

**COMPLETE AND AUTOMATIC LINES  
FOR THE PRODUCTION OF CEREALS PUFFED CAKES  
AND NO-FRIED SNACKS**



## POPPING MACHINE RP-EVO

New Popping Machine RP-EVO: the r(EVO)lution is flexible

With the NEW Popping Machine RP-EVO, the production of puffed cereal cakes or NO-fried snacks with the same machine becomes reality! Choose the shape, assemble the appropriate mould, select the proper PLC program (for cakes or snacks) and that's all. Because no Popping Machine is as flexible as the new RP-EVO.

### Snacks and puffed cakes with one machine

The market demands healthy and low-fat products and the new RP-EVO, flexibly, responds.

Create your favorite recipe and let yourself be surprised: rice, corn, cereals, legumes and micropellets, combined in original and tasty mixes, become light and airy puffed cakes ideal for breakfast or as bread substitutes, but also crunchy and healthy popped snacks, of any shape and thickness. And all this is possible without changing machine. Because no Popping Machine is as flexible and easy to use as the new RP-EVO.

### Certified Technology

Nickel coated steel frame, certified food contact material, stainless steel electric panel with a side rotating and swivelling touch screen control panel, set at eye's level for easier use.

The Popping Machine RP-EVO series is equipped with a hydraulic unit for the movement of the mould capable of generating the necessary pressure for the expansion of the products and produce light, airy and tasty puffed cakes or crunchy popped snacks.

The volumetric dosing of the raw materials is carried out by means of a pneumatically moved feeding plate.

The mould, beating heart of the machine, is made by hardened steel coated with titanium nitride, to guarantee solidity and a long-lasting life, and to prevent the sticking of the products on the same.

The heating of the moulds (upper and lower) is carried out using high density cartridge heaters and their temperatures are separately controlled.

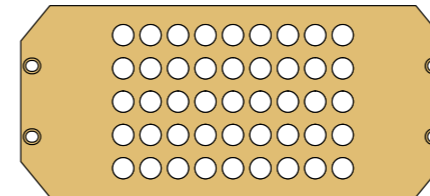
Each machine has its own PLC (Siemens S7-1200) and 7" control panel. From the HMI it is possible to set up each production phase, save the recipes and check any malfunctioning, thanks to its efficient diagnostic system.

The mould as well as all the parts of the machine getting in contact with food stuff are manufactured with suitable raw materials for the processing of the food stuff as required by the Regulation 1935/2004 -CE (MOCA COMPLIANCE).

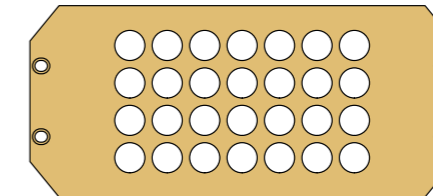


## MOULDS FOR RP-EVO

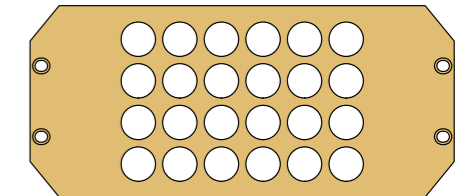
Different moulds to give unique shapes to your puffed cakes or popped snacks



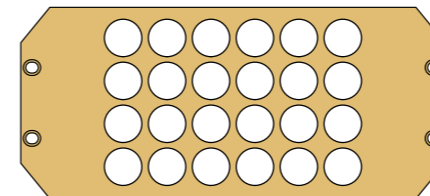
**45/25C**  
Shape: Round Ø 25 mm  
Pcs/cycle: 45  
Capacity\*: up to 16.200 pcs/h



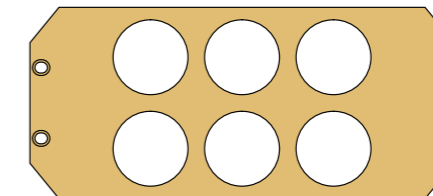
**28/35C**  
Shape: Round Ø 35 mm  
Pcs/cycle: 28  
Capacity\*: up to 10.080 pcs/h



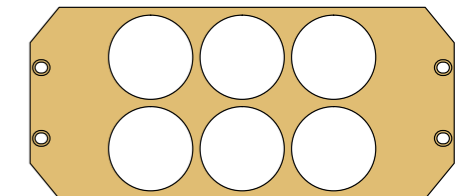
**24/40C**  
Shape: Round Ø 40 mm  
Pcs/cycle: 24  
Capacity\*: up to 8.640 pcs/h



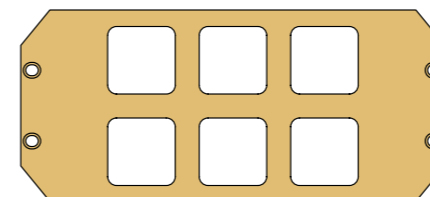
**24/45C**  
Shape: Round Ø 45 mm  
Pcs/cycle: 24  
Capacity\*: up to 8.640 pcs/h



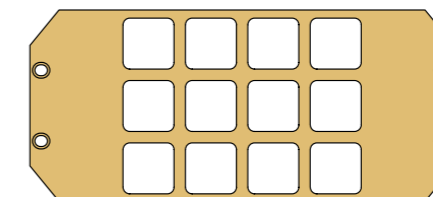
**6/90C**  
Shape: Round Ø 90 mm  
Pcs/cycle: 6  
Capacity\*: up to 2.160 pcs/h



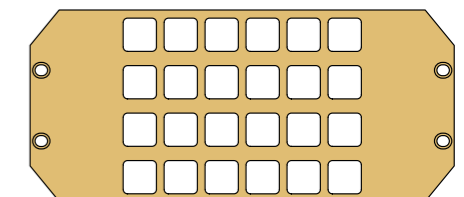
**6/100C**  
Shape: Round Ø 100 mm  
Pcs/cycle: 6  
Capacity\*: up to 2.160 pcs/h



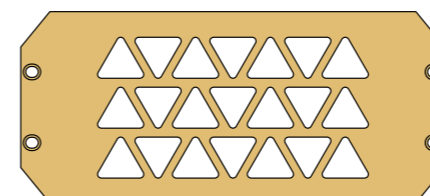
**6/Q**  
Shape: Square 80x80 mm  
Pcs/cycle: 6  
Capacity\*: up to 2.160 pcs/h



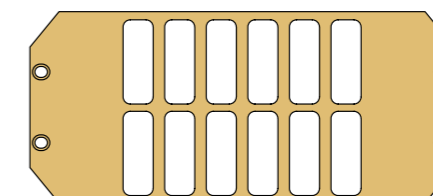
**12/Q**  
Shape: Square 60x60 mm  
Pcs/cycle: 12  
Capacity\*: up to 4.320 pcs/h



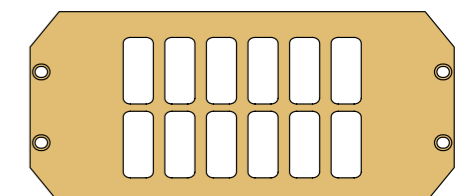
**24/Q**  
Shape: Square 40x40 mm  
Pcs/cycle: 24  
Capacity\*: up to 8.640 pcs/h



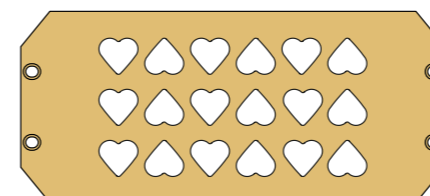
**21/T**  
Shape: Triangular 56 mm per side  
Pcs/cycle: 21  
Capacity\*: up to 7.560 pcs/h



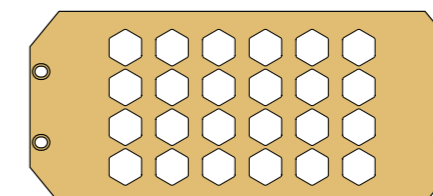
**12/R**  
Shape: Rectangular 100 x 35 mm  
Pcs/cycle: 12  
Capacity\*: up to 4.320 pcs/h



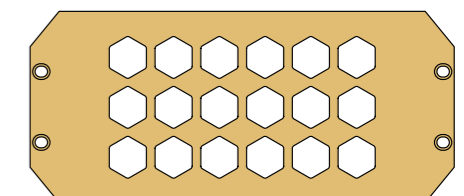
**12/R**  
Shape: Rectangular 80 x 35 mm  
Pcs/cycle: 12  
Capacity\*: up to 4.320 pcs/h



**18/HR**  
Shape: Heart  
Pcs/cycle: 18  
Capacity\*: up to 6.480 pcs/h



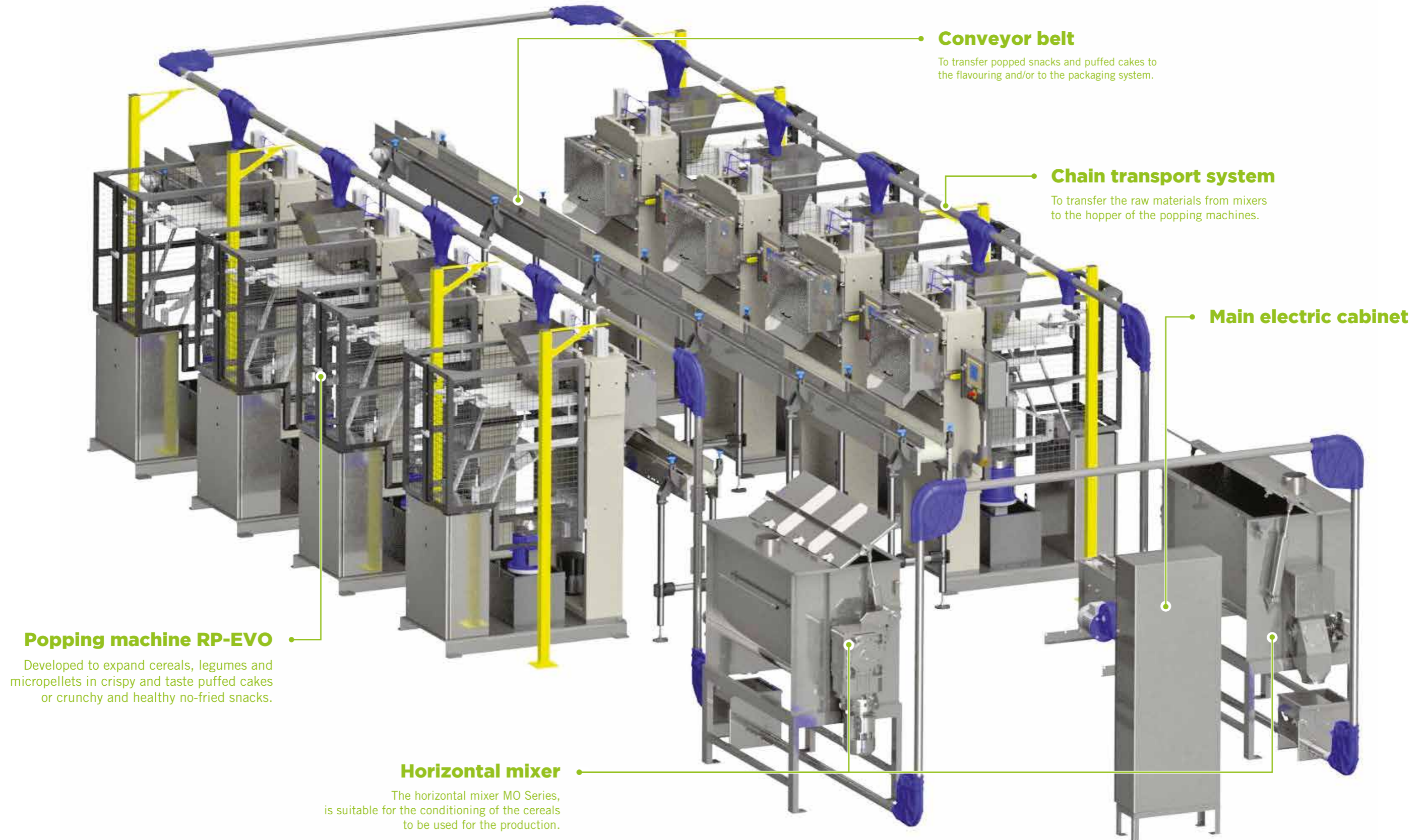
**24/45HE**  
Shape: Hexagonal Ø 45 mm  
Pcs/cycle: 24  
Capacity\*: up to 8.640 pcs/h



**18/50HE**  
Shape: Hexagonal Ø 50 mm  
Pcs/cycle: 18  
Capacity\*: up to 6.480 pcs/h

and other shapes on demand

## Complete and automatic lines for the production of puffed cakes and no-fried snacks



### Conveyor belt

To transfer popped snacks and puffed cakes to the flavouring and/or to the packaging system.

### Chain transport system

To transfer the raw materials from mixers to the hopper of the popping machines.

### Main electric cabinet

### Popping machine RP-EVO

Developed to expand cereals, legumes and micropellets in crispy and taste puffed cakes or crunchy and healthy no-fried snacks.

### Horizontal mixer

The horizontal mixer MO Series, is suitable for the conditioning of the cereals to be used for the production.

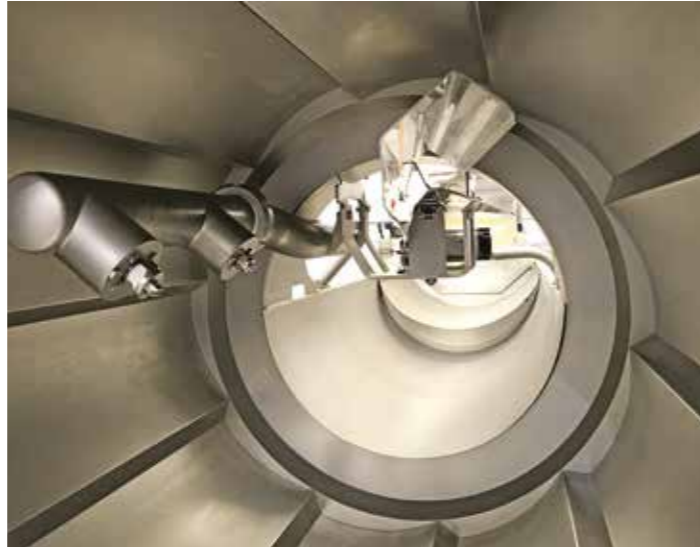
## FLAVORING SYSTEM

The seasoning of snacks is a key point of the production line. A proper flavouring makes snacks tastier and more attractive representing the success factor for their marketing.

Re Pietro s.r.l. offers different opportunities for the flavouring of the snacks based on the type of product and the volume of production. The shape of the drums, based on the type of product to be flavoured, guarantees homogeneous flavouring and reduces breakages.

The two main flavouring systems used for the snacks are:

- Oil + dry aroma system
- Slurry system



Cylinder detail



## HANDLING & PACKAGING

At Re Pietro you can find the best solution to your handling and packaging needs.

We are able to offer you single-pack and multi-pack packaging systems, made with flowpack packaging machines (for puffed cakes) or with vertical packaging machines (for snacks). Let us know your need and the hourly capacity required to find the right solution for you.





**RePietro®**  
www.repietro.com



**OUR WORK IS OUR PASSION**  
We put our hearts into what we do

**Re Pietro s.r.l.**

Via G. Galilei, 55 - 20083 Gaggiano (MI) - Italy - T: +39.02.9085025 - info@repietro.com  
[www.repietro.com](http://www.repietro.com)

