



Cup Cake Production line

Food Pack Tabriz Company

foodpacktabriz.com

info@foodpacktabriz.com foodpack.tabriz@gmail.com

Tabriz City Iran

+98914 218 7995

+98912 06 06 676



**Chocolate Chips Cup Cake** 



Decorated Cup Cake



Marmalade Injected Cup Cake



Brownie Cup Cake



2 Color Cup Cake



Sliced Cup Cake



Marble Bundt Cup Cake



Sponge Cake
Layer Chocolate
Coated
Decorated



Chocolate Filled Cup Cake



Lava Cake



Oval Marble Cup Cake



Panda Cake





#### **Premixer & Turbomixer**

Used for: Mixing Cupcake

Dough/Mainly for Liquid & Primary

Mixing



#### **Cake Depositor**

Used for: Depositing dough into tray molds with single or double color





## Automation for Transferring Trays

Used for: Automatic Feeding

Without Hand Interference



**Tunnel Oven** 

Used for: Baking Cup cakes.

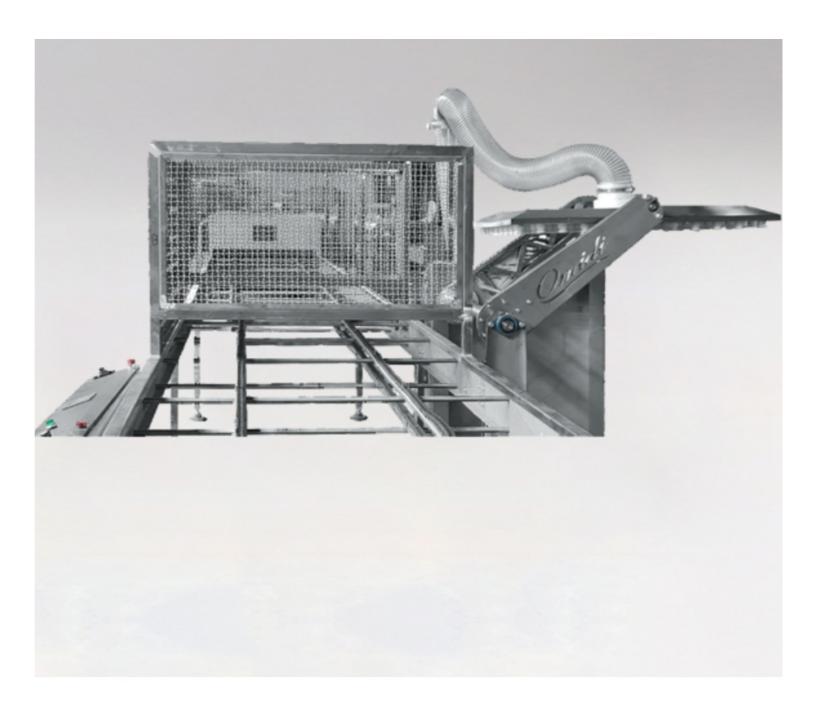




#### **Automation Unit**

Used for: Transferring the Products

Tray From Tunnel Oven



### **Deppaning Robot**

Used for: Lifting the Baked
Cupcakes Without Hand
Intervention





# Chocolate/Marmalad Injection Machine

Used for: Injecting Chocolate &

Marmalade



## **Tray Washing System**

Used for: Cup Cake Automation System to Wash up the Trays.





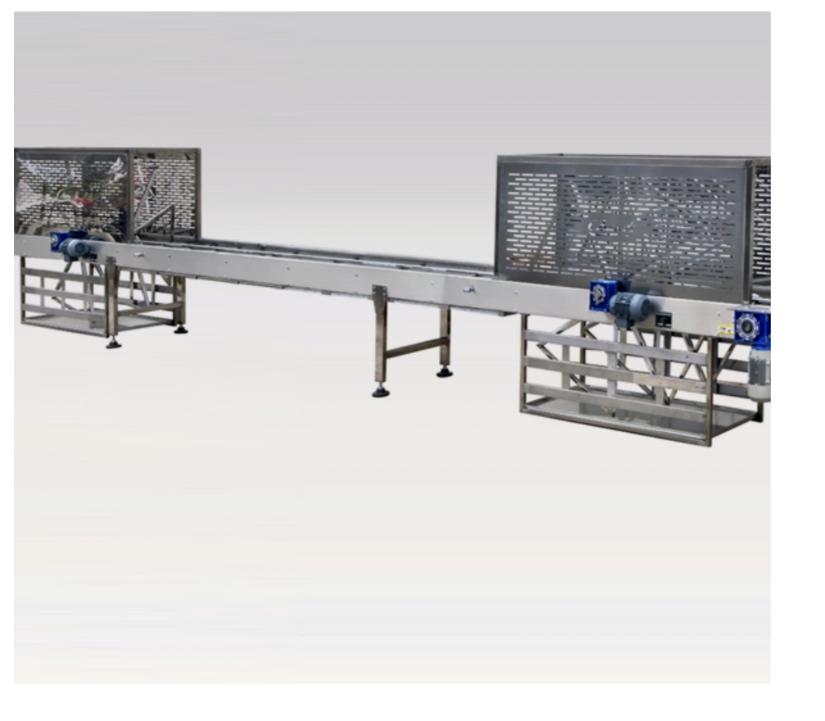
**Transporting Conveyor** 

Used for: Transporting Trays to the Depositor



**Ambient Spiral Cooler** 

Used for: Cooling the Products





## **Tray Returning System**

Used for: Returning Trays



#### **Flow Pack**

Used for: Packing the finished product

Production Capacity	Product Weight	Required Space
400-700 kg/h	15- 150 g	41 x 15 m2
700 - 1000 kg/h	15 - 150g	53 x 15 m2
800 - 1300 kg/h	15 - 150 g	70 x 15 m2

Power Consumption	Gas Consumption
60 kW	40 - 50 m3
73 kW	50 - 75 m3
90 kW	75 - 100 m3