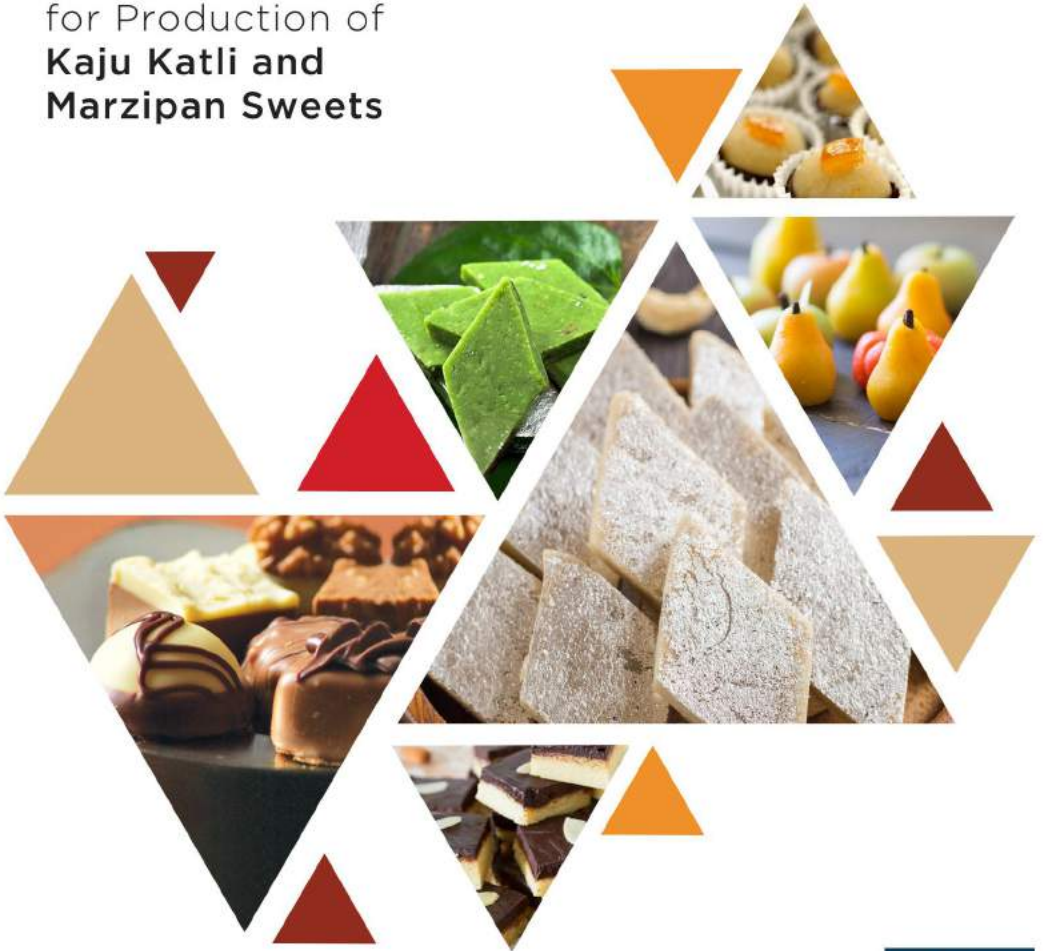


SUCCESS STORY



Premium Technology
for Production of
**Kaju Katli and
Marzipan Sweets**



About Chitale Bandhu Mithaiwale

Chitale Bandhu Mithaiwale is a pioneer in the field of sweets, snacks and other confectioneries. With a strong focus on hygiene and quality, every Chitale product is manufactured in-house to assure 100% consistency and quality. The brand and the trademark 'tastefulness' associated with it, has made Chitale a household name amongst not just Pune-kars but families all across Maharashtra and India. Established in 1950, Chitale Bandhu Mithaiwale has carried forward a flourishing legacy - one that has grown steadily through the numerous sales outlets and franchises. Today, the company holds a well-deserved market position amongst India's top confectioneries.

To meet the ever growing high demand for one of their famous products 'Kaju Katli', an Indian dessert similar to a barfi made from cashew, milk, sugar and other ingredients, **Chitale Bandhu Mithaiwale** decided to invest in high-end premium German technology and was introduced to **Vedic Pac-Systems**, long standing German partner of **OKA special Maschinenfabrik GmbH & Co. KG** who provided a perfect solution to their requirement of an automatic high production line for the manufacturing of Kaju Katli while bridging tradition and technology and maintaining highest quality standards.



About OKA Spezialmaschinenfabrik

OKA equipment for customers means minimum total cost of ownership because a customer can easily adapt the machines to changing market demands. It is fast, reliable and cost effective.

About **OKA Depositor & Extruder**: OKA Depositor offers a wide range of appealing products. **OKA's Depositing Technology**: OKA-Depositor Type AQ is designed for the production of confectionery. Type AQ is capable of covering the complete range of modern production with one unit only.

If used as a simple bar extruder or as a multi-flexible multicolor depositor, the AQ series can be expanded step-by-step and easily upgraded. This system gives maximum flexibility and is prepared for a quick change in production needs. **Flexibility is the KEY!**

Five core technologies on a single machine:

- Drop- Depositing
- Wire Cutting
- Movable-Depositing
- Extruding
- Encrusting

If the above mentioned technologies or Aerated dough, fat-based material or chocolate is your preference - with OKA it is a matter of accessories.

OKA even offers in mono production environments later expansion possibilities. You also benefit from the company's long experience in the design and manufacturing of nozzles.

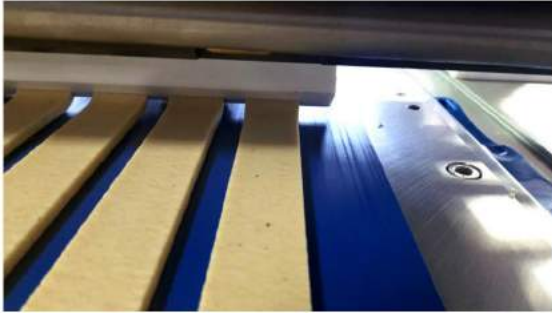


Oka

Solutions from OKA

OKA-Spezialmaschinenfabrik is a traditional German machine builder and designer with more than **100 years** of history in designing and building machines for the bakery and confectionery industry. OKA provides high quality and long-lasting machines such as Rotary Moulder, Depositors, Extrusion System, Wire Cutting System, Cookie Capping. Chitale Bandhu Mithaiwale, was in search of the right equipment to manufacture Kaju Katli and OKA was able to achieve the perfect products during trials. Chitale Bandhu Mithaiwale then went ahead with OKA's high quality

OKA Extruder and Depositor.



Extruding of Kaju Katli Mass on **OKA Extruder**



Cutting of product in the desired shape on **OKA Guillotine Cutter**



Production of Kaju Katli on **OKA line**

OKA's Core Depositing Technologies



Drop Depositing



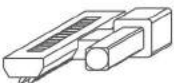
Extruding



Wire Cutting



Moveable Depositing



Rotating



Twisting



Encrusting

Successful Installation & Commissioning at Chitale Bandhu Mithaiwale

OKA installation team along with Vedic Pac-Systems team of qualified engineers installed and commissioned the line at Chitale Bandhu Mithaiwale and was able to produce the desired quality product enabling Chitale Bandhu to expand their market and supply the product through other retail channels along with their outlets to a wider audience.

The OKA machine also allows flexibility to produce similar kind of traditional products in various shapes and sizes as well as sweets made from Marzipan.



Operator Training by Mr. Peter Zabe from OKA



After successful completion of Mechanical Installation



OKA and Vedic team congratulated by Chitale Bandhu team after successful installation and commissioning

Vedic Pac-Systems

Vedic Pac-Systems, being a long standing partner for OKA, was involved in every stage of the project starting from inquiry, successful product trial, installation and commissioning and also to provide technical knowledge transfer.

Vedic Pac-Systems has a team of qualified engineers trained by OKA in Germany and after-sales support team to provide prompt support to the customer.

Vedic Pac-Systems also maintains a necessary stock of critical spare parts for the machines to meet quick delivery requirements and minimize stoppage. These spare parts are invoiced in INR, giving flexibility to order directly from the factory.

Modular Expansion of the AQ System

[With little extravaganza completely different products]



The possibility of forming production of pralines by the wire-cutting method

The possibility of forming diverse shapes is offered by the wire-cutting method. In this case the paste is extruded vertically through the extrusion outlets whose cross-section defines the article shape. During the deposit onto the continuously moving conveyor belt, the paste is cut by a wire or an oscillating knife. This achieves a flat surface to the upper face of the praline. The height of the articles, the timing of the cutting, extrusion timing and the pressure of the cutting wire can all be infinitely adjusted during the operation of the machine.



Continous extrusion

The production of continuously extruded praline ropes or bars can be made with a simple change of the extrusion die. The endless extruded ropes can be cut by the OKA cutting device to the desired length either before or after the cooling tunnel. The AQ-Duplex enables the production of 2 layered ropes made out of different pastes. The rope extrusion method is also suitable for the production of pralines which cannot be made by the wire-cutting method if for example the paste contains larger ingredients.



Drop-deposit method

In this case the confectionery paste is deposited onto a continuously moving belt by means of the extrusion head equipped with a following movement via a depositing die with screw-on nozzles. The shape and size of the nozzles as well as the quantity of the extruded paste determines the shape of the product. By means of slot shaped outlets, bar or flat type articles can be produced. It is possible to regulate the quantity of the extruded paste during the operation of the machine in order to vary the shape achieved by the nozzles. In the same manner, the height of the articles can be adjusted.

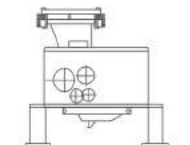


Moveable nozzle depositing

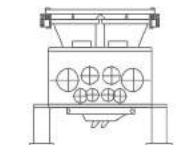
The OKA depositing device type PD is suitable for the production of moveable deposited articles such as chocolate rings, 'S'-shapes, chocolate pretzels, triangles, multi-layered rings etc. via a microprocessor control. 100 different varieties of shapes, sizes of product, turning movement of the nozzles can be memorised. The OKA rotary nozzle device type PDR allows the production of concentric articles such as chocolate rings etc. whereby the microprocessor controls the desired turning angle, the speed of rotation as well as the re-setting movement of the nozzles. Continuous extruded products are also possible by means of a swinging movement of the nozzles.



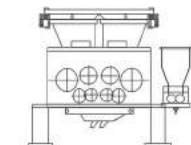
AQ System Sample Combinations



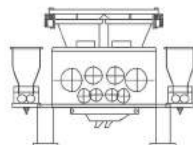
AQ-Simplex



AQ-Duplex



AQ-Duplex + AYZ



AQ-Duplex + 2AYZ



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