

PLAT Machinery

www.platinumpkggroup.com

PPG FLEXI LINE systems are the answer to start or improve your bakery and **food service production systems**.

The unique, modular approach allows you to start small, then add modules and PPG equipment as your production demands grow.

Benefits:

- Modular Design
- Versatile
- **Production Automation**
- **Quick Change-over**
- **Add machines as required**

Features:

- Sanitary food grade conveyor belt systems able to carry most products
- Single or dual lane production
- Integrated E-Stops
- Height adjustable feet or castors for easy mobility
- Ability for integrated turntables for automatic icing and decorating of round cakes or spreading products into round containers on food service products
- **Ability to expand systems with modular conveyor bridges, various nozzle mounting options and 360 degree spin-nozzles**
- **Compatible with stand-alone PPG Depositors and Hopper Topper pumps**
- Simple operation with fewest adjustments
- Minimal sanitation and maintenance requirements

FLEXI LINE

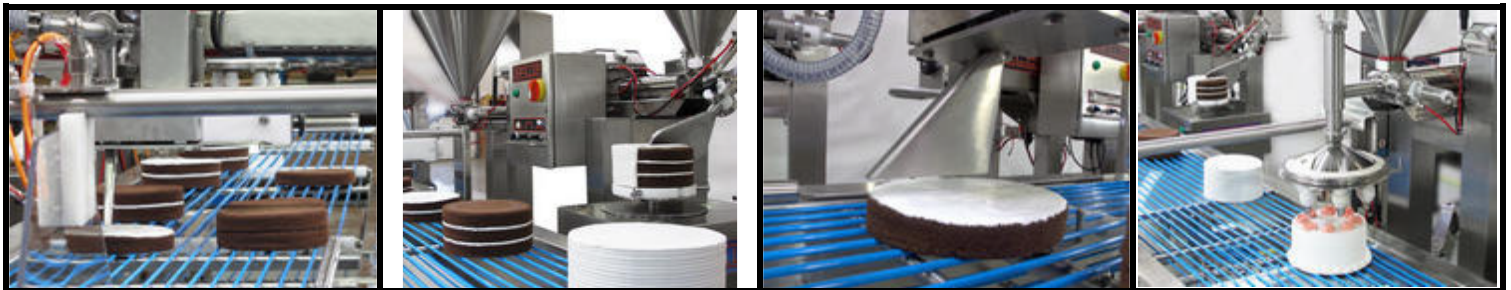
Modular, versatile production systems for the Bakery and Food Service Industries

PORTIONING DEPOSITORS - accurate portion control & automated depositing (aka "filling").

TRANSFER PUMPS - Move food products from large volume containers to the smaller hoppers on the portioning depositors.



CONVEYOR SYSTEMS - To automate and coordinate multiple portioning depositors.



Paramount, CA 90723

T: (562) 630-6700

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CustomerService@platinumpkggroup.com