



W H E R E F A N T A S Y M E E T S R E A L I T Y





## ABOUT US: Why HASBORG:

- 25 years in the confectionery business providing machines and devices for production automation
- our machines are present in over 50 countries around the world
- own team of experienced designers and engineers
- we listen to and implement the ideas of practitioners from the confectionery industry
- we introduce innovative solutions that facilitate work
- we have a wide offer intended for small scale production as well as for large industrial production
- we have a modern machine park and we are able to produce technologically advanced parts
- all parts are made in European Union
- we have an extensive laboratory for testing new solutions and developing individual recipes
- we conduct our own research and development works
- we provide full technical support at the implementation and operation stage
- we provide warranty and post-warranty care provided by an experienced team of service technicians equipped with remote diagnostic systems
- we implement individual projects which require specific solutions taking into account the client's needs and we adapt projects to the dimensions of the client's production hall
- we sell through a net of distributors and local representatives in various parts of the world
- we provide training, seminars and demonstrations both in our facilities, on site at the client's premises, as well as on-line, adapting to individual needs and preferences



Production Plant 1



## WE CARE ABOUT THE ENVIRONMENT

Our machines and devices are designed to achieve target of lowest possible energy consumption.

We use energy-saving drive systems, modern and efficient heat exchangers. That technology allows us to reduce the consumption of utilities such as gas or electricity.

Our products are made of durable materials that meet strict standards for the food industry.

The customer gains, the nature that surrounds us gains.

## WE CARE ABOUT PEOPLE

From the very beginning, HASBORG has been guided by the principle that good products are created by people who approach work with passion and commitment. Modern solutions are created in teams that take care of every detail, to the satisfaction of customers who can enjoy the investment in HASBORG machines for many years.

## WE CARE ABOUT THE MACHINES

Each of our products pass the rigorous tests before leaving the plant, which gives us the certainty that it will work for the client for many years to the satisfaction of all of us.

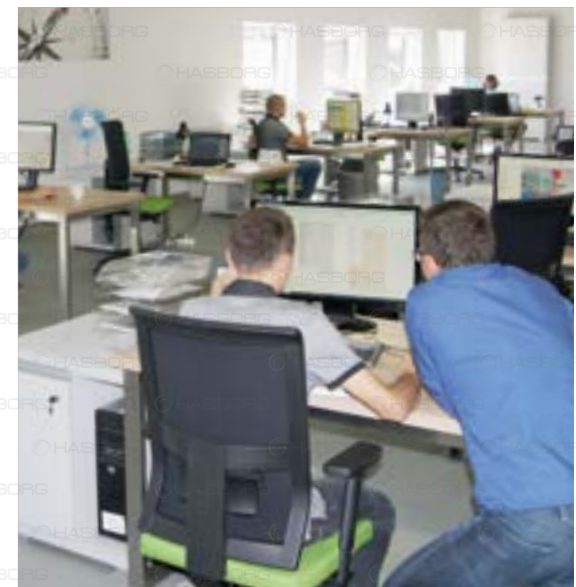
## BUT WHAT IF A FAILURE OCCURS?

Neither the customer nor the machine are left without our help. Our service

- is an experienced engineering staff, equipped with modern tools for remote diagnostics of HASBORG machines and devices
- short service response time, because we know that production cannot wait, so we react quickly to every request
- we provide warranty and post-warranty service based on our own human resources as well as a net of Distributors operating locally in many different markets; our partners keep their knowledge of our products up-to-date thanks to practical trainings, courses and seminars conducted in a stationary manner and with the use of modern videoconference forms

Our Engineers department

- are experienced people for whom design is a passion
- in teamwork, we create innovative solutions and tailor projects to the individual needs of the client
- we have innovative software for designing calculations and simulating designed devices
- we constantly improve our solutions to make them work even more efficiently



## OFFER:

We produce machines that work with many types of dough, for example: shortbread, steamed, gingerbread, biscuit, coconut, meringue, muffins, etc.  
Our offer includes four groups of machines:

**1** Autonomous confectionery machines intended for production plants producing single-color, single-color with filling or decoration, two-color, two-color with filling or decoration, three-color, biscuits with two fillings, biscuit tops, éclairs, peas and puff straws. Our machines can produce products of various shapes, forms and textures. Examples are Quatromax, Triomax, Duomax, Maxdrop, Baby Maxdrop, Rolls forming machines.

**2** Industrial production lines which include, among others forming machines – depositors, roller machines, tunnel ovens, transporters, cooling conveyors, bends, sprinklers, grease guns, wrappers, cooling tunnels, etc.

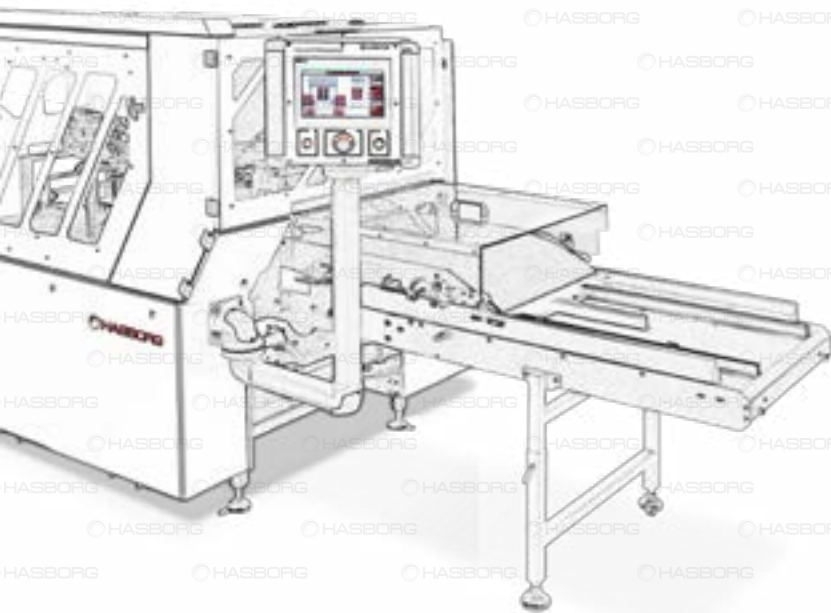
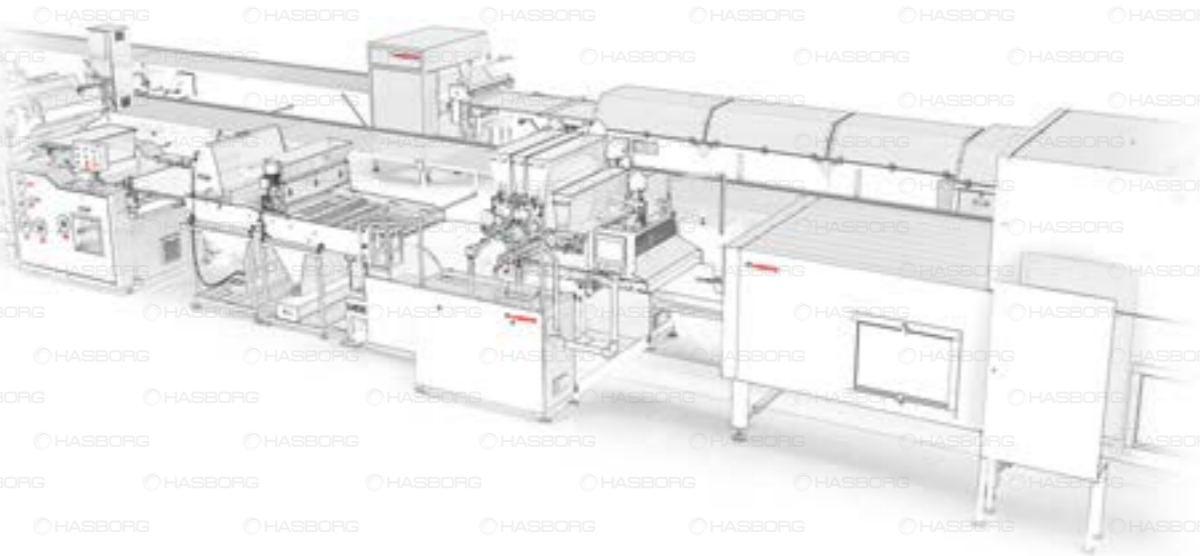
**3** Real chocolate machines and devices which requires a high temperature regime. This group includes machines for melting and tempering, machines for forming pralines and filled chocolates in one cycle, coating machines and cooling tunnels for products coated with real chocolate.

**4** Machines and special devices used in the food industry, for individual orders and needs.

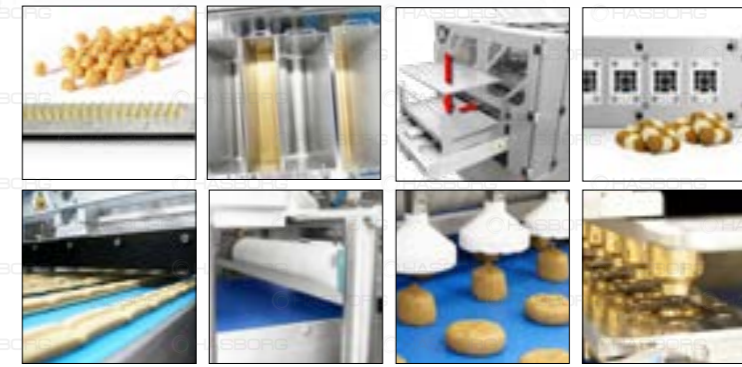
Visit our multilingual website, social media and video channels and you will get to know our products wherever you are, whenever you have the time and the way you like.

Feel free to contact us via:  
- our website: [www.hasborg.pl](http://www.hasborg.pl), [www.hasborg.eu](http://www.hasborg.eu), [www.hasborg.de](http://www.hasborg.de)  
- e-mail: [info@hasborg.eu](mailto:info@hasborg.eu)  
- phone: 17 22 61 116, 512 359 124  
- via social media: <https://www.facebook.com/HasborgPolska/>

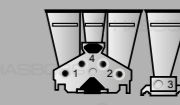
We provide advice and help in the implementation of modern and efficient solutions. Check it out



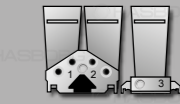
## QUATROMAX



## TRIOMAX



- Slat with nozzles rotation
- Brass nozzles for one colour cookies
- Brass nozzles for two colour cookies
- Slat for top decoration
- Shutter cutting system
- Slat for shutter option 1 colour cookies
- Slat for shutter option 2 colour cookies
- Wire-cut system
- Slat for wire-cut option 1 colour cookies
- Slat for wire-cut option 2 colour cookies
- Slat for wire-cut option – special shapes / patterns
- Guillotine cutting system
- Slat for guillotine option – special shapes / patterns
- Slat for 2 colour cookies with 2 fillings
- Roller option for flat cookies
- Stamping unit
- Slat for sponge tops
- Slat for puff cookies, lady fingers
- Slat for muffins
- Automatic tray feeder
- Possible work with tunnel oven



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## DUOMAX



## MAXDROP



- Slat with nozzles rotation
- Brass nozzles for one colour cookies
- Brass nozzles for two colour cookies
- Slat for top decoration
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- Slat for shutter option 1 colour cookies
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## DUOMAX M400

**NEW!**



### ADDITIONAL REPLACING HEADS:

- ROLLER HEAD
- HEAD FOR MUFFINS WITH FILLING
- HEAD WITH PISTON MECHANISM



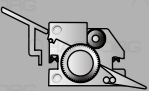
➤ The Duomax M400 machine is a perfect example of innovation and technological development of our company. The proof of this is the exchangeable forming head installed in the DUOMAX M400 that convert this depositor into the rotary moulder machine. This solution is designed for the production of high-fat cookies squeezed from forming roller. The shapes of cookies and their patterns can be customized and designed according to the customer's expectations. The forming rollers are interchangeable and easy to replace. Converting a standard machine into the rotary moulder is quick and easy. It gives an opportunity to produce a completely new range of cookies without purchasing of a completely different machine.

➤ Another development of the machine is the exchangeable head for stuffed muffins.

## BABY - MAXDROP 400



- Slat with nozzles rotation
- Brass nozzles for one colour cookies
- Brass nozzles for two colour cookies
- Slat for top decoration
- Shutter cutting system
- Slat for shutter option 1 colour cookies
- Slat for shutter option 2 colour cookies
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- Slat for wire-cut option 1 colour cookies
- Slat for wire-cut option 2 colour cookies
- Slat for wire-cut option - special shapes / patterns
- Guillotine cutting system
- Slat for guillotine option - special shapes / patterns
- Slat for 2 colour cookies with 2 fillings
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- Slat for sponge tops
- Slat for puff cookies, lady fingers
- Slat for muffins
- Automatic tray feeder
- Possible work with tunnel oven



## ROLLS AP



## EXAMPLES OF COOKIES



## FORMING NOZZLES



## „WIRE-CUT” PATTERNS EXAMPLES



■ ROTARY MOULDING MACHINE ROLLS AP IS A DEVICE DESIGNED FOR THE PRODUCTION OF SHORTBREAD BISCUITS EXTRUDED FROM A FORMING ROLLER. IT MAKES IT POSSIBLE TO OBTAIN PRODUCTS OF VERY DIFFERENT SHAPES AND PATTERNS, WITH EMBOSSING, DRAWINGS, COMPANY LOGOS, ETC. DEPENDING ON THE SPECIFIC NEEDS OF THE CUSTOMER.

■ THE PATTERN IS CHANGED BY REPLACING THE FORMING ROLLER. IT IS ALSO POSSIBLE TO INSTALL SEVERAL DIFFERENT BISCUITS FORMS ON ROLLER WITH SIMILAR SIZE AND SHAPE, THANKS TO WHICH WE CAN GET THE WIDE RANGE OF FINAL PRODUCTS.

■ IT IS EQUIPPED WITH AUTOMATIC TRAY FEEDER.

# CHOCOLATE



We introduce a series of devices dedicated to work with real chocolate that operate independently, and can be assembled into an automatic line designed for plants producing original, effective and tasty chocolate products.

## TEMPERING MACHINE HTM



■ TEMPERING MACHINE HTM

- Automatic tempering unit HTM is designed to provide chocolate controlled heating and cooling process within restricted temperature frame work. This technic creates possibility to control cocoa butter crystallization process, which gives chocolate required hardness, durability and shine.
- HTM 25 perfectly works as unit used to fill with chocolate prefabricated forms, covering cakes and biscuits with a layer of tempered chocolate and as a refiller of tempered chocolate to other units like enrobers, decorators or 'praline' type dosing units.



## TEMPERING MACHINE HTM S



- HTM S compact tempering unit for smaller confectioneries.
- It allows to coat products, fill molds and supply other machines with tempered chocolate.



## CHOCO MAX



- Device for the automated production of pralines, chocolates and filled chocolates.
- Choco Max is a machine that allows you to produce chocolates with filling during one production cycle. This process takes place simultaneously (creating the body of the chocolate, stuffing and closing the chocolate from the top). The shapes and patterns of chocolates depend on the type of forms. Chocolate can be poured into round or oblong forms. Very precise dosing system gives the pralines an impeccable, repeatable appearance.



## COOLING TUNNEL FOR REAL CHOCOLATE



- Cooling tunnel with a modular structure, cooperating with devices from the „Choco” line for real chocolate. A cooling tunnel is a modern device designed to cool various types of products, in particular coated with real chocolate or various types of coatings and masses. Most often it works directly with enrobing machines, from which the product is directed to the belt of the cooling tunnel.



## CHOCOLATE ENROBER



- This device is designed for chocolate tempering process and enrobing of confectionery products with real chocolate. A compact machine from the „Choco” line designed to coat a wide range of products with real chocolate subjected to a controlled melting and cooling process during tempering. It is perfect solution for craft plants specializing in the production of high-quality products made of real chocolate, giving them a unique look, shine and durability of the coating. Our enrobing machine allows the product to be completely covered, either only from the top or only from the bottom. It is equipped with an efficient function of „blowing system” of excess chocolate and vibration of the transporting mesh, thanks to which we obtain a smooth surface. The heated table has a positive effect on the speed of recovering unused chocolate in the process of enrobing, which returns to the tank where it is subjected to another tempering process, and from there goes again to the working tank.



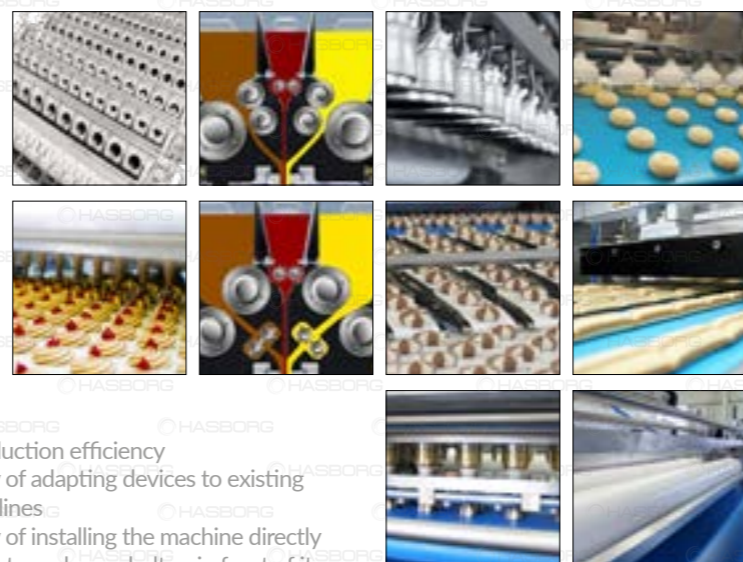
# CREALINE







## INDUSTRIAL FORMING MACHINES



■ A SERIES OF MACHINES OPERATING IN THE TECHNOLOGICAL INDUSTRIAL LINES CAN BE EQUIPPED WITH 4 TANKS (QUATROMAX), 3 TANKS (TRIOMAX), 2 TANKS (DUOAMX) OR ONE TANK (MAXDROP).

- High production efficiency
- Possibility of adapting devices to existing industrial lines
- Possibility of installing the machine directly above the tunnel oven belt or in front of it
- Two types of forming heads: VDC or VDS
- Cooperation with cookies aligning systems (increasing product density on the oven belt)
- Possibility of cooperation with various cutting systems (shutter, guillotine, wire-cut)
- Options available for stamping, flattening, etc.

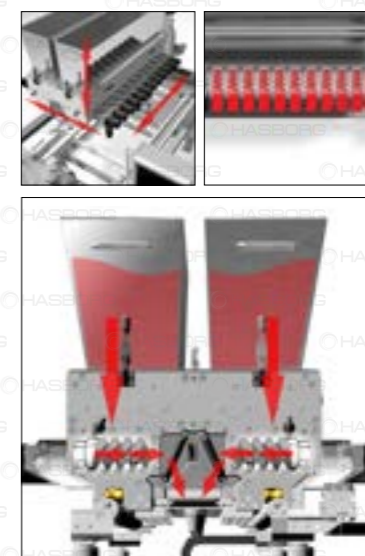
## TANDEM



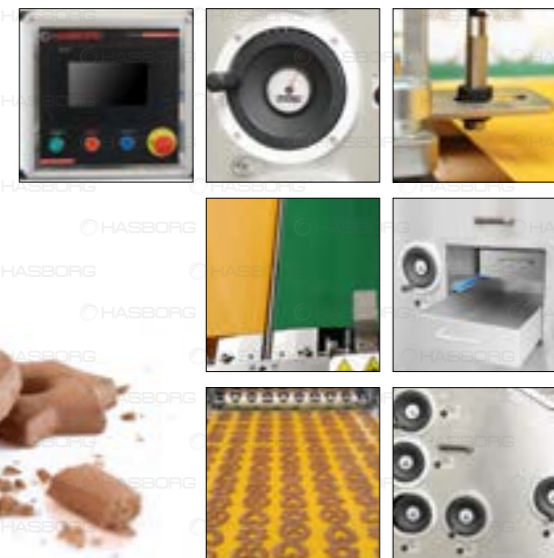
- Hasborg machines can work in various configuration. A frequently used solution is a „tandem“ system, in which both cooperating machines are properly synchronized. Such a combination has the effect of doubling the efficiency of the production line.



## S-MAX



## ROYAL ROLLS

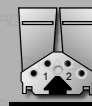


- AT HASBORG we know that precise dough processing is fundamental in high quality biscuits production. Our designers created new system for filled cookies production, which combines optimum speed with precision and universality. Our technology enables processing of hard dough with a firm consistency. Hasborg customers can be sure of the effectiveness and efficiency of our machine. The combination of two dough feeding systems: primary - made of large diameter rollers, and secondary - made of precise, multiple system of many helices controlled independently from the PLC panel, an innovative solution that guarantees a precise weight of the dough across the entire working width of the machine.

- The machine is designed for large industrial plants, where baking takes place in tunnel / continuous ovens.

- This is a PREMIUM class industrial machine. It is designed to operate on an industrial line. Moreover, it is used to produce shortbread or gingerbread biscuits (hearts, pretzels, teddy bears) squeezed out of a roller. Thanks to its replacement rollers, it is possible to produce different biscuit patterns. At the client's request, any configuration of biscuit shapes on the roller is possible. The machine uses five precise adjustment systems (knife, rollers, tape).

CREALINE



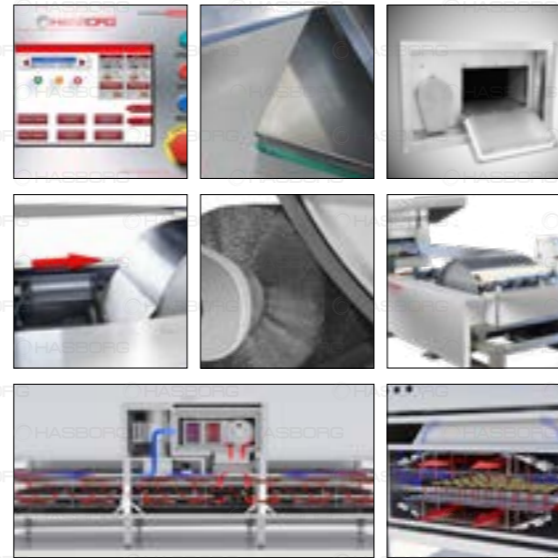
## CONVECTION TUNNEL OVEN



➤ HASBORG offers the high-class convection ovens. A modern system and technical solutions as well as excellent thermal insulation allow for the retention of the maximum amount of heat inside the baking chambers. All this contributes to low gas and electricity consumption while maintaining the high quality of the final product. Depending on the length of the oven, it is divided into burner or non-burner sections. Each section has a separate temperature control with its own heat circuit. Thanks to its innovative design, the Hasborg oven quickly reaches the set temperature, which guarantees large savings.



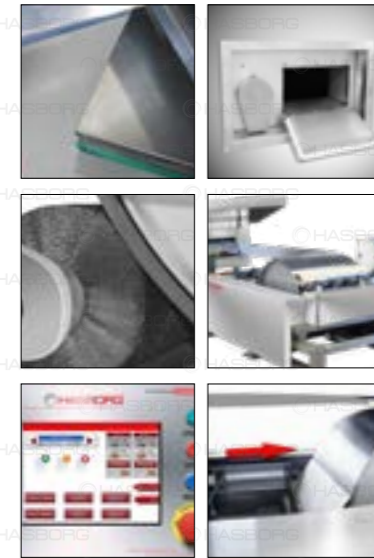
- Controls: MITSUBISHI, Japan
- Motors and gear-motors: SEW Germany
- Baking belt, guides, rolls: IPCO Sweden
- Burners: WEISHAAPT Germany



## DIRECT FIRE TUNNEL OVEN



- Controls: MITSUBISHI, Japan
- Motors and gear-motors: SEW Germany
- Baking belt, guides, rolls: IPCO Sweden
- Burners: WEISHAAPT Germany
- Direct fire burners: RIELLO



➤ A furnace with direct fire heaters in the various sections of the furnace. The number of burners and their arrangement can be freely modified. The control system of individual burners allows for precise temperature control along the entire length of the furnace.

## HYBRID TUNNEL OVEN

➤ A convection oven that uses direct burners (direct heating) in the first sections of the oven, which optimizes the baking process for certain types of dough. A different number of direct burners can be used in individual sections, depending on the needs.



- Controls: MITSUBISHI, Japan
- Motors and gear-motors: SEW Germany
- Baking belt, guides, rolls: IPCO Sweden
- Burners: WEISHAAPT Germany
- Direct fire burners: RIELLO



## ELECTRIC TUNNEL OVEN



- Controls: MITSUBISHI, Japan
- Motors and gear-motors: SEW Germany
- Baking tape, guides, rolls: IPCO Sweden
- Electric heaters



➤ Electric furnace in which individual sections are equipped with electric heaters. Independent control of the individual heaters allows to obtain the expected temperature distribution along the entire length of the tunnel oven.

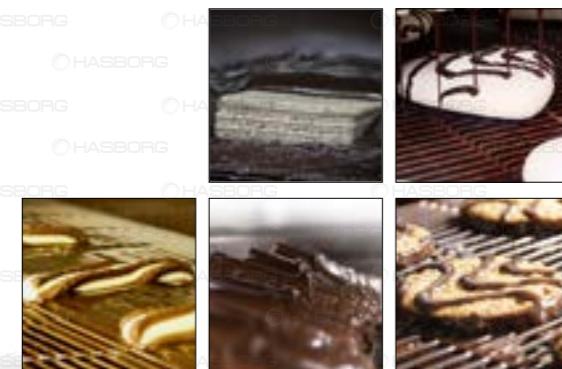
## COOLING TUNNEL

- A cooling tunnel is a modern device designed to cool various types of products, in particular coated with real chocolate or various types of coatings and masses. Most often it works directly with enrobing machines, from which the product is directed to the belt of the cooling tunnel.
- High-class, certified thermal insulation
- The upper and lower belt completely placed inside the tunnel
- Pneumatic belt control mechanism at the end of the tunnel
- Tunnel covers opened on actuators
- Precise temperature control and regulation



HASBORG

## LUXOR ENROBER

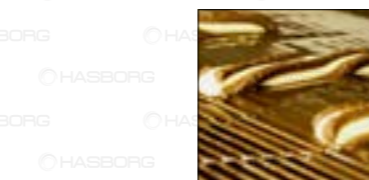


- It is perfect for artisanal plants specializing in the production of products coated with chocolate-like masses and pomades, giving them a unique look. The device can work independently and can be one of the elements of a full production line.
- This machine allows to cover tops, bottoms and complete coating of entire product. It is equipped with the function of „blowing“ system to remove chocolate excess from the top of product and the function of the mesh conveyor vibration (shaking system). Optionally, it has a highly advanced decorator module type ZIG-ZAG, giving a wide range of possibilities for decorating products.
- The machine can be equipped with the function of vibrating the transport net. The removable container easily allows you to change the type of coating substance.

CREALINE

## CHOCOLATE ENROBER CREALINE

- This machine allows to cover tops, bottoms and complete coating of entire product. It is equipped with the function of „blowing“ system to remove chocolate excess from the top of product and the function of the mesh conveyor vibration (shaking system). Optionally, it has a highly advanced decorator module type ZIG-ZAG, giving a wide range of possibilities for decorating products.
- A feature distinguishing this machine from other similar devices on the market is the ability to work with two types of work table: mesh and belt conveyor. The concept of the machine allows for rapid changeover between tables and quick regulation of the machine options with minimum production downtime. Thanks to movable tank it's easy to change the type of coating medium.



- An advanced industrial machine adapted to work in an continues production line for the processing of a wide range of confectionery products. The enrobing machine is adapted to work with natural (100% real) chocolate as well as compound.

## CHOCOLATE MELTING UNIT



1200 L

1000 L

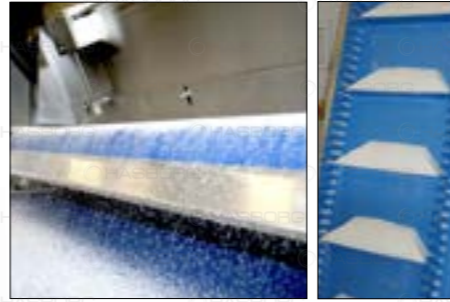
400 L

- The device for melting and maintaining temperature of melted chocolate and other chocolate-like masses.

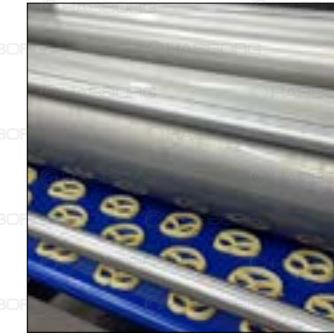
- The temperature is fully controlled and an arm placed in the tank ensures even temperature distribution of the melted mass.
- The device cooperates with various types of coating machines and it is equipped with a pump feeding the molten medium directly to the coating machine.

## COMBINED SPRINKLER

➤ This unit is designed for industrial automated production lines for decorating confectionery products with spreadable materials like: sugar, cocochips, sesame ect. Combined, integrated sprinkler is composed of main sprinkling unit and 5 automated transporters which provide constant circulation of spreaded material. It is equipped also with automatic refilling system for sprinkling material with additional raw material container. Thanks to this solution, machine can work hours without necessity of refilling. Additional tank makes unit refilling process easier as machine does not have to be stopped for refilling process. Combined container is designed in module system, which enables this unit to be adopted to almost any existing production line



## SPRINKLER



➤ This machine automatically covers confectionery products with a thin layer of sprinkles in the form of e.g. sugar, poppy seeds, coconut, sesame, etc. This process is preceded by covering the product with a liquid that increases the adhesion of the sprinkle with the product.

## SPRINKLER - DECORATION UNIT

➤ A device designed to decorate confectionery products with fine sprinkles, e.g. sugar, poppy seeds, coconut, sesame, etc. The sprinkling head integrated with the tank for sprinkles is equipped with an adjustment that allows for appropriate dosing of the topping, thanks to which it is possible to obtain a layer of the required thickness. The sprinkles that have not been used in the process goes to the bottom conveyor and from there it is discharged into the container.



➤ A device for spray application of food emulsions on confectionery products.  
➤ Our spray system in food processes is designed to cover products with a very thin layer of emulsion dispensed under pressure and sprayed by the dosing head on the top surface of the product.



## PREFORMER UNIT



➤ Preforming unit prepares the dough for processing in cylinder extruding machines.  
➤ Preformer machine supply evenly hard gingerbread or shortbread dough to the ROYAL ROLLS cylinder extruder machine.  
➤ The machine is equipped with its own tank and a loading system adapted to a special tank replenishing the dough.

➤ - two heavy duty engines from SEW - Germany  
➤ - smooth engines regulation  
➤ - German software and electronics provided by Lenze  
➤ - metal detector (optional)  
➤ - additional dough replenishing tank with trolley (optional)

## CURVE CONVEYOR



It transports products along a curve and allows a free configuration of the production line to adapt its geometry to specific requirements. The curve conveyor is often used wherever, due to space constraints, it is not possible to run a production line in a straight line. Two 90 degree conveyors are often combined together to change the direction of products of 180 degrees and run them parallel to the tunnel oven.

## LINE CONVEYOR



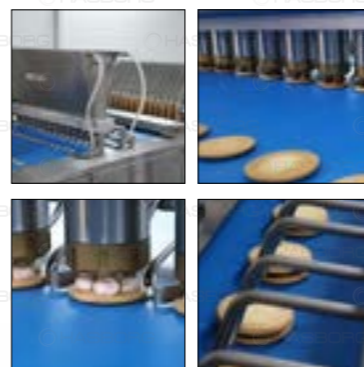
It transports and cools products after baking. An indispensable element in every production line, providing transport and cooling of the product after baking in a tunnel oven. It is an element of the technological sequence of an automatic production line. The conveyors are offered in modules with a standard length of 5m which, depending on the needs, are assembled into longer units. Each module is equipped with fans forcing air flow. The working net used in the conveyor enables fresh air free circulation, which facilitates evaporation and cooling of the product. Each module is equipped with its own drive.

## DUOMAX CUK



This device is designed for the production of sweets and bars made of confectionery masses, both with a uniform structure and various additives. The machine is created to deposit a single or double color mass in a continuous form. DUOMAX CUK is equipped with belt conveyor and guillotine unit responsible for cutting the bar shape form to the required length.

## CREA-DROP BISCUIT SANDWICHING MACHINE

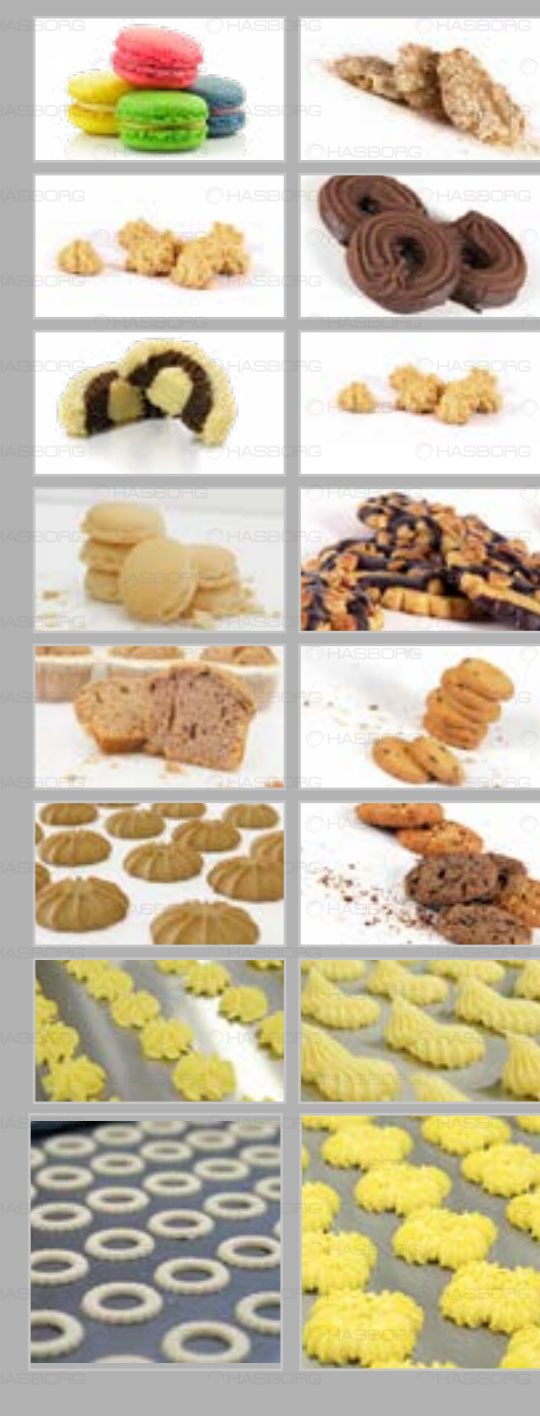


- Machine for production of sandwich biscuits with cream – Oreo type.
- A device that automates the sandwiching process of biscuits with a cream or other filling. High efficiency and speed of operation allow you to significantly increase the tedious process of capping cookies by hand.
- Pressing module
- Hopper for filling (cream, jam,...) with temperature control system
- Biscuits feeder
- Control panel

## GUILLOTINE – CUTTING UNIT



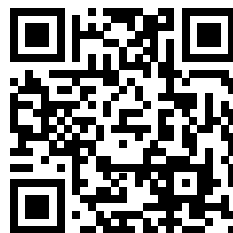
The Cutting unit - guillotine is a professional machine dedicated to work with confectionery industrial lines. This option is suitable for cutting shortbread cakes, biscuit, sponge-fat, cereal and some soft types of gingerbread. Depending on the needs, the cutting process takes place directly on the tunnel oven belt or can be proceeded on a belt conveyor from which the finished products are fed to the baking belt.



Products and photos may differ from given images.



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