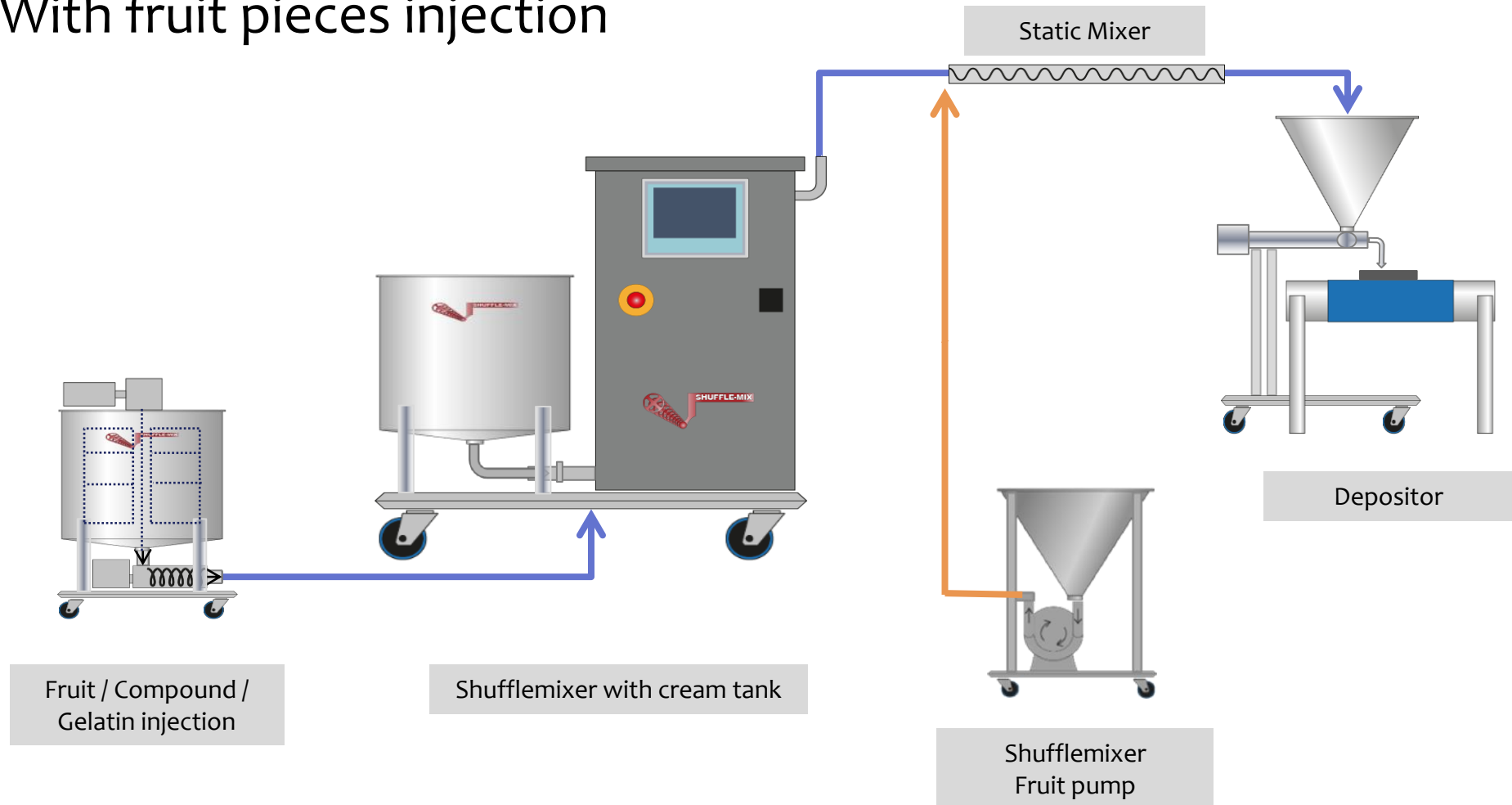


Schematic Mousse line

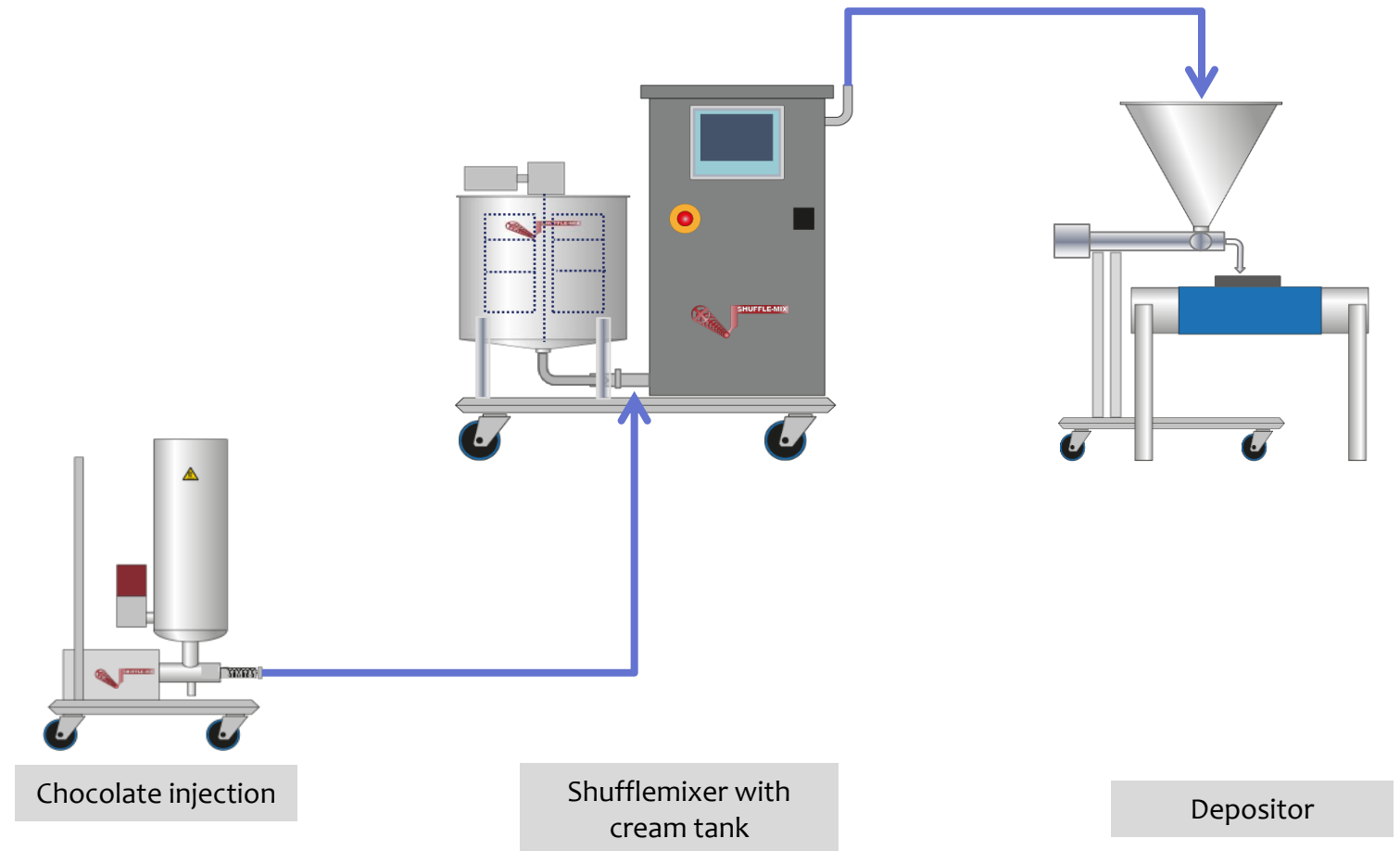


Schematic Mousse with fruit

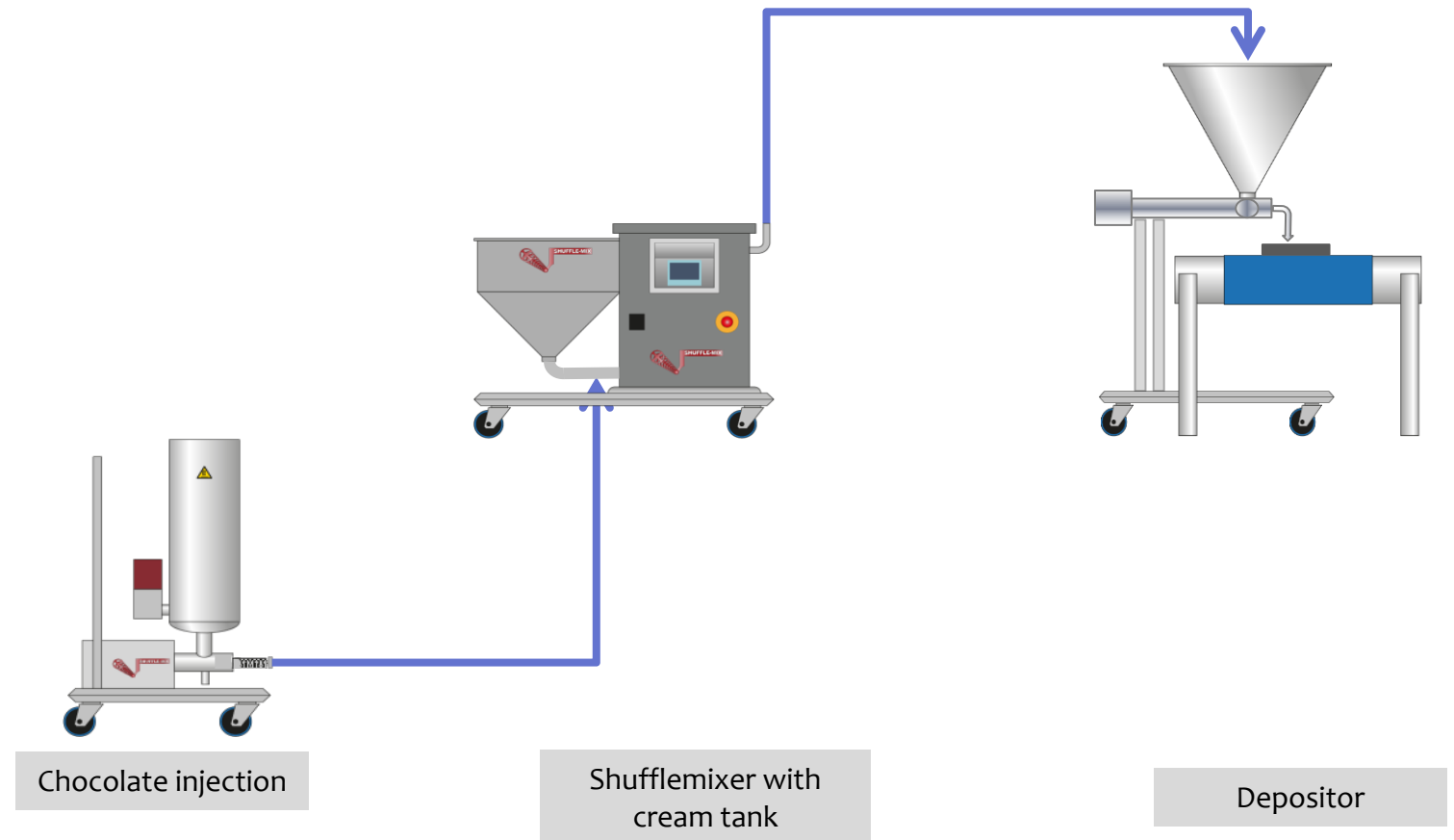
With fruit pieces injection



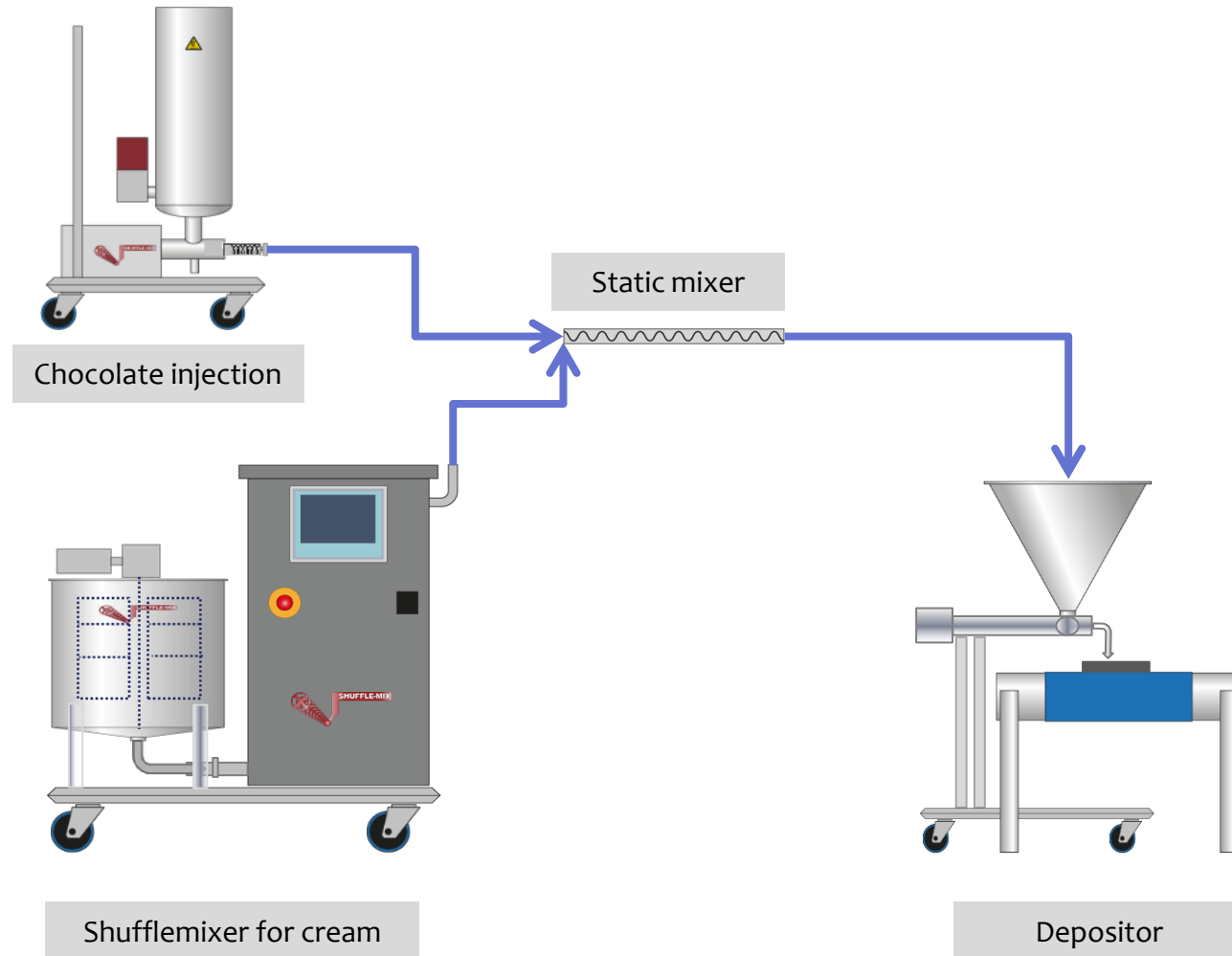
Schematic Chocolate mousse line 1



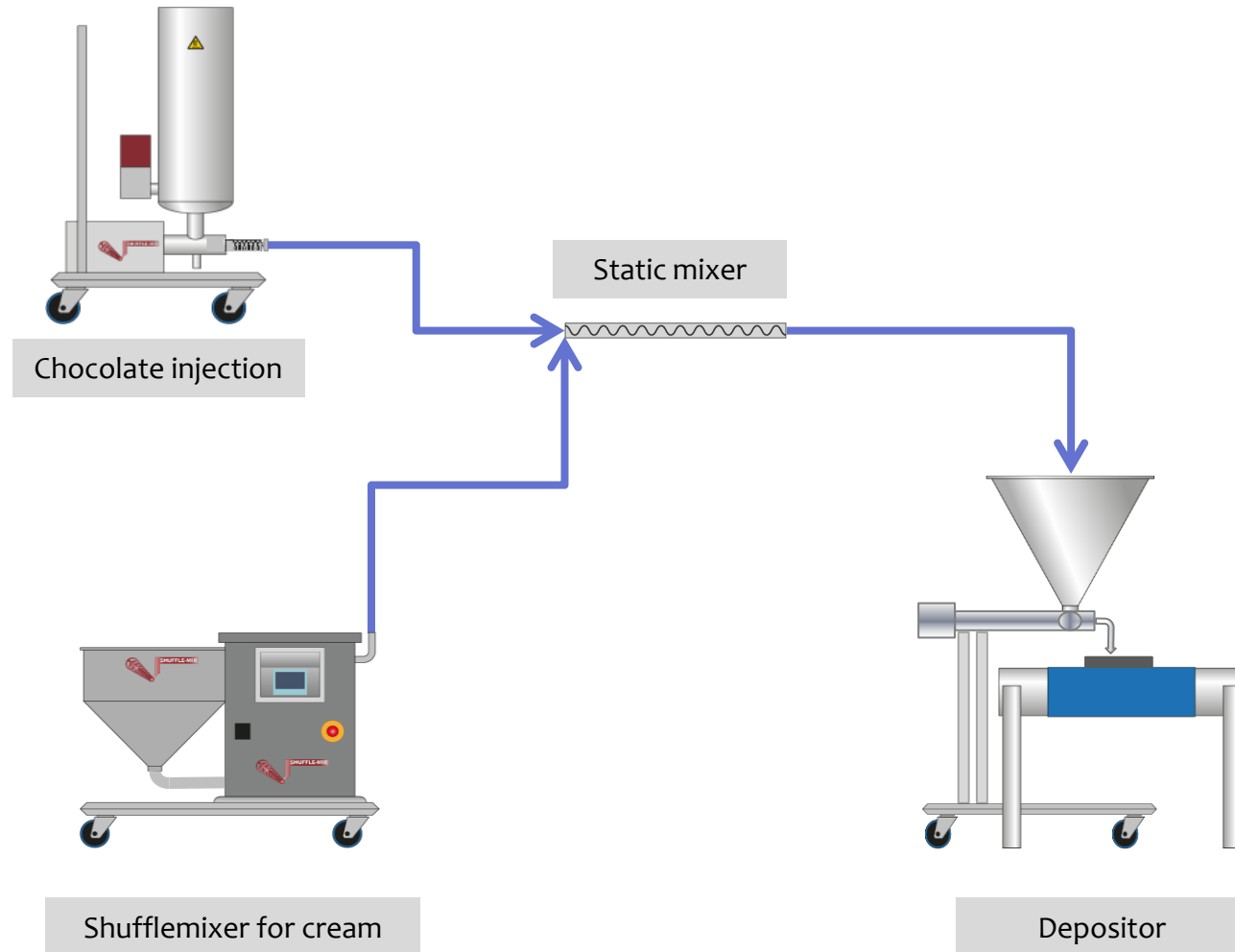
Schematic Chocolate mousse line 1



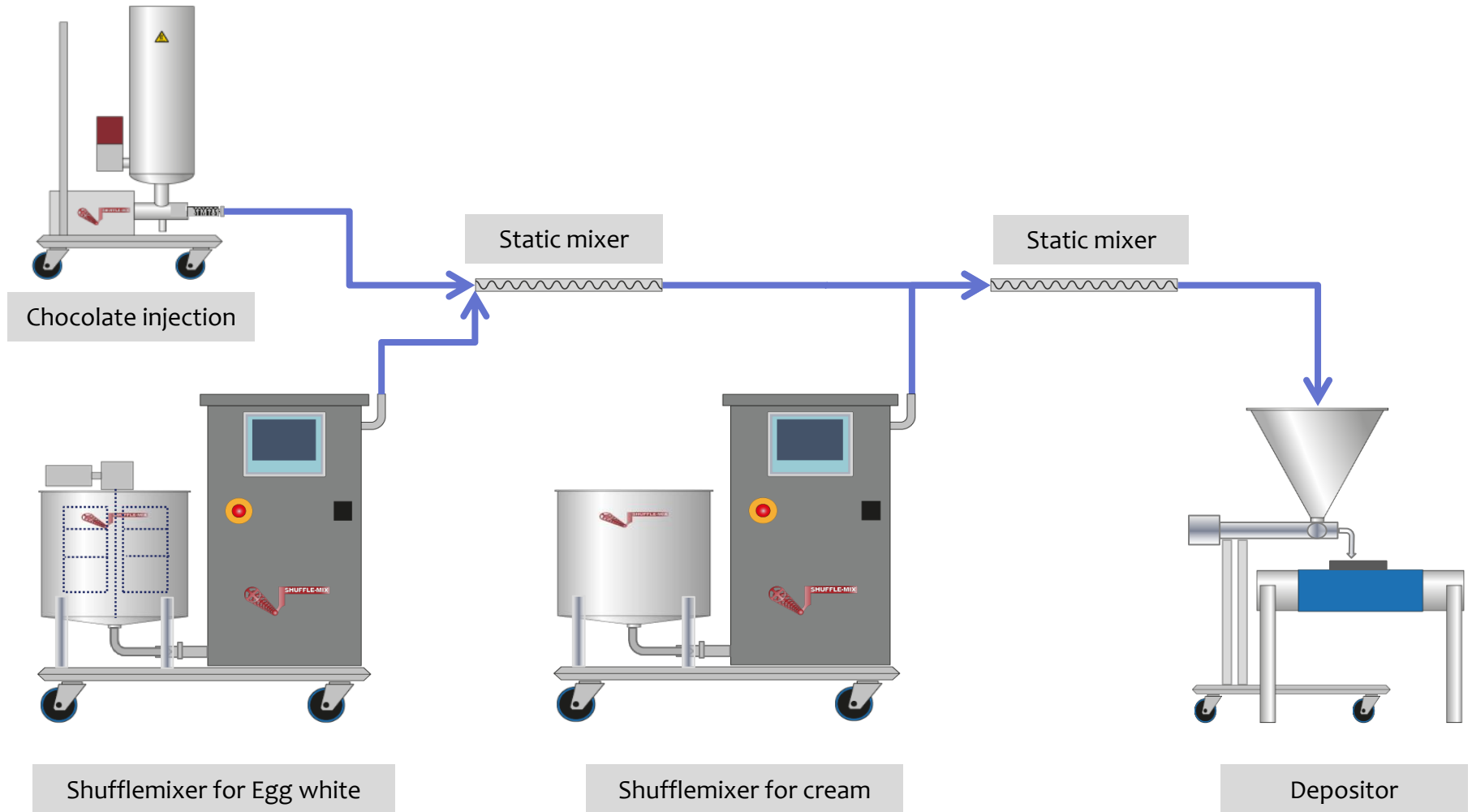
Schematic Chocolate mousse line 2



Schematic Chocolate mousse line 2

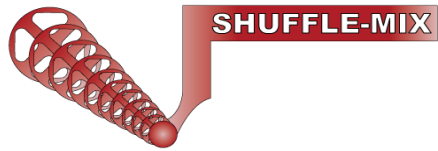


Schematic Chocolate mousse line 3

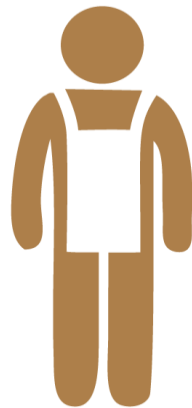


Schematic Mousse with Egg White





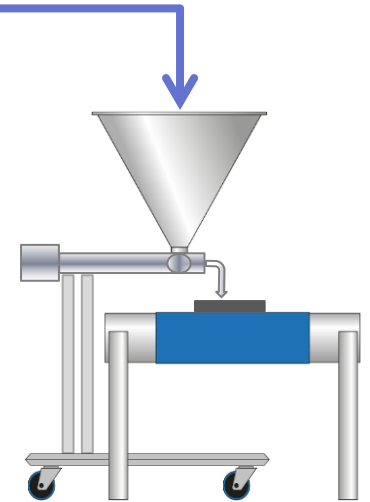
Schematic Whipping cream



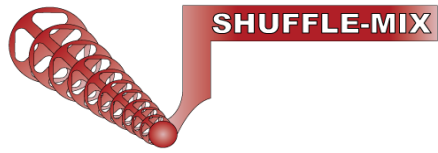
Manual filling



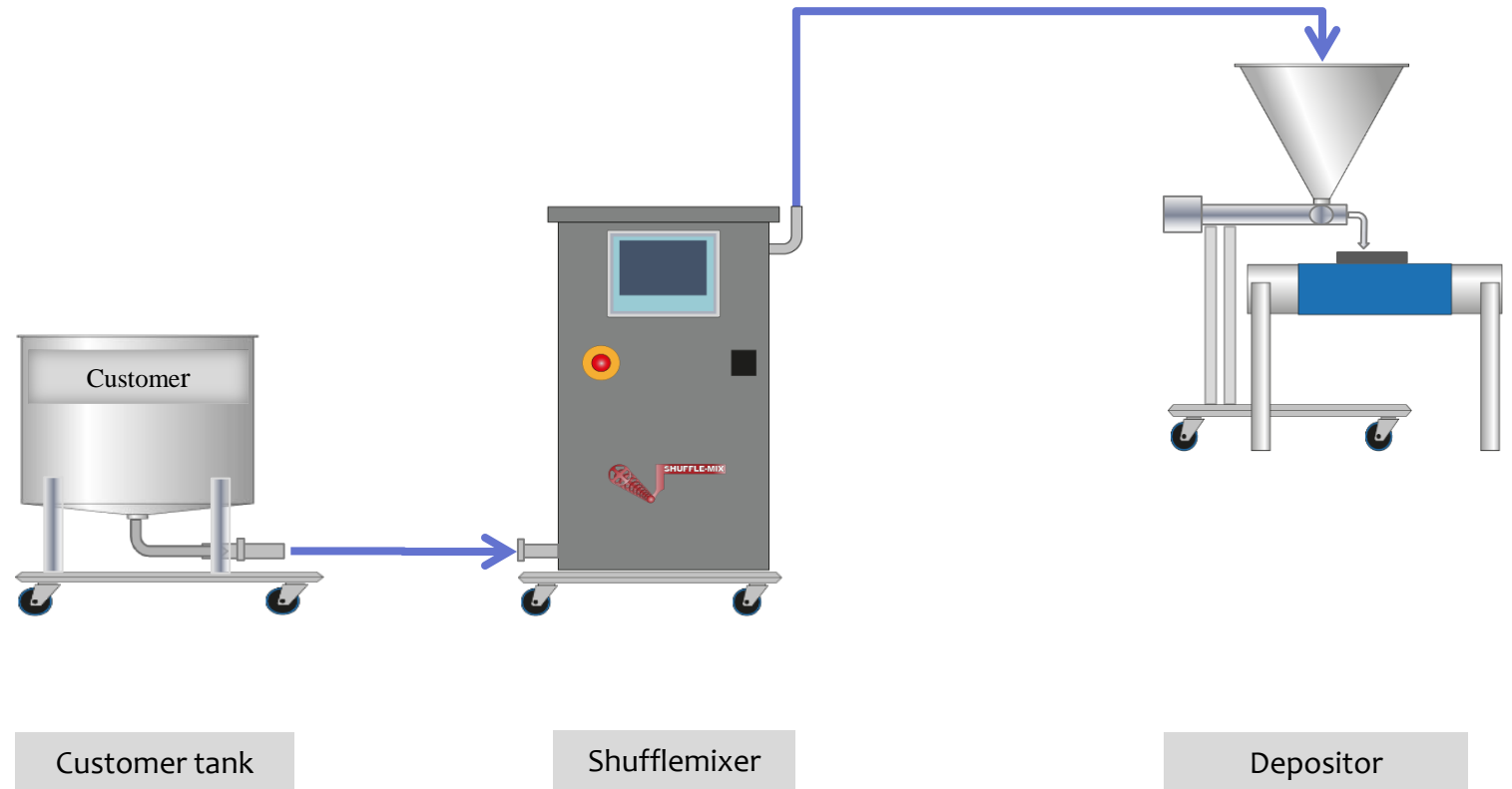
Shufflemixer with cream tank

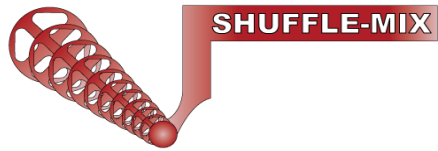


Depositor



Schematic Whipping cream





Schematic Marshmallow

