

MAKAT – YOUR BRAND FOR HIGH QUALITY PROCESS EQUIPMENT

Combining our leading kitchen and depositing technology more rapidly, flexibly and efficiently with our know-how in integrated systems. Using synergies and creating innovative solutions for you. Focusing on your product quality along the whole process. **Expertise from one source for even better performance.**

Our offer

- Excellent kitchen and depositing technology with proven results
- Combining our technologies more rapidly, flexibly and efficiently with our know-how in integrated systems
- Using synergies and creating innovative solutions for you
- Over 90 years of knowledge and experience in confectionery business as well as close cooperation with our customers
- Installed base all over the world
- Comprehensive support from our experts at our Application Technology Center
- Broad after-sales service portfolio

Your benefit

- Seamless production process from ingredients to finished products:
 - Consistent end-to-end system design
 - Solutions customized to your specific needs, ensuring overall line efficiency
- Customized product, recipe and parameter development
- High product quality along the whole process: Every production step is taken into account
- A caring partnership with one team during the whole project
- System competence from a single source a key advantage
- for complex projects and long-term customer support Our service accompanies you from ideation to market
- launch, and further: Finding, fine-tuning and maintaining the best processing solutions possible





Our solution

Like a kid in a candy shop, you can pick and choose from a wide array of solutions, whether standard issue or specifically tailored to your candy products and production capacity.

Everything a confectionery manufacturer needs – from a partner who knows candies.



Kitchen Technology

- Ingredient & slurry preparation
 - BLS dissolving unit
 - BDS Gravomat
- Dissolving & Cooking
 - BLK Rapidsolver
 - BKS filling cooker
- Coloring & Flavoring
 - BMV volumetric dosing & mixing unit
 - BMG gravimetric dosing & mixing unit
 - Functional ingredients mixing systems (e.g. Probiotics, Vitamins)
 - For liquid and dry ingredients
- Aerating
 - BKK aerating unit

Depositing Technology

- Starchbased depositing
 - Mogul plant HLM
 - Mogul plant with orderly destarching PMU
- Starchless depositing
 - Different mould types depending on application

Starch Conditioning

- **TF-System (whirl layer system)**
- TS-System (stream dryer system)

Product Finishing

- Oiling drum
- Sugar sanding line

PRODUCT

High product quality and gentle product handling along your whole production process

PROCESS

Reliable and adjustable production process

AUTOMATION Intelligent control and automation

EFFICIENCY

Increased efficiency due to high system capacity and superior design







Shaping your sweet success. Connect with our team:

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