



# Equipment Catalogue

# HISTORY

Over 28 years operating in the Brazilian and South American market, LITEQ has developed, in this period, its own technology for the manufacture of its equipment and in the provision of services aimed, mainly, at the food industry.

LITEQ provides complete processing lines, machinery and equipment for the chocolate industry, biscuit and chocolate bars and covered bonbons (confectionery) in Brazil and South America. Our goal is finding solutions to make our customer's work easier, helping them in the development of new products, as well as in the rationalization of their production processes.

LITEQ strives for excellence in after-sales services, to provide customers with flexible and tailor-made solutions, adaptable to any need. Regardless of geographical location, service is guaranteed, fast and efficient anytime, anywhere.

## What we do

We develop solutions to meet all the requirements of the production stages for cereal bars, seed bars, chocolate Easter eggs, shaped bars and bonbon, covered cookies, crunchy bars, dulce de leche bars and preparation of fat-based fillings and much more.

# Bars and **chocolate candy**





# Molding machine / Extruder

The molding machine is an extremely economical and versatile equipment, developed for the formation of filling bars, usually covered with chocolate or similar dough. Is suitable for a multitude of confectionery dough, whether it is fondant, caramel, marzipan or puff pastry. The distinctive factor of this equipment is the simplification of the production process, eliminating the need to use different longitudinal and transverse cutting equipment in your line.

MODEL	WIDTH	SPEED
T-MOLD 420	420 mm	1 a 3 m/min
T-MOLD 620	620 mm	1 a 4 m/min
T-MOLD 820	820 mm	1 a 4 m/min
T-MOLD 1.050	1.050 mm	1 a 4 m/min
T-MOLD 1.300	1.300 mm	1 a 4 m/min

# Bars forming machine

The sheet forming machine is a suitable equipment for the manufacture of products made from dough by mixing solids (seeds, cereals, dehydrated fruits, etc.) with a liquid bonding element (soft or crunchy), very well-suited production of cereal bars, fruit bars and mainly, seed bars. This system can also be used in the lamination of dough sheets, either caramel or sugar based and possesses the great advantage of forming a homogeneous sheet with great density stability, keeping the integrity of its ingredients unchanged.

MODEL	WIDTH	SPEED
T-FORM – 420	420 mm	1 a 3 m/min
T-FORM – 620	620 mm	1 a 3 m/min
T-FORM – 820	820 mm	1 a 3 m/min
T-FORM – 1.050	1.050 mm	1 a 3 m/min

## Forming cylinder

The Forming cylinders system is an equipment suitable for forming mats from fat-based pasta (aerated or not), sugar-based pasta, caramel-based pasta and a wide variety of pasta obtained from mixtures containing cereals, fruits and seeds. This equipment has as the greatest advantage, the ability to form mats without changing the structure of the mass (without pressure).

MODEL	WIDTH	SPEED
TLAM – 420	420 mm	1 a 3 m/min
TLAM – 620	620 mm	1 a 3 m/min
TLAM – 820	820 mm	1 a 3 m/min

## Bars calibration machine

The equipment has a purpose to adjust the height and density of a mass sheet. It was developed to work as auxiliary equipment to the system of forming cylinders, in the production of cereal bars, fruit bars and especially, seed bars. This system can also be used in the calibration of masssheet, either caramel or mass based, assisting the operation in controlling the density of the final product.

MODEL	WIDTH	SPEED
TC – 420	420 mm	1 a 3 m/min
TC – 620	620 mm	1 a 3 m/min
TC – 820	820 mm	1 a 3 m/min



# Cooling Tunels

LITEQ's cooling tunnels are specially designed to optimize cooling fillings formed from confectionery pasta, cereal bars, crunchy bars, bonbon shells, chocolate covered products and/or similar pasta. This equipment is designed in a modular way, in 2-meter sections 420 mm to 2000 mm wide. Due to the precision adjustment of its bonnet, the tunnel forms an airtight assembly. Depending on the product, our equipment can be designed to draw energy from the product by convection, radiation, conduction or by combining these techniques.



MODEL	WIDTH	MAXIMUM LENGTH
T-COOL 420	420 mm	Até 24 m
T-COOL – 620	620 mm	Até 36 m
T-COOL – 820	820 mm	Até 60 m
T-COOL – 1.050	1.050 mm	Até 60 m
T-COOL – 1.300	1.300 mm	Até 60 m
T-COOL – 1.600	1.600 mm	Até 60 m
T-COOL – 2.000	2.000 mm	Até 60 m

PS. Echa module has a length of 200 centimetres.



# Cutting Stations (longitudinal and transverse)

The longitudinal/transverse cutting stations, is an equipment designed for cutting massmats, base for cereal bars, "nuts" bars, caramel-based (crunchy or soft), "fondant" bars, etc. using circular knives (longitudinal cut) and guillotine (transverse cut). There are versions of our guillotine knife with mechanical drive (power-assisted) or pneumatic.

LONGITUDINAL CUT	WIDTH	SPEED
T CL – 420	420 mm	1 a 3 m/min
T CL – 620	620 mm	1 a 3 m/min
T CL – 820	820 mm	1 a 3 m/min
T CL – 1.050	1.050 mm	1 a 3 m/min

TRANSVERSAL CUT	WIDTH	SPEED
TG – 420	420 mm	1 a 3 m/min
TG – 620	620 mm	1 a 3 m/min
TG – 820	820 mm	1 a 3 m/min
TG – 1.050	1.050 mm	1 a 3 m/min
TG – 1.300	1.300 mm	1 a 3 m/min

## Extension Table

The extension table is a conveyor specially designed to separate / distance the rows of products from each other, immediately after the longitudinal cutting station, preventing them from sticking again.

This machinery is crucial in the preparation of products before the chocolate coating or feeding processes of the packaging machines.

MODEL	IN WIDTH	OUT WIDTH	SPEED
T – MEX 420/620	420 mm	620 mm	1 a 3 m/min
T – MEX 620/1.050	620 mm	1.050 mm	1 a 3 m/min
T – MEX 820/1.300	820 mm	1.300 mm	1 a 3 m/min





# Enrobing Machine

LITEQ's enrobing machine for chocolate and similar compound is an extremely economical and versatile equipment, developed with the purpose of applying a thin layer of mass on filling bars, cereal bars, seed bars, cookies, among others

Our latest model was developed with the intention of adapting to the most modern concepts of hygienic engineering and easy operation (easy maneuver, easy setup, easy inspection, easy maintenance and easy cleaning), which is now the main distinguishing factor of our equipment compared to other products currently in the market.

Our equipment was developed to work with speeds up to 10m / min and with widths between 620 mm and 1.600 mm.



MODEL	WIDTH	SPEED
T – COBER 420	420 mm	Até 3 m/min
T – COBER 620	620 mm	Até 4 m/min
T – COBER 820	820 mm	Até 4 m/min
T – COBER 1.050	1.050 mm	Até 4 m/min
T – COBER 1.300	1.300 mm	Até 10 m/min
T – COBER 1.600	1.600 mm	Até 10 m/min

# Chocolate Tempering

Chocolate tempering machine is crucial for chocolate, whether they are molded or covered, because shelf life, product shine, thermo resistance, easy demoulding, the crystallization speed and the temperature control, directly depend on the quality of this equipment.

LITEQ's tempering machines provide an exceptional rate of crystal formation, not only working with pure chocolates (which use only cocoa butter), but also with chocolates with a high milk percentage, fat or with additions of butter equivalent to cocoa butter.



MODEL	CAPACITY
T – TEMPER 200	200 kg/h
T – TEMPER 600	600 kg/h
T – TEMPER 1.000	1.000 kg/h
T – TEMPER 1.500	1.500 kg/h
T – TEMPER 2.000	2.000 kg/h
T – TEMPER 3.000	3.000 kg/h
T – TEMPER 4.000	4.000 kg/h
T – TEMPER 5.000	5.000 kg/h

# Decorating Machine

The purpose of this equipment is to decorate the products with chocolate fillets or similar dough. The great advantage of the LITEQ decorator lies in the nozzle pressurization system, because for each set of 4 of them there is a mini gear pump, which significantly reduces their clogging.

MODEL	WIDTH
T – DECOR 420	420 mm
T – DECOR 620	620 mm
T – DECOR 820	820 mm
T – DECOR 1.050	1.050 mm
T – DECOR 1.300	1.300 mm
T – DECOR 1.600	1.600 mm

# Chocolate



# Chocolate dosing machine

We have Dosing Chocolate Machine with high precision, productive efficiency, high quality and technology. We can supply solutions for different problems (or demand), adapting to our customers' needs. The implemented design allows an equipment of easy clean process, low maintenance, what allows a higher efficiency on the production.

# One Shot Chocolate Depositor



The piston chocolate depositor is an extremely versatile and precise equipment, designed to work in intermittent dosing regimen, in the "one-shot" dosing system to the point, which allows its use for the dosage of massive tablets, bonbons and chocolate Easter eggs. In this Depositor model, the mass intake, dosing and suction movements are controlled via power-assisted motors, which allows a high control over the chocolate dosage / filling, ensuring great precision in the control of the net weight of the final product.



MODEL	DIMENSIONS	CADENCY
410 - DCP - ONE SHOT	2 x (275 x 175 x 30 mm)	14 formas/min
410 - DCP - ONE SHOT	1 x (410 x 230 x 30 mm)	07 formas/min
410 - DCP - À PONTO	2 x (275 x 175 x 30 mm)	30 formas/min
410 - DCP - À PONTO	1 x (410 x 230 x 30 mm)	15 formas/min
650 - DCP - ONE SHOT	1 x (650 x 285 x 30 mm)	07 formas/min
650 - DCP - À PONTO	1 x (650 x 285 x 30 mm)	15 formas/min

# Rotary chocolate dosing machine



We have Dosing Chocolate Machine with high precision, productive efficiency, high quality and technology. We can supply solutions for different problems (or demand), adapting to our customers' needs.

The implemented design allows an equipment of easy clean process, low maintenance, what allows a higher efficiency on the production.

This Dosing machine is designed to dose directly from the moving sheet from a tunnel: drops, chips or tiles (kibbles). Besides that, the equipment can deposit chocolate in forms made of polycarbonate, viabilizing the crafting process for a ton of products that have a tablet form.

The equipment is supplied with a metering plate completely built-in aluminum, in which its internal mass distribution, depends on the type of product to be dosed (based on the customer's blueprint).



MODEL	PRODUCT	UNITY	WEIGHT/CYCLE	MAXIMUM PRODUCTION
DCR-420	Coin (2,5 g)	90 un	0,22 kg/cycle	260 kg/h
	Chips	1.152 un	0,28 kg/cycle	330 kg/h
DCR-620	Coin (2,5 g)	150 un	0,37 kg/cycle	440 kg/h
	Chips	1.920 un	0,48 kg/cycle	570 kg/h
DCR-1.050	Coin (2,5 g)	250 un	0,62 kg/cycle	740 kg/h
	Chips	3.200 un	0,80 kg/cycle	960 kg/h
DCR-1.300	Coin (2,5 g)	320 un	0,80 kg/cycle	960 kg/h
	Chips	4.096 un	1,02 kg/cycle	1200 kg/h



# Device for forming and breaking kibbles and mini kibbles

This machinery was developed for the formation of kibble (pieces) of liquor, chocolate or similar products. It is installed on the conveyor of the cooling tunnel in both outlets, forming strips of products, after the product is crystallized, the device breaks these strips into pieces.



# Chocolate Tempering

Chocolate tempering machine is crucial for chocolate, whether they are molded or covered, because shelf life, product shine, thermo resistance, easy demoulding, the crystallization speed and the temperature control, directly depend on the quality of this equipment.

LITEQ's tempering machines provide an exceptional rate of crystal formation, not only working with pure chocolates (which use only cocoa butter), but also with chocolates with a high milk percentage, fat or with additions of butter equivalent to cocoa butter. Our Tempering Machine supports from 200 kilos up to 5.000 kilos.



MODEL	CAPACITY
T – TEMPER 200	200 kg/h
T – TEMPER 600	600 kg/h
T – TEMPER 1.000	1.000 kg/h
T – TEMPER 1.500	1.500 kg/h
T – TEMPER 2.000	2.000 kg/h
T – TEMPER 3.000	3.000 kg/h
T – TEMPER 4.000	4.000 kg/h
T – TEMPER 5.000	5.000 kg/h

# Mass Cooling Machines

Mass coolers are essential equipment for the correct control of the temperature and homogeneity of a mass, whether it is a “compound” mass used for the topping of chocolate candy or a fat-based mass used as a filling of molded chocolate.

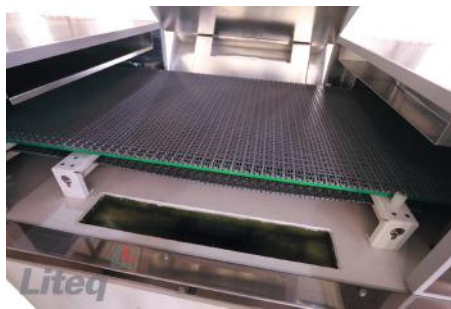


MODEL	CAPACITY
RM - 500	Até 500 kg/h
RM - 1.000	Até 1.000 kg/h
RM - 1.500	Até 1.500 kg/h



# Cooling Tunnels

LITEQ's cooling tunnels are specially designed to optimize cooling fillings formed from confectionery pasta, cereal bars, crunchy bars, bonbon shells, chocolate covered products and/or similar pasta. This equipment is designed in a modular way, in 2-meter sections 420 mm to 2000 mm wide. Due to the precision adjustment of its bonnet, the tunnel forms an airtight assembly. Depending on the product, our equipment can be designed to draw energy from the product by convection, radiation, conduction or by combining these techniques.



MODEL	WIDTH	MAXIMUM LENGTH
T – COOL 420	420 mm	Até 24 m
T – COOL 620	620 mm	Até 36 m
T – COOL 820	820 mm	Até 60 m
T – COOL 1.050	1.050 mm	Até 60 m
T – COOL 1.300	1.300 mm	Até 60 m
T – COOL – 1.600	1.600 mm	Até 60 m
T – COOL – 2.000	2.000 mm	Até 60 m

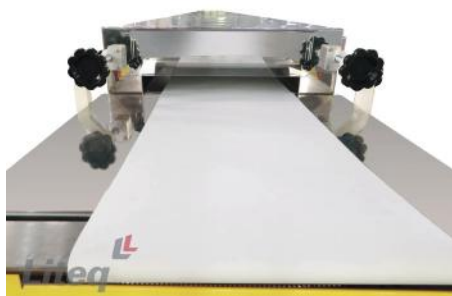
# **Biscuit / Bakery**





# Cooling Tunels

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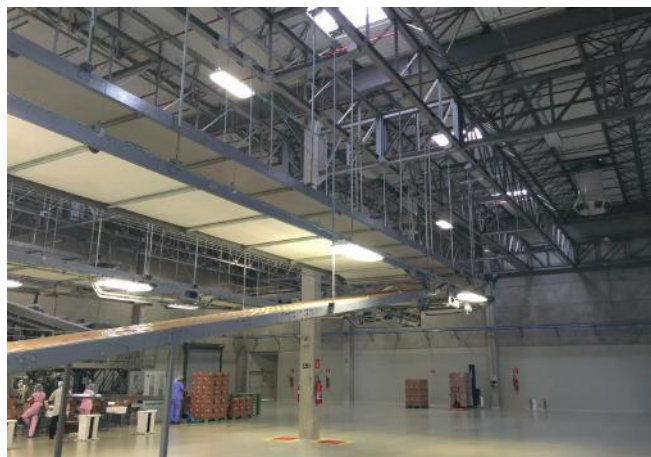
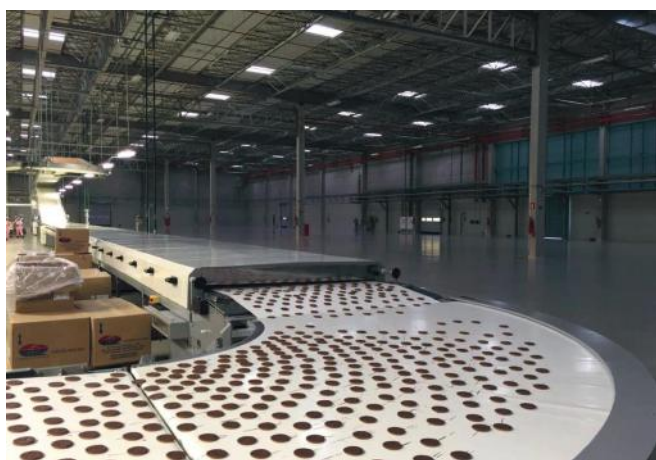


MODEL	WIDTH	MAXIMUM LENGTH
T-COOL – 620	620 mm	Até 36 m
T-COOL – 820	820 mm	Até 80 m
T-COOL – 1.050	1.050 mm	Até 80 m
T-COOL – 1.300	1.300 mm	Até 80 m
T-COOL – 1.600	1.600 mm	Até 60 m
T-COOL – 2.000	2.000 mm	Até 60 m



# Cooling Conveyors

LITEQ's cooling tunnels is specially designed to optimize the cooling of cookies (mass or cookies). These, have been designed in a modular way and depending on the area where they will be installed and also, the type of product to be refrigerated, and as an option can be to be fixed on the ceiling, in order to optimize the working space of our customers manufacturing lines.





# Enrobing machines

LITEQ's enrobing for chocolate and similar compound is an extremely economical and versatile equipment, developed with the purpose of applying a thin layer of mass on filling bars, cereal bars, seed bars, cookies, among others. Our latest model of enrobe was developed with the intention of adapting to the most modern concepts of hygienic engineering and easy operation (easy maneuver, easy setup, easy inspection, easy maintenance and easy cleaning), which is now the main distinguishing factor of our equipment compared to other products currently in the market. Our equipment was developed to work with speeds up to 10m / min and with widths between 620 mm and 1.600 mm.



MODEL	WIDTH	SPEED
T – COBER 420	420 mm	Até 3 m/min
T – COBER 620	620 mm	Até 4 m/min
T – COBER 820	820 mm	Até 4 m/min
T – COBER 1.050	1.050 mm	Até 4 m/min
T – COBER 1.300	1.300 mm	Até 10 m/min
T – COBER 1.600	1.600 mm	Até 10 m/min

# Mass Cooling Machines

Mass coolers are essential equipment for the correct control of the temperature and homogeneity of a mass, whether it is a “compound” mass used for the topping of chocolate candy or a fat-based mass used as a filling of molded chocolate.



MODEL	CAPACITY
RM-500	Até 500 kg/h
RM – 1.000	Até 1.000 kg/h
RM – 1.500	Até 1.500 kg/h



# Decorating Machine

The purpose of this equipment is to decorate the products with chocolate fillets or similar dough. The great advantage of the LITEQ decorator lies in the nozzle pressurization system, because for each set of 4 of them there is a mini gear pump, which significantly reduces their clogging.

MODEL	WIDTH
T – DECOR 420	420 mm
T – DECOR 620	620 mm
T – DECOR 820	820 mm
T – DECOR 1.050	1.050 mm
T – DECOR 1.300	1.300 mm
T – DECOR 1.600	1.600 mm

# **Additional Equipment**

## Ingredient Dispensers (Bars and covered Bonbon)

Our ingredient dispensers is an extremely versatile equipment, which align high precision with easy operation. This equipment is suitable for a multitude of dry products, working greatly with cereals, crystal sugar, raisins, seeds, rice crisps, corn flakes, etc.

## Ingredient Mixers (High Viscosity)

This machinery was developed to provide a perfect homogenization of a mixture formed by solids and liquids, hot or cold. It can be used to mix cereals, crystal sugar, raisins, seeds, rice crisps, corn flakes, etc. a hot or cold liquid and its most distinguishing aspect is its low percentage of ingredients breakdown during the mixing process.

## Positive Pumps

LITEQ's positive pumps are extremely simple and robust, its constructive form (spur gear) ensures great efficiency and low maintenance cost. This machinery can pump from 500 kg / h up to 3.000 kg/h of product.

## Ingredient Mixers (Low Viscosity)

This machinery was developed to provide a perfect homogenization of a mixture formed by solids and liquids, hot or cold. This equipment can be used to mix cereals, raisins, seeds, "rice crisps", corn flakes, etc. a liquid and has as its great differential, the low percentage of breakdown of the ingredients during the mixing process.

## Metal Detectors Table

Metal detector tables are conveyors designed to automatically separate/discard products, where if the presence of a metallic foreign body is identified, it will direct these products to a reservoir, in which it will be possible to analyze the factors causing this contamination.

PS.: We use 3rd party metal detectors to build our Metal Detector Table.

## Supplying System for Packing Machines

The Supplying system for packing machines, is an equipment specially developed according to the needs of each customer and serves to separate, select and automatically feed the products in the packing machines. These systems are formed by a set of equipment such as: row aligners, acceleration conveyors, sorting tables such as "drop stations", line aligner rigs of products, faulty products separation sets, "lung " conveyors and linear conveyors among others.

## Semi-automatic Packaging System

The semi-automatic packaging systems are developed according to the needs of each customer, in order to allow the reduction of the labor involved in the handling of the displays/shipping boxes, and also reducing the ergonomic risks. These projects are indicated where it is not feasible to use a robot cell.

## Special designs for moving products

The Special Projects for moving products are developed according to the needs of each customer, in order to optimize the use of the production area and also allow the reduction of the labor involved in the process. This equipment is suitable for companies that have excessively manual or interrupted manufacturing processes.

# Services and Spare Parts

Throughout your machinery's life cycle, LITEQ can provide original spare parts as well as support services such as preventive or corrective maintenance.

The services contemplate keeping its production in continuous operation, through technical support in maintenance and repairs, from its delivery (commissioning) to its disposal.

LITEQ technicians are highly trained and qualified for their functions, always available to act promptly to detect shutdown problems caused by detected technical failures (corrective maintenance).

Our goal is to solve your problem immediately, in order to keep your production running.

## **Guaranteed benefits:**

- **Keep downtime as low as possible, troubleshooting immediately.**
- **Imediatly Problem Solving.**
- **Lower production loss relative to downtime.**

# Contact

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