



SnackFix™.
**Small scale production system
for cereal bars.**

SnackFix™ cereal bar line. Small scale bar production system.

Bühler has developed a new process solution for small batch cereal bar production comprising a continuous mixer, a small cooling tunnel, and a cutting system: SnackFix™ system. The flexible modular design is a good start to industrial production of a variety of cereal bars.



Automatic bar production made simple.

Ready to go! With 3 main components, the SnackFix™ has everything you need: The mass preparation unit, the cooling tunnel, and the cross cutting unit. As an entry-level model for bar production, the SnackFix™ offers a multitude of new chances for success. No matter if it's your own product idea or a Bühler recipe suggestion – let your ideas and creativity lead the way.

Operating principle.

Your cereal mixture is continuously mixed with binder in the mass preparation unit. After mixing, the mass is delivered to the transport belt, formed to a continuous product slab by two equalizing roller and is then cut to the desired product width.

The length of the bar is determined by the width of the equalizing rolls. The rolls can be exchanged easily, so the product length ranges between 60 and 120 mm. You can optionally purchase complementary accessories like a binder kitchen or forming rollers, cleaning tools, ultrasonic knives, etc.

Mass preparation unit.

Operated via the touch panel and consists of the following elements:

- Dosing unit: Continuously doses the cereal mixture into the ContiMix™.
- Storage tank: Maintains the binder's temperature.
- Pump: Reliably doses the binder into the ContiMix™.
- ContiMix™: Continuously mixes the binder, cereals and fruit mixture into a formable mass.



SnackFix™ is a smart and compact solution for cereal bar production. Its small scale design serves for capacities up to 130 kg/h. Due to its modular design it is easily extendable.



Cooling tunnel.

The cooling tunnel serves to cool down the formed product slab to the desired cutting temperature and has an overall length of 6 meters. The air is supplied by smart spot cooling generator.

Cross cutting unit.

Operated via a touch panel and consists of the following elements:

- Transport belt 1: Transports the mass.
- Equalizing rollers: Form and smooth the mass to a slab.
- Lateral guides: Used to guide the mass to the smoothing rollers to obtain the required length.
- Cutting unit: Reliably cuts the slab to the desired product width.
- Transport belt 2: Separates the products so that they can be easily removed.

Both units can also be operated as stand-alone machines. The mass preparation unit can be continuously operated. The cross cutting unit with or without cooling tunnel can be used as a smart forming and cutting line.

The SnackFix™ System with additional equipment for further product creations:

- **Protein, Caramel or Fruitbars:**
combine with a DP or DDP.
- **Chocolate enrobed products:**
combine with a small enrobing machine.
- **Baked bars:**
combine with a product depositing system to place the bars on baking plates.



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