



The brief of:

- Lekos company
- Lekos capabilities for chocolate, confectionery and bakery
- Lekos capabilities for cross-categories
- Lekos culture
- Possibilities of cooperation



LEKOS
CONFECTIONERY MACHINES

Solutions for chocolate, confectionery and bakery since 1994

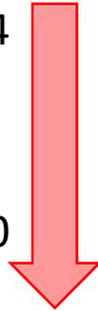
LEKOS
CONFECTIONERY MACHINES

➤ Lekos company



1994

2020



Continuous development of :

- the company
- manufacturing program
- technical solutions, design and execution



Lekos manufacturing site



- 110 employees
- Self-sustaining in all project phases



Lekos R&D centre



- trials & development & production
- Wet FATs and POP trials as option



➤ Chocolate moulding line

- Various mould sizes, from 425 mm up to 1150 mm
- Various line speeds and capacities
- For plain chocolate products and chocolate with ingredients
- For filled tablets, bars and pralines
- Traditional shell-forming, filling, deposition of ingredients and bottoming



➤ Modernisations of existing moulding lines

- Individual sections, such as depositors, cooling cabinets, de-moulding units, etc
- Customized for individual existing moulding lines



➤ Bar line

- Slab-forming, cooling, cutting, enrobing and cooling
- Muesli bars, protein bars, raw fruit bars, nougat, caramel
- Usual capacities from 250 kg/hour up to over 1 000 kg/hour
- tailor-made
- Including full service starting from recipe development at Lekos R&D centre



➤ Chocolate enrober

- Belt width available from 450 mm up to max 2 000 mm
- Single execution for max operating speed approx. 5-6 m/min
- Double execution for speed up to max 10 m/min
- Enrobing by chocolate or compounds
- Bottoming, total coating, without coating



- Chocolate enrober
 - Designed for fast change-overs



Lekos enrober designed for fast change-overs between different chocolates or from enrobed to not enrobed products

➤ Cooling tunnel

- Belt width available from 450 mm up to over 2 000 mm
- Lengths depending on request and need
- Speed depending on request and need
- Upper convectional cooling available
- Upper radiation cooling available
- Bottom cooling available



....open cooling conveyors / for ambient cooling / are also available

- Cooling cabinet for wafer books
- Transport systems for wafer books
- Cutting station for wafer books



➤ Chocolate management

- Melting tanks
- Daily tanks
- Tempering machines
- Pumps, pipes and accessories
- Flavour dosing and PGPR dosing systems



➤ Depositors, decorations

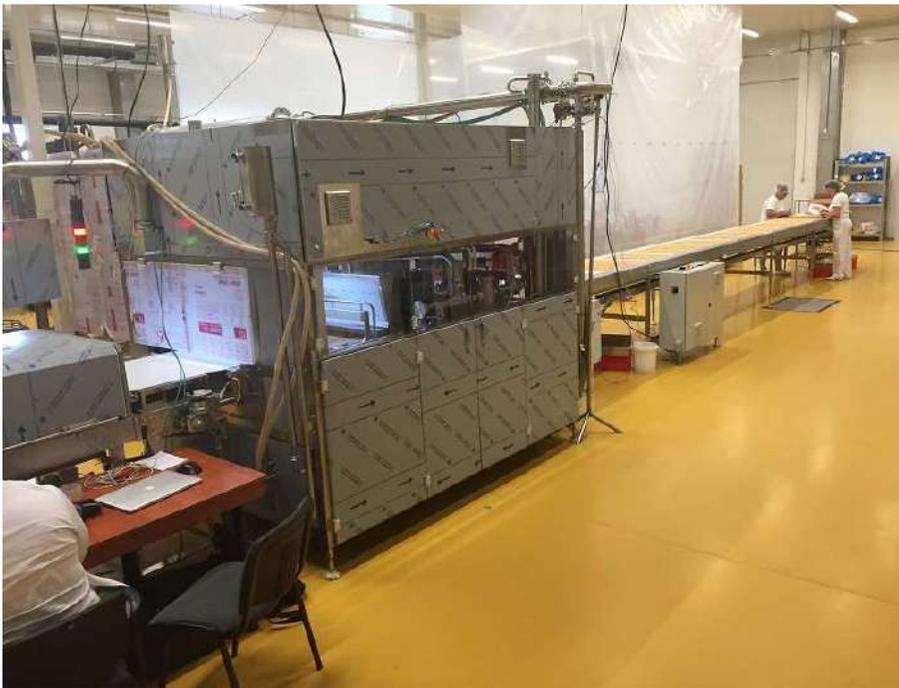
- Dosing of inclusions or onclusions on chocolate moulding lines
- Sprinkling units usually on bar lines
- Decorations usually on enrobing lines
- Whole hazelnut depositors
- Biscuit feeders



Lekos capabilities for cross-category are very wide, we would say these depends mostly on the phantasy of the customer and wishes for new product. Really, the possibilities to use products from individual production technologies – chocolate moulding & bakery & bars production – can be very wide.

Lekos strength is surely in following:

- Family owned company which aims to develop the company further
- Self-sustainability and flexibility
- Willingness to customize the machines and technical solutions
- Willingness to cooperate on joint developments
- R&D centre with industrial production line for trials and developments at bar segment, chocolate enrobing and cooling, chocolate tempering
- R&D centre with space and infrastructure dedicated for wet FATs and for POP trials



Thank you!

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For more information about our company visit also www.lekos.sk