



PRODUCTION OF EQUIPMENT FOR THE FOOD INDUSTRY



Gear pumps manufactured by our plant is a proven long-term technology of pumping a raw material with thick consistency. They are used in the food as well as fruit and vegetable industries. They are characterised by long life, low failure frequency and versatility in use. The pumps are produced in few versions and diverse efficiencies. They are in the casting versions as well as entirely made of acid-resistant steel.

Gear pumps are designed for pumping:

- chocolate masses
- fondant
- marmalade
- starch syrup
- fruit purées and other thickening masses

The elements coming into contact with the product are made of:

- acid-resistant steel
- bronze
- cast iron

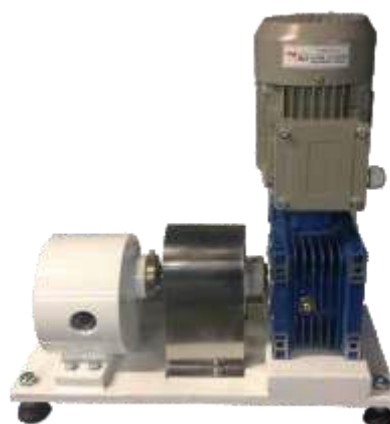
The bodies of the pumps can be equipped with a heating mantle which allows for pressing of solidifying and crystallizing masses at ambient temperature.

TYPE	EFFICIENCY	POWER	CONNECTION DIAMETER
CPA 10	10 dm/min	0.5 kW	1"
CPA 15	20 dm/min	0.5 kW	1"
CPA 20	88 dm/min	5.5 kW	2.5"
CPA 39	44 dm/min	1.5 kW	2"
CPA 39 K	44 dm/min	1.5 kW	2"
CPA 43	88 dm/min	5.5 kW	2.5"
CPA 43 K	88 dm/min	5.5 kW	2.5"
CPA 60	200 dm/min	7.5 kW	4"
CPA 65	200 dm/min	7.5 kW	4"
CPA 95	300 dm/min	7.5 kW	4.5"

CPA 10

SPECIFICATION	
EFFICIENCY	10 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	0.5 kW
CONNECTION	1"
DIMENSIONS	400 x 200 x 370 mm H x W x L
WEIGHT	58 kg

AVAILABLE IN VERSION WITH OR WITHOUT WATER JACKET



CPA 15

SPECIFICATION	
EFFICIENCY	10 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	0.5 kW
CONNECTION	1"
DIMENSIONS	200 x 200 x 650 mm H x W x L
WEIGHT	35 kg

AVAILABLE IN VERSION WITH OR WITHOUT WATER JACKET



CPA 20

SPECIFICATION	
EFFICIENCY	88 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	5.5 kW
CONNECTION	2.5"
DIMENSIONS	600 x 420 x 1250 mm H x W x L
WEIGHT	300 kg

AVAILABLE IN VERSION WITH THE WATER JACKET



CPA 39

SPECIFICATION	
EFFICIENCY	44 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	1.5 kW
CONNECTION	2"
DIMENSIONS	300 x 250 x 850 mm H x W x L
WEIGHT	70 kg

AVAILABLE IN VERSION WITH THE WATER JACKET



CPA 39 K

SPECIFICATION	
EFFICIENCY	44 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	1.5 kW
CONNECTION	2"
DIMENSIONS	300 x 250 x 850 mm H x W x L
WEIGHT	60 kg

AVAILABLE IN VERSION WITH THE WATER JACKET



CPA 43

SPECIFICATION	
EFFICIENCY	88 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	5.5 kW
CONNECTION	2.5"
DIMENSIONS	600 x 420 x 1180 mm H x W x L
WEIGHT	300 kg

AVAILABLE IN VERSION WITH THE WATER JACKET



CPA 43 K

SPECIFICATION	
EFFICIENCY	88 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	5.5 kW
CONNECTION	2.5"
DIMENSIONS	600 x 420 x 1180 mm H x W x L
WEIGHT	250 kg

AVAILABLE IN VERSION WITH THE WATER JACKET



CPA 60

SPECIFICATION	
EFFICIENCY	200 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	7.5 kW
CONNECTION	4"
DIMENSIONS	850 x 400 x 750 mm H x W x L
WEIGHT	400 kg

AVAILABLE IN VERSION WITH OR WITHOUT WATER JACKET



CPA 65

SPECIFICATION	
EFFICIENCY	200 dm/min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	7.5 kW
CONNECTION	4"
DIMENSIONS	600 x 430 x 1350 mm H x W x L
WEIGHT	400 kg

AVAILABLE IN VERSION WITH OR WITHOUT WATER JACKET



CPA 95

SPECIFICATION	
EFFICIENCY	300 dm ³ /min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	7.5 kW
CONNECTION	4.5"
DIMENSIONS	600 x 430 x 1350 mm H x W x L
WEIGHT	500 kg

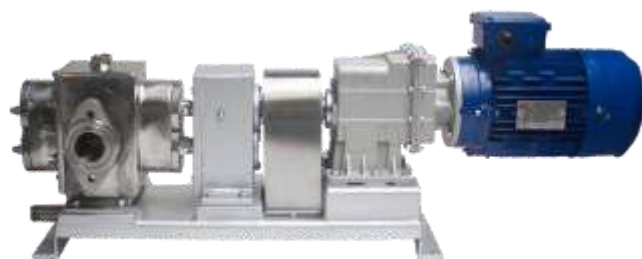
AVAILABLE IN VERSION WITH OR WITHOUT WATER JACKET



CPA 5 - CAM

SPECIFICATION	
EFFICIENCY	44 dm ³ /min
WORKING PRESSURE	0.35 Mpa
INSTALLATION POWER	1.5 kW
CONNECTION	2"
DIMENSIONS	250 x 200 x 1185 mm H x W x L
WEIGHT	80 kg

AVAILABLE IN VERSION WITH THE WATER JACKET



CPA 5 A - CAM

SPECIFICATION	
EFFICIENCY	44 dm ³ /min
WORKING PRESSURE	0.36 Mpa
INSTALLATION POWER	1.5 kW
CONNECTION	2"
DIMENSIONS	300 x 250 x 1000 mm H x W x L
WEIGHT	95 kg

AVAILABLE IN VERSION WITH THE WATER JACKET



CPA 21 - FOR FILLINGS

SPECIFICATION	
EFFICIENCY	140 - 480 dm/h
WORKING PRESSURE	-
INSTALLATION POWER	1 kW
CONNECTION	-
DIMENSIONS	1400 x 620 x 1115 mm H x W x L
WEIGHT	250 kg



Pump intended for filling the interior of a pre-formed bar in the rolling device. It is adapted to fondant, liquorice, fruit and brittle fillings; it has adjustable capacity. The elements which come into contact with the product are made of acid-resistant steel (tank, stirrer) and bronze (pumping element).

CPA 6 - PLUNGER

SPECIFICATION	
EFFICIENCY	1 - 14 dm/min
WORKING PRESSURE	-
INSTALLATION POWER	0.75 kW
CONNECTION	-
DIMENSIONS	780 x 375 x 530 mm H x W x L
WEIGHT	90 kg



Pump intended for pressing and dosing syrup and sugar solutions. The elements coming into contact with the product are made of bronze. CPA 6 has a smoothly adjusted capacity.

MOULDING MACHINES FOR THE BODIES

Moulding machines for the bodies are used in the confectionery industry. They are intended for pressing and forming fatty fondant masses in a continuous manner.

TYPE	EFFICIENCY	POWER	WORKING WIDTH
CFA 5	2 t/8h	1.5 kW	400 mm
CFA 3	4 t/8h	2.57 kW	630 mm
CFA 6	5 t/8h	4 kW	930 mm
CFA DUO	2.5 t/8h	3.3 kW	360 mm
CFA 1			

CFA - 5

SPECIFICATION	
EFFICIENCY	2 t/8h
WORKING WIDTH	400 mm
INSTALLATION POWER	1.5 kW
QUANTITY OF MOUTHPIECES	12
WEIGHT	720 kg

The moulding machine is equipped with a smooth adjustment of screw rotations. Equipped with water jacket.



CFA - 3

SPECIFICATION	
EFFICIENCY	4 t/8h
WORKING WIDTH	630 mm
INSTALLATION POWER	2.57 kW
QUANTITY OF MOUTHPIECES	18
WEIGHT	990 kg

The moulding machine is equipped with a smooth adjustment of screw rotations. Equipped with water jacket. Mechanically lifted cover.



CFA - 6

SPECIFICATION	
EFFICIENCY	5 t/8h
WORKING WIDTH	930 mm
INSTALLATION POWER	4 kW
QUANTITY OF MOUTHPIECES	24
WEIGHT	1000 kg



The moulding machine is equipped with a smooth adjustment of screw rotations. Equipped with water jacket. Mechanically lifted cover. CFA 6 moulding machine has three chambers of charging hopper and 3 sets of screws with separate adjustment of work regulation. The elements which come into contact with the product are made of acid-resistant steel and constructional steel.

CFA - DUO

SPECIFICATION	
EFFICIENCY	2.5 t/8h
WORKING WIDTH	360 mm
INSTALLATION POWER	3.3 kW
QUANTITY OF MOUTHPIECES	10
WEIGHT	1000 kg



Moulding machine for the bodies is used in the confectionery industry to continuously form ribbons of masses made of two diverse masses – masses with different colours, taste and consistency. Ribbons of the moulded mass may represent “mass on the mass” or mass in the mass cross-section. The moulding machine is intended mainly to form fondant-fatty masses as well as fatty masses. It is equipped in smooth regulation of rotations. Mechanically lifted cover.

CFA - 1

SPECIFICATION	
EFFICIENCY	0.5 - 5 m/min
WORKING WIDTH	100 mm
INSTALLATION POWER	3 kW
QUANTITY OF MOUTHPIECES	1
WEIGHT	250 kg



Device for forming a bar in a continuous manner with the possibility to smoothly regulate length and basis weight of the raw material. It has the option to heat the medium to proper temperature. The moulding machine is equipped with pneumatic knife, equalizer and belt conveyor.

PNEUMATIC KNIVES

Knives are intended for cutting the ribbons of fondant masses as well as fondant-fatty masses to a specific length. The elements coming into contact with the product are made of acid-resistant steel. The knives have smooth adjustment of cutting and cooperate with the moulding machines for the bodies.

TYPE	QUANTITY OF CUTTING JUMPS	POWER	CUTTING WIDTH
CNA 5	10 - 120 / min	0.1 kW	850 mm
CNA 6	20 - 80 / min	0.75 kW	450 mm
PTN	ADJUSTABLE	0.38 kW	30-250 mm

CNA - 5

SPECIFICATION	
AIR DEMAND	0.06 m ³ /min
CUTTING WIDTH	850 mm
INSTALLATION POWER	0.1 kW
QUANTITY OF CUTTING JUMPS	10 - 120 / min
WEIGHT	97 kg



CNA - 6

SPECIFICATION	
AIR DEMAND	0.04 m ³ /min
CUTTING WIDTH	450 mm
INSTALLATION POWER	0.75 kW
QUANTITY OF CUTTING JUMPS	20 - 80 / min
WEIGHT	150 kg



SPECIFICATION	
AIR DEMAND	0.02 - 1.5 m ³ /min
CUTTING WIDTH	30-250 mm
INSTALLATION POWER	0.38 kW
QUANTITY OF CUTTING JUMPS	ADJUSTABLE
WEIGHT	50 kg



Pneumatic knife with smooth adjustment of speed and cutting strength with belt conveyor for crosswise cutting of diverse type of raw material. It is equipped with adjustable system of precise measurement of ribbon length as well as belt conveyor for transporting the raw material. The conveyor is equipped with a smooth adjustment of belt speed.

DROP DRUMS

Drums are intended for the production of drops and covering the bodies with chocolate, caramel mass, etc. as well as polishing the drops.

The elements coming into contact with the product are made of acid-resistant steel.

TYPE	BOWL DIAMETER	POWER	CAPACITY	INCLINATION ANGLE
CBA 1	500 - 600 mm	0.75 kW	15 - 20 l	FIXED
CBA TABLE MINI	500 - 600 mm	1.1 kW	15 - 20 l	0° - 90°
CBA MINI	500 - 600 mm	1.1 kW	15 - 20 l	0° - 90°
CBA MINI WITH A VENTILATOR-TABLE	500 - 600 mm	4 kW	15 - 20 l	0° - 90°
CBA 2	950 mm	0.75 kW	100 l	FIXED
CBA 3	1200 mm	1.5 kW	200 l	FIXED
CBA 2 - WITH WATER JACKET	950 mm	0.75 kW	100 l	FIXED
CBA 4	950 mm	1.1 kW	100 l	0° - 90°

CBA - 1

SPECIFICATION	
BOWL DIAMETER	500 - 600 mm
CAPACITY	15 - 20 l
INSTALLATION POWER	0.75 kW
INCLINATION ANGLE	FIXED
WEIGHT	60 kg
BOWL ROTATIONS	30 - 50 rot/min



CBA - TABLE MINI

SPECIFICATION	
BOWL DIAMETER	500 - 600 mm
CAPACITY	15 - 20 l
INSTALLATION POWER	1.1 kW
INCLINATION ANGLE	0° - 90°
WEIGHT	40 kg
BOWL ROTATIONS	30 - 50 rot/min



CBA - MINI

SPECIFICATION	
BOWL DIAMETER	500 - 600 mm
CAPACITY	15 - 20 l
INSTALLATION POWER	1.1 kW
INCLINATION ANGLE	0° - 90°
WEIGHT	80 kg
BOWL ROTATIONS	30 - 50 rot/min



CBA - MINI WITH FIXED VENTILATION

SPECIFICATION	
BOWL DIAMETER	500 - 600 mm
CAPACITY	15 - 20 l
INSTALLATION POWER	4 kW
INCLINATION ANGLE	0° - 90°
WEIGHT	65 kg
BOWL ROTATIONS	30 - 50 rot/min



CBA - 2

SPECIFICATION	
BOWL DIAMETER	950 mm
CAPACITY	100 l
INSTALLATION POWER	0.75 kW
INCLINATION ANGLE	FIXED
WEIGHT	230 kg
BOWL ROTATIONS	30 - 50 rot/min



CBA - 2 WITH WATER JACKET

SPECIFICATION	
BOWL DIAMETER	950 mm
CAPACITY	100 l
INSTALLATION POWER	0.75 kW
INCLINATION ANGLE	FIXED
WEIGHT	280 kg
BOWL ROTATIONS	30 - 50 rot/min

DRUM EQUIPPED WITH COILS FOR HEATING THE DRUM BOWL



CBA - 4

SPECIFICATION	
BOWL DIAMETER	950 mm
CAPACITY	100 l
INSTALLATION POWER	1.1 kW
INCLINATION ANGLE	0° - 90°
WEIGHT	335 kg
BOWL ROTATIONS	30 - 50 rot/min



CBA - 3

SPECIFICATION	
BOWL DIAMETER	1200 mm
CAPACITY	200 l
INSTALLATION POWER	1.5 kW
INCLINATION ANGLE	FIXED
WEIGHT	230 kg
BOWL ROTATIONS	15 - 35 rot/min



AIR VENTILATION

SPECIFICATION		
AIR TEMPERATURE	7 - 80 °C	7 - 80 °C
EFFICIENCY	400 m ³ /h	600 m ³ /h
WEIGHT	75 kg	80 kg

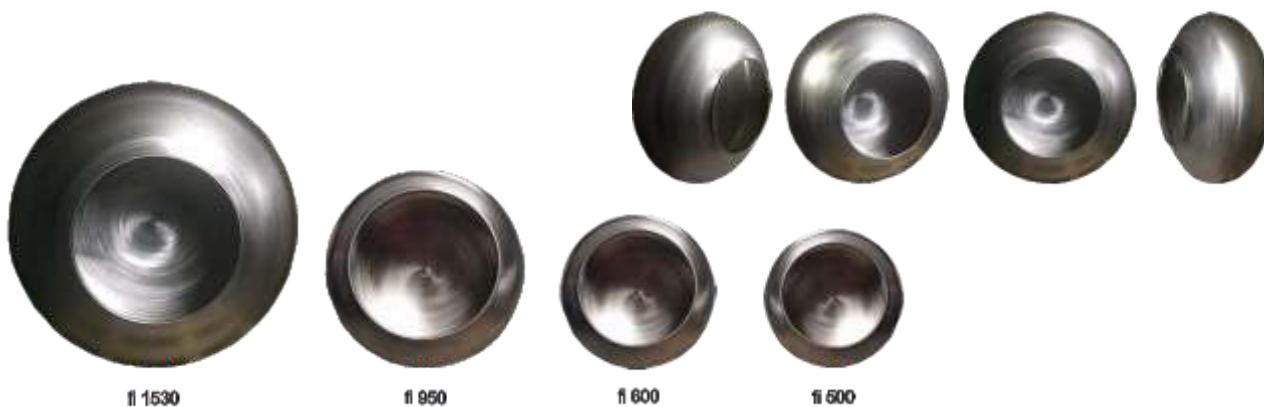


VENTILATION WITH HOT AND COLD AIR

Ventilation is intended for the confectionery production. The device has the capacity of heating air up to temperature approximately 80 °C and the possibility to cool down to 7 °C.

BOWLS

THE BOWLS ARE MADE FOR SPECIAL ORDER, WITH ANY SIZE AND SHAPES.



fi 1530

fi 950

fi 600

fi 500

COOLING TABLES

TABLE IS EQUIPPED WITH COOLING COVER

TABLES ARE MADE IN DIVERSE VERSIONS

-STEEL

-STEEL AND ACID-RESISTANT

DIMENSIONS OF THE TABLES - ACCORDING TO THE CUSTOMER'S ORDER



HEATED TABLES

TABLE FOR HEATING UP CARAMEL CSA 1

It is intended for manual working and processing caramel masses.

The elements coming into contact with the product are made of acid-resistant steel and silicone coating.

**WE PRODUCE THE OFFERED TABLES IN STEAM
AND ELECTRICAL VERSIONS.**



ROLLING DEVICE CRA - 2

SPECIFICATION	
CRADLE CAPACITY	100 kg
DIAMETER OF INITIAL BAR	min Ø 30 mm
INSTALLATION POWER	5 kW
WEIGHT	570 kg

The rolling device is intended for initial forming a bar of caramel mass (with or without filling) to specific cross-section. The elements coming into contact with the product are made of acid-resistant steel. It is produced in version with electric heating, with local or central control.



HOIST - CWA 15

SPECIFICATION	
EFFICIENCY	14 - 68 m/min
DIAMETER OF INITIAL BAR	min Ø 12 mm
INSTALLATION POWER	1.8 kW
WEIGHT	500 kg



Bar hoist is intended for preparation of a bar (with or without the filling) with specific cross-section and passing it to the moulding machine with suitable speed. The elements coming into contact with the product are made of acid-resistant steel. CPA 15 has a smoothly adjusted capacity. The required diameter of a bar is obtained by proper setting of approved rollers. They are produced in versions with local or central control.

MOULDING MACHINE

SPECIFICATION	
EFFICIENCY - HARD CARAMEL DROPS	250 - 700 kg/h
EFFICIENCY - FILLED CARAMEL DROPS	300 - 600 kg/h
INSTALLATION POWER	2.6 kW
WEIGHT	835 kg



MOULDING MACHINE CMA7

It is intended for forming hard caramel drops (with or without filling) in a continuous system. The elements coming into contact with the product are made of acid-resistant steel. CPA 7 has a smoothly adjusted capacity. The required size and shape of candies are obtained by using suitable approved rollers and forming input.

BROACHING MACHINE CPA - 42

SPECIFICATION	
EFFICIENCY	3 t/8h
PORTION SIZE	max 40 kg
INSTALLATION POWER	1.5 kW
CYCLE TIME	2 - 4 min
WEIGHT	540 kg



BROACHING MACHINE FOR CARAMEL CPA 42

It is intended for broaching caramel mass in an intermittent cycle to aerate and give it a fibrous structure. The elements coming into contact with the product are made of acid-resistant steel.

BROACHING MACHINE FOR CARAMEL

SPECIFICATION	
EFFICIENCY	0.8 t/8h
PORTION SIZE	max 15 kg
INSTALLATION POWER	1.5 kW
CYCLE TIME	2 - 10 min
WEIGHT	140 kg

The broaching machine is intended for broaching caramel mass in an intermittent cycle to aerate and give it a fibrous structure. The machine is made entirely of acid-resistant steel.



MINI BROACHING MACHINE

SPECIFICATION	
EFFICIENCY	4 - 8 m/min
INSTALLATION POWER	1.1 kW
WEIGHT	50 kg

The device has smooth regulation of rotations, adjusted to the speed of bar movement. Diverse widths of the rollers depend on the demanded size of a bar. The device is used for caramel, fatty masses, chewing gum, etc.



TROLLEY FOR MILK MASSES

SPECIFICATION	
CAPACITY	42 l
TRACK GAUGE	1060 mm

The trolley with total capacity of 42 litres. It is made in steel and acid-resistant versions. The standard version works with the tables with track gauge 1060 mm.



TROLLEY FOR INPUTS

SPECIFICATION	
DIMENSIONS	1370 x 695 x 790 H x W x L
WEIGHT	40 kg

TROLLEY FOR INPUTS CWA 16

It is intended for putting on and off as well as washing the forming inputs of the moulding machine CMA 7. The trolleys are also made in the acid-resistant version.



CONTROL PANEL CSA 7

CONTROL PANEL CSA 7

It is intended for controlling the machines within the CAA 6 series. It can be produced as a separately placed component or as a standard on the CWA 15 machine. We offer version with measurements and recording of temperature of a bar coming into CWA 15.



CYLINDER ROLLERS

We produce cylinders for diverse types of rollers. The cylinders are made entirely of stainless steel.



CRYSTALLISER CKA -16A

SPECIFICATION	
EFFICIENCY - WATER FONDANT	300 kg/h
EFFICIENCY - MILK FONDANT	200 kg/h
INSTALLATION POWER	5.5 kW
CYCLE TIME	CONTINUOUS
WEIGHT	680 kg



FONDANT CRYSTALLISER CKA 16A

It is intended for compressing with simultaneous cooling and aerating a saturated syrup-sugar solution in the confectionery industry. The elements coming into contact with the product are made of acid-resistant steel. CKA 16A may be produced in basic version with a hopper or with a container.

CRYSTALLISER CKA -18B

SPECIFICATION	
EFFICIENCY - WATER FONDANT	500 kg/h
EFFICIENCY - MILK FONDANT	300 kg/h
INSTALLATION POWER	7.5 kW
CYCLE TIME	CONTINUOUS
WEIGHT	1070 kg



FONDANT CRYSTALLISER CKA 18B

It is intended for compressing with simultaneous cooling and aerating a saturated syrup and sugar solution in the confectionery industry. The elements coming into contact with the product are made of acid-resistant steel. CKA 18B may be produced in basic version with a hopper or with a container.

BOILER CK - 1

SPECIFICATION	
EFFICIENCY	70 dm/h
BOILER CAPACITY	50 dm
INSTALLATION POWER	1.1 kW
GAS DEMAND	4 m ₃ /h
WEIGHT	430 kg



BOILER WITH AGITATOR FOR SESAME MASS CK 1

It is intended for making sesame mass in the heated copper boiler. The elements coming into contact with the product are made of copper and acid-resistant steel.

GASTRONOMIC TABLES

We produce gastronomic and processing tables according to the customer's specifications.



INDUSTRIAL SINKS

We produce industrial sinks, processing tables according to the customer's specifications.



SPARE PARTS

We guarantee permanent warranty and post-warranty service.

We offer permanent access to spare parts and operating materials for the produced devices.

Please join us

Zarnowski



PRODUCTION OF EQUIPMENT FOR THE FOOD INDUSTRY

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