

CHOCOLATE MOLDING

Our in-line machines with a serpentine cooler and PLC/servo driven depositor meet your needs now and are easy to adapt for your future growth. What do we offer?

Chocolate Molding Plants

- One-shot
- Solid
- Solid with inclusions
- Shell (three-stage)
- Mold circuits for existing depositors of any brand
- 205 x 300/600 mold size
- 225 x 300/600 mold size
- 354 x 670 mold size
- Indexing and continuous chain circuits

Loose Mold Conveyors

- Pneumatic
- Servo
- Single hopper depositor
- One-shot depositor
- Cooling towers

Change Parts for All Equipment Brands

- Piston blocks
- Deposit plates

Auxiliary Equipment

- Melters
- Inclusion feeders
- Plaque feeders
- Decorator depositors
- Chocolate level control

Equipment Rebuild for All Brands



EXTRUDING

Our confectionery extruders, available in widths up to 48", include:

- Two-roll, servo controlled wirecut
- Two-roll continuous
- Four-roll continuous
- Soft center

Auxiliary Equipment

- Inclusion feeder
- Nut topper
- Nut recovery
- Rounder
- Cooling slab conveyor
- Bar cutter

Change Parts for All Equipment Brands

- Filler Blocks
- Dies

Equipment Rebuild for All Brands

WHO ARE WE?

Egan Food Technologies supplies customized food process machinery for the confectionery, baking and snack food industries. We also rebuild, service and supply parts and auxiliary equipment for chocolate molding, depositing, extruding and baking equipment—even if we didn't design and build them.

With our location in the United States and our leadership's combined 32 years of experience in these food industries, we give you the right solution for your needs.

OUR FACILITIES

We are located at the site of 60,000 square feet of fabrication facilities in Grand Rapids, Michigan. The space and equipment gives us the resources to create your equipment quicker and more cost effectively than our competition.

Customized equipment made in the USA for the confectionery, baking and snack food industries

DEPOSITING

Whether you are a small chocolatier in need of a pneumatic depositor or a chocolate processing plant looking for servo-driven options, we offer customizable options for you. Our depositors, available in widths up to 42", include:

- Pneumatic single hoppers
- Servo single hoppers
- One-shot, servo controlled dual hoppers
- Stationary depositors
- Two and three-axis moving head, servo-controlled depositors
 - > Caramel lines
 - > Chip depositing

Production output is up to 30 deposits per minute.



BAKING

We offer the following products:

- Overhead wirecuts (standard and angled)
- Wirecuts with quick-change filler blocks and dies and a clean-in-place option
- Frozen dough machines with PLC/servo-driven controls for easy product and cutting pattern changes
- Live bottom troughs
- Dough dumps
- Dough troughs
- Conveyors

CONTACT US

Contact us to learn how we can exceed your expectations. Call 616.855.1820 or visit www.eganfoodtech.com.



www.eganfoodtech.com

WE ARE YOUR BEST OPTION

- Equipment can be customized to fit YOUR needs
- Made in the USA
 - > Highest quality
 - > Lower cost because our location reduces shipping fees and eliminates exchange rates
- Fast response to your questions because we're in a time zone close to you
- We offer piping and controls through our relationship with Andy J. Egan Co.



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Custom Food Process Equipment from Design to Service

