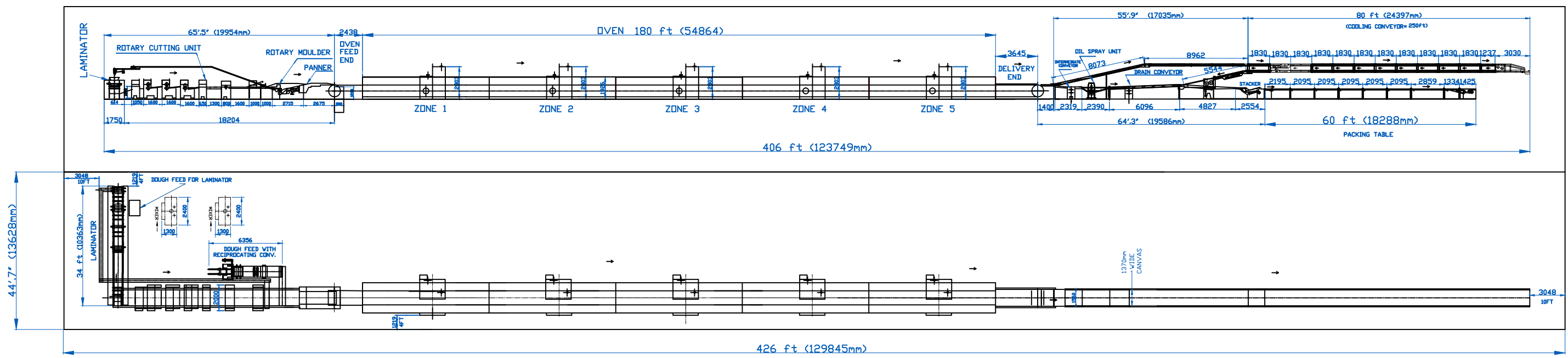


ALL DIMENTIONS ARE IN mm



**MACHINE NAMES**

- |                               |                           |
|-------------------------------|---------------------------|
| 1) BISCUIT MIXER              | 9) BISCUIT OVEN           |
| 2) DOUGH FEED ROTARY MOULDER  | 10) INTERMEDIATE CONVEYOR |
| 3) ROTARY MOULDER             | 11) OIL SPRAY UNIT        |
| 4) PANNER                     | 12) DRAIN CONVEYOR        |
| 5) CUT AND LAY TYPE LAMINATOR | 13) COOLING CONVEYOR      |
| 6) R.C.U                      | 14) STACKER               |
| 7) SUGAR/SALT SPRINKLER       | 15) PACKING TABLE         |
| 8) SUGAR RECOVERY UNIT        |                           |

**BISCUIT LINE SUITABLE FOR HARD DOUGH & FERMENTED DOUGH i.e MARIE, MONACCO & FIFTY-FIFTY TYPE BISCUITS.**