

SPRINKLING
SYSTEMS


ROLLING
MACHINES

**WE GET YOUR
PRODUCT IN
GOOD SHAPE.**

MOULDING
TECHNOLOGY

CEREAL
MOULDING

PICK AND PLACE
SYSTEMS

The image shows a variety of cereal snack balls, each with a different composition and color. Some are dark brown, some are light beige, and some have vibrant green or pink accents. They are arranged on a dark, textured surface, with some in sharp focus and others blurred in the background. A blue dotted line with a solid blue circle at the end points from the text box to the snack balls.

Cereal snack balls
produced on our K+S
cereal forming system
GFT/GFW.
Different shape
preferred? Simply change
the tool. Quickly and
efficiently – without long
production downtimes.

RÜGER
CKER



K+S - Our name stands for more than 70 years of experience in the development and production of moulding technology – made in Germany.

As one of the leading manufacturers in our field we offer individual solutions. Our machines are used by the most well-known confectionery manufacturers worldwide.



Headquarters and production in Bad Schwartau

One thing we are proud of: Quite a few artisanal manufacturers and confectioneries also rely on K+S technology – for the very best results.

CEREAL MOULDING SYSTEMS GFT/GFW

BARS, BITES, CLUSTERS AND BALLS

Gentle forming process,
short set-up times,
intuitive operation.
And delivering excellent
results.

K+S technology allows to
reduce binders by up to
30 percent compared to
conventional methods.
Perfect for sugar and fat-
reduced products. And
just as good for any other
product.



Replace the mold
in just a few simple
steps. Almost any
product shape is
possible – no cutting,
no raw edges.



GFT 0200-0600

- Tabletop device with working widths of 200-600 mm
- Dimensions in mm: 1.750 x 1.650-2.000 x 1.900-2.000 (LxWxH)
- Speed: 0.5-2.5 m/min
- Output bars*: up to 15.240 pieces/h (with 2.0 m/min)

GFT 0400-0600 BBT

- With baking tray transport system and working widths of 400 - 600 mm
- Ideal for loading rack ovens
- Dimensions in mm: 4.200 x 1.850 x 2.000 (LxWxH)



ROLLING MACHINES ARM/VRH

GFW 0400-1000

- High performance for large production volumes in 24/7 operation
- Working width from 400-1.000 mm
- Dimensions in mm: 2.300 x 2.600-3.200 x 2.700 (LxWxH)
- Speed: 0.5-3.3 m/min
- Output bars*: up to 40.740/h (with 3.0 m/min)



MOULDING MACHINES MFT/MFW

FOR PRODUCTS FROM PASTY MASSES



70 years of K+S development experience: For products made from pasty masses with a flat base. Date, fruit, marzipan and protein products in any shapes.



Swap your product shape within minutes. Just change the moulding tool and select a new product in the internal recipe memory. Wide range of applications – properties of machine parts are individually chosen to match demands of processed ingredients.

MFT 0200-0400

- Working widths from 200-400 mm
- Dimensions in mm: 1.200 x 1.100-1.300 x 1.400 (LxWxH)
- Speed: 0.7-5.6 m/min
- Output bars*: up to 18.300 pieces/h (with 3.0 m/min)

MFW 0400-1200

- For heavy-duty use and 24/7 production
- Working widths from 400-1.200 mm
- Dimensions in mm: 1.900 x 2.300-3.100 x 2.500 (LxWxH)
- Speed: 0.7-5.6 m/min
- Output bars*: up to 46.680 pieces/h (with 3.0 m/min)

Optional modules enable individual configurations. Examples:

- Baking tray transport system
- Integrated feeding system
- Release agent spraying unit
- Electric lifting column



For rotationally symmetrical products made from pasty masses. Highest productivity and optimal shaping.

With 1, 2 or 3 roller system, semi or fully automated. Individual adjustments can be implemented.

ARM 0252-0600

- Semi-automatic table machine
- working widths: 200-600mm
- Dimensions in mm: 600-700 x 900-1.100 x 550-1.100
- Output balls*: up to 12.480 pieces/h

ARM 0255-2810

- Fully automatic, PLC control
- working width: 300-800mm
- Dimensions in mm: 700-850 x 1.050-1.300 x 1.100-1.300
- Output balls*: up to 32.400 pieces/h

VRH 0200-0800

- Fully automatic system for large production volumes
- working width: 200-800 mm
- Dimensions in mm: 1.500-3.500 x 1.400-2.700 x 1.900-2.500
- Output balls*: up to 162.960 pieces/h (with 3.0 m/min)

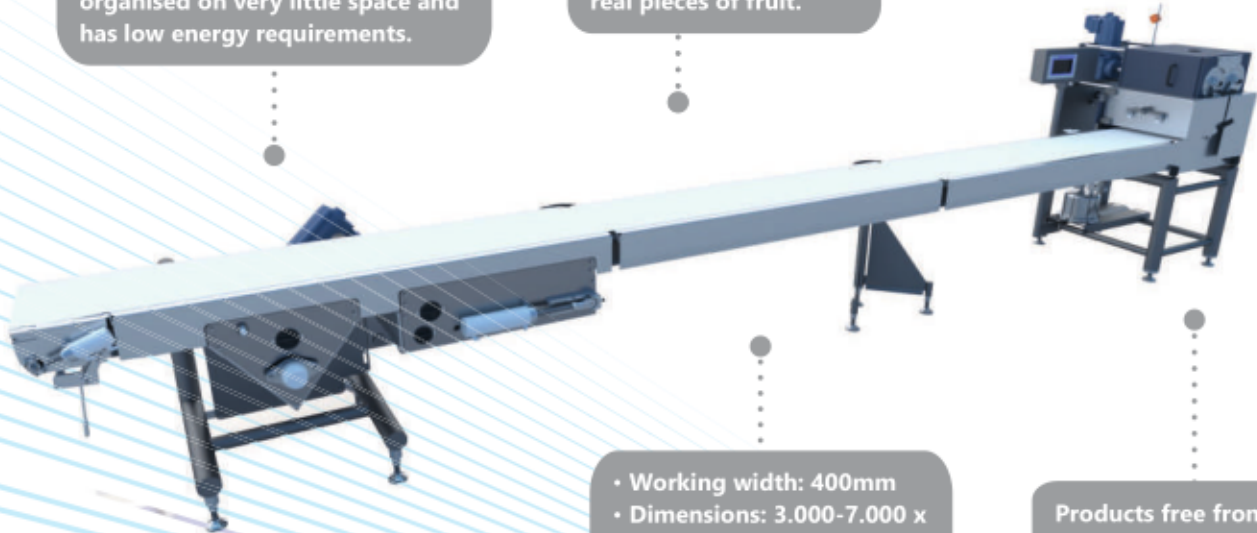
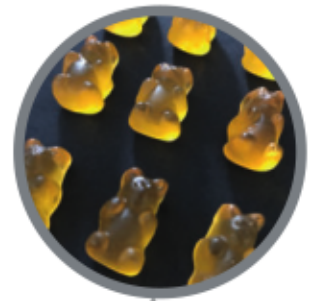


FORMING SYSTEM FFW

SUPER EASY FRUIT GUM-PRODUCTION

„Starchless Moulding“ – production of fruit gum with our moulding technology. No starch needed. Swap product shape easily. Production can be organised on very little space and has low energy requirements.

Unique K+S technology offering the opportunity to produce gummies containing real pieces of fruit.



- Working width: 400mm
- Dimensions: 3.000-7.000 x 1.250 x 1.850 mm (LxWxH)
- Speed: 3 m/min
- Output: 140-600 kg/h
- IP65 standard for easy cleaning (CIP)
- No risk of dust explosion

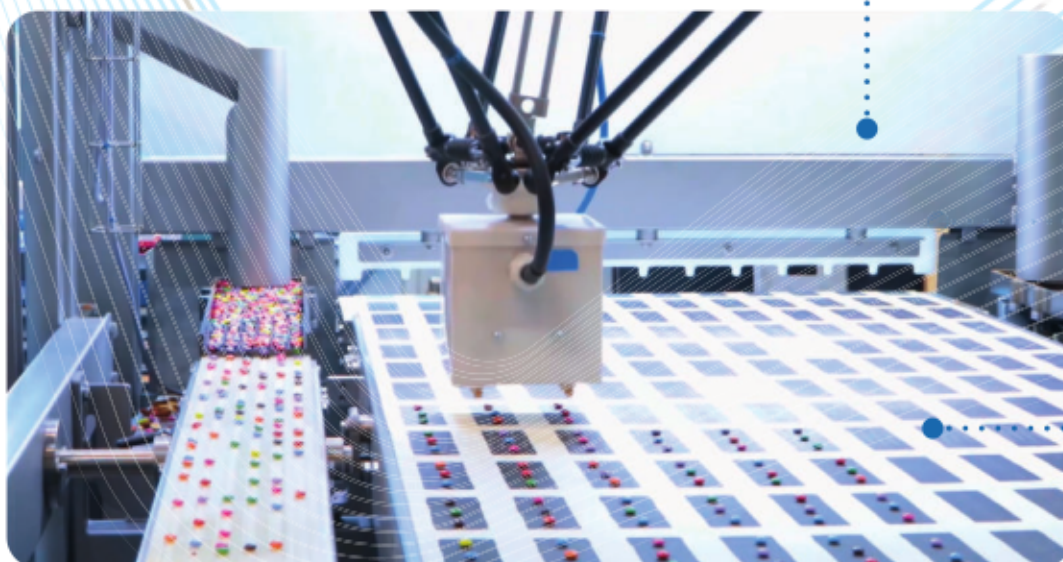
Products free from gelatin and added sugar. 100 percent fruit.

Even complex surface structures can be picked by the robots.

The „pick and place system“ for the precise placement of finishes on e.g. baked goods or bars.



- Speed: up to 45 picks & places/min (per robot)
- Several robots can be combined
- IP65 standard for easy cleaning (CIP)
- Body structure in stainless steel



PICK AND PLACE PPW

POWERFUL MINIS BY K+S

SMALL MACHINES - HIGH OUTPUT



Our „Minis“ in K+S quality: Suitable for small to medium-sized production quantities – for manufactories, start-ups, laboratories.

MOULDING MACHINE MFT 0100



The K+S table machine enables product motifs of all shapes – just like the large MFT/MFW machines.

- Working width: 100 mm
- Dimensions in mm: 750 x 600 x 1.000 (LxWxH)
- Speed: 0.5-3.5 m/min
- Output bars*: up to 3.000/h (with 2.0 m/min)

VRH 0100 IN COMBINATION WITH PTR

VRH 100: Our MFT 100 extended with a ball rolling segment. The system works fully automatically and has a modular structure to guarantee flexibility. Also in this picture: The PTR sprinkler system.

- Working width: 100 mm
- Dimensions in mm: 1.500 x 700 x 1.750 (LxWxH)
- Output bars*: up to 3.000/h (with 2.0 m/min)
- Output balls**: up to 13.200/h (with 2.0 m/min)



SPRINKLING SYSTEMS DRT/PTR

Turntable DRT for manual sprinkling of products with e.g. cocoa powder, icing sugar, almond slivers.

K+S sprinkling systems guarantee a perfect finish with powder or sprinkles – stand-alone or as integrated modules.

* All calculations for bars based on dimensions: 90 x 30 x 10 mm (LxWxH)

** All calculations for balls based on 20 mm diameter



Sören Bettex (left) and Tammo Bettex are managing directors of K+S. They took over the company in 2020.



FORMMASCHINEN - MOULDING MACHINERY

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