

Oka

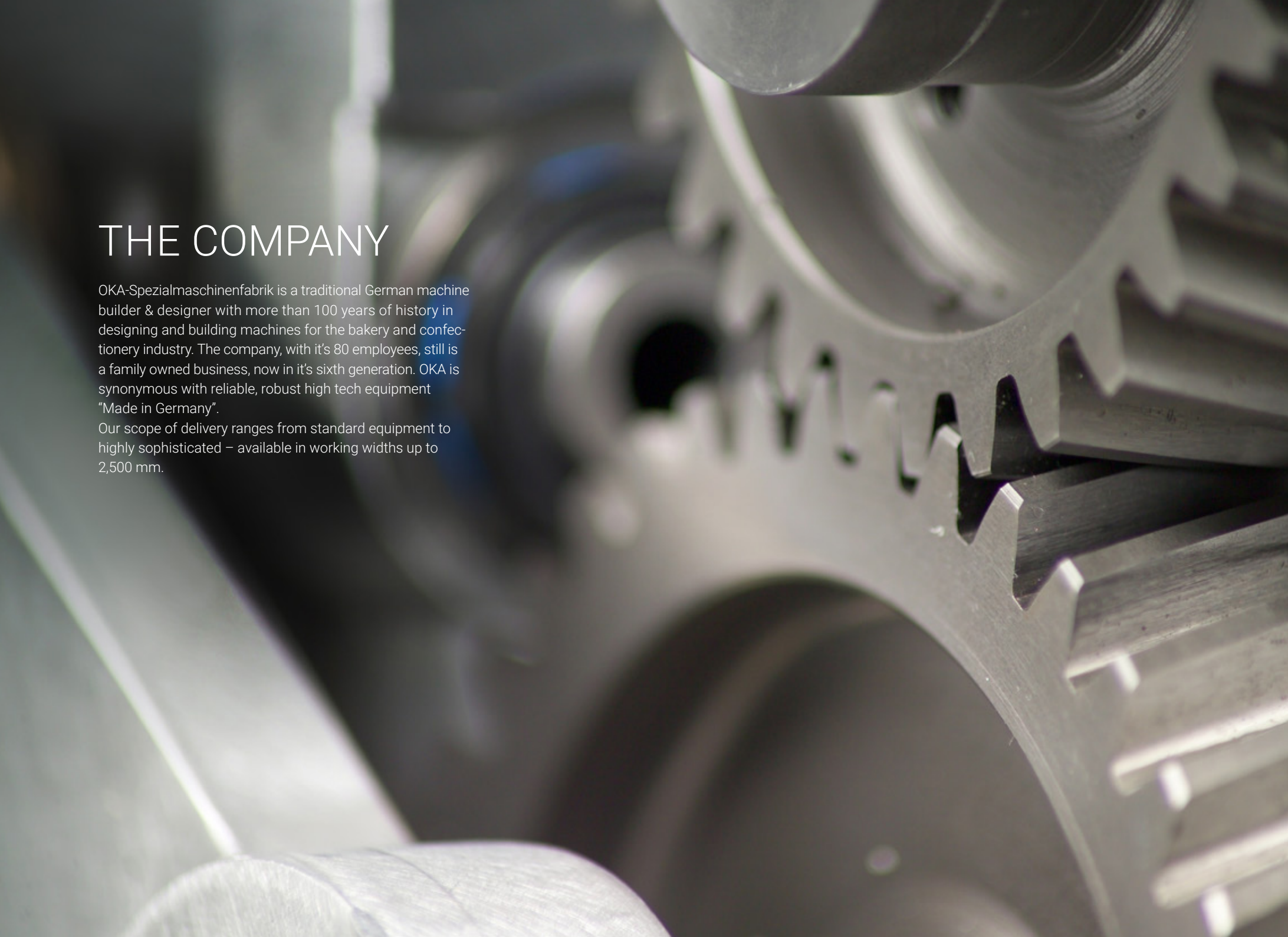
“TO LIVE IN A GREAT IDEA MEANS TO TREAT THE IMPOSSIBLE AS THOUGH IT WERE POSSIBLE.”

Johann Wolfgang von Goethe

INDEX

OKA caters to a variety of different industries.
Please see the index for what we can offer you!

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THE COMPANY

OKA-Spezialmaschinenfabrik is a traditional German machine builder & designer with more than 100 years of history in designing and building machines for the bakery and confectionery industry. The company, with its 80 employees, still is a family owned business, now in its sixth generation. OKA is synonymous with reliable, robust high tech equipment "Made in Germany".

Our scope of delivery ranges from standard equipment to highly sophisticated – available in working widths up to 2,500 mm.

ABOUT US

You can depend on us – anytime and anywhere

Our customer base ranges from smaller family-owned companies to multinationals. OKA machines can be found on all continents and in more than 80 countries. We support our customers as a reliable partner – from product idea to industrial start-up. After this you can rely on our excellent service – throughout the life-cycle of the equipment. Our machines are designed to the highest quality standards for a long-lasting machine life.

OKA WORLDWIDE

OKA is represented globally. The right contact person for your region can be found via www.oka.eu

OKA provides a global sales and service network through local partners, ensuring the necessary individual support in each region. OKA places a high emphasis on reliable partners with long market experience. This way OKA assures the necessary individual and personal support – you deserve it!



TRADITION IS OUR MISSION

KNOW-HOW

Our production is based on long experience in machine building and design. We know the engineering and the industry as well, if not better, than hardly any other company. Six generations of family-business under the same ownership assures a continuity unique in the industry. We are machine-builders from the heart – tradition is our mission.

Our high percentage of designers and engineers in the workforce offers the best environment for innovations which are technically substantiated and – most important – market focused. Our experience has been the basis for OKA innovations which have become industry standards. Being experts at machine construction does not limit us on the technical aspects. We can draw from a long experience of recipe development and know-how to achieve your final product.





OUR MISSION

Tradition means to be in unity – with our customers. OKA's sixth generation of the founding family, as well as every single employee, is committed to the company and has a high standard to provide first-class, quality work. OKA's employees are the backbone of the company as is their know-how. This is proven every day.

- + We are highly motivated to convert your individual needs to flexible solutions.
- + Our promises and delivery times are kept 100% – without compromise.
- + Our skilled service team is always available: globally – 24 hours – 7 days a week.
- + We guarantee – opposite to industry standards – the availability of spare parts and other services through-out the lifetime of the machine.

OUR HISTORY

1857

Founding of bread and cracker factory A. KREMLING in Hamersleben / East-Germany by Andreas Kremmling Senior (1818 – 1897).

1904

Otto Kremmling (1876 – 1954) – The later founder of "Otto Kremmling OKA-Spezialmaschinenfabrik" follows family tradition by joining his father's company as a baker.

1920

After the struggles of World War I, Otto Kremmling applies his inventions and developments to rotary molders, depositors and extruder in more than 100 global patents.

1931

After receiving a degree in machine building and design, Otto Kremmling's son, Otto Aribert Kremmling (1906 – 1972), joins the company as a field engineer and sales person.

1950

At the Hanover Exhibition in April 1950 the first post-war OKA machine is presented. During the show 10 orders for machines were placed.

1955

An old factory is purchased and remodeled as a modern machinery factory in Darmstadt-Eberstadt.

1960

The third product line is introduced – the rotary molder type STF for bakery production.

1972

Upon Otto Aribert Kremmling's death, the factory continues under the leadership of his widow, Elisabeth Kremmling, supported by their children Anna-Dorothee, Andreas and Aribert Kremmling.

2003

The brothers, Andreas and Aribert Kremmling, and sister, Anna-Dorothee Donhöfner, gradually retire from the active business and pass it on to the sixth generation.

2017

90 years after its foundation, OKA has re-positioned itself to a modern solution provider. Manufacturing capabilities have been expanded significantly.

1864

Andreas Kremmling Junior (1844 – 1930) joins his father's company as a certified baker and expands production leading to one of the strongest bakeries in the country.

1914

Otto Kremmling's long research and developing work is honored by the granting of patent 265 960 for a dough separator. Many additional patents follow.

1927

Founding of OKA-Spezialmaschinenfabrik as the manufacturing of their machines under license does not give the desired capacity and flexibility.

1948

After World War II Otto Aribert Kremmling relocates to Darmstadt together with his wife Elisabeth (1913 – 1995) and his parents.

1951

The Depositor Type STA is introduced and is one of the fundamentals of the new factory. Otto Aribert Kremmling and his wife Elisabeth put all their energy into the expansion.

1957

The development of the depositor Type TBA is an additional milestone in the design of confectionery machines.

1964

The introduction of the heavy duty series Type OKA64 completes the machinery range.

1985

Step-by-step the machine range is expanded and improved with computerized electronics.

2006

Matthias Drees, Ivica Lopin and Lars Schill are appointed as managing directors and take over full responsibility for the company.



OKA TEST CENTER

OKA provides a well-equipped test center for trials. Here you will find a large selection of OKA machines, dough mixers and baking capabilities to ensure reliable small-scale test production. OKA can provide support with experienced bakery and confectionery experts as well as internationally experienced engineers. The test center is also available for test market production runs – all with maximum confidentiality.

TEST CENTER EQUIPMENT

- + Gear-pump Depositor/Extruder Type AQ
- + One-piston Depositor Type AX
- + Rotary Molder Type FN
- + Piston-Rollerformer Type FEC
- + One-Shot Chocolate Depositor Type OS
- + Bar Molding Former Type MZF
- + Ultrasonic Cutter Type HK-U
- + Z-Mixer

INNOVATION + MANUFACTURING

Quality is important to us! Through high vertical integration of our production facilities, we have immediate influence on the quality and availability of parts. Our production is organized in a way that intensive testing is assured prior to delivery. A core element of this philosophy is a test run of the equipment followed by intensive cleaning. Typically a final acceptance test is undertaken at OKA by the end customer before shipment of the equipment.

OKA's management is also active in sales and therefore is both aware of and understands customers' requirements – when OKA identifies a market demand which needs innovation we react quickly and efficiently and realize the necessary solutions much faster than many. Where needed OKA can provide a maximum degree of customization – “if you want it pink you get it pink!”

OKA is a true machine builder with a high vertical integration. The well-equipped manufacturing workshop, with the latest generation of CNC machines, is the backbone of quality and flexibility. Located in one of the strongest economic regions in Germany, OKA can draw on a large network of specialized partner companies for sub-contracting works in peak periods.

OUR BUSINESS UNITS



BAKERY



CONFECTIONERY



PET FOOD



DAIRY



PHARMACEUTICAL



CHEMICAL



ACCESSORIES

Most of the machine-builders nowadays are focused on turn-key solutions for standard applications. OKA's true focus is on offering customized solutions for unique applications. Your challenges are our profession.

WE THINK MODULAR

OKA does not offer rigid standard solutions, but understands itself as a system supplier. For you this means: An investment in OKA equipment means minimum total cost of ownership because you can easily adapt the machines to changing market demands – fast, reliable and cost effective.

Markets have become extremely dynamic. In today's environment it is impossible to remain static. With OKA's solutions you are future-safe... modularity and flexibility save money. Speaking total cost of ownership OKA offers the best solutions at lowest possible costs. When your market changes you simply adapt the system. Flexibility is the key!



Extrusion Systems

Accessories

Drive Units



BAKERY

The bakery industry has been our home-base since 1857. OKA invented some of today's leading technologies. With the heritage of being the oldest machine builder in the market, we have made it our daily mission to prove to our customers that OKA continues to provide the most sophisticated solutions for the bakery industry. If you bake it chances are high that OKA makes it!

BAKERY

MACHINERY

- + Rotary Molding
- + Depositing
- + Extruding
- + Wire-Cutting
- + Cookie-Capping
- + Cutting and Slitting
- + Decorating
- + Accessories

OKA provides solutions for the bakery industry which evolve around shaping or value-adding of dough. Being the expert in this area gives OKA a wealth of experience to draw on. The typical players in this industry nowadays are generalists offering everything – OKA is the industry's specialist, able to offer the most sophisticated solution with an extremely high degree of customization. This gives your staff the chance to work for example with drive systems they are familiar with or components which are available in your company's stock.

Sometimes though you do need a simple, standard turn-key solution. In this case we team up with other leading suppliers to be able to provide the solution you are looking for - if necessary with "one face to the customer." So if you are planning a complete new production line keep OKA in mind!

BAKERY SOLUTIONS

ROTARY MOLDING



DEPOSITING



WIRE-CUTTING



EXTRUDING



INJECTING / DECORATING



ACCESSORIES

CUTTING AND SLITTING



SPRINKLING



SANDWICHING

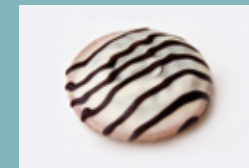


PROCESS OVERVIEW

ROTARY MOLDING



DEPOSITING



WIRE CUTTING



EXTRUDING



INJECTING/DECORATING



ROTARY MOLDER

Rotary molding is the standard application of all industrial bakeries. Although rotary molding is considered to be a commodity business OKA has come up with the most flexible solution for this process. Where normal rotary molders can only cover standard rotary molded products, the flexible OKA system covers much more:

- + Standard Molding
- + Piston Molding
- + 2-colored Molding
- + Soft Dough Molding

Four core technologies on a single machine with the concept of "buy-as-you-need." Once started with standard molding the OKA system can be upgraded at any later point of time to the above mentioned processes. You also benefit from the companies long experience in rotary mold manufacturing with an own design and manufacturing department – the only machine builder with this capability.

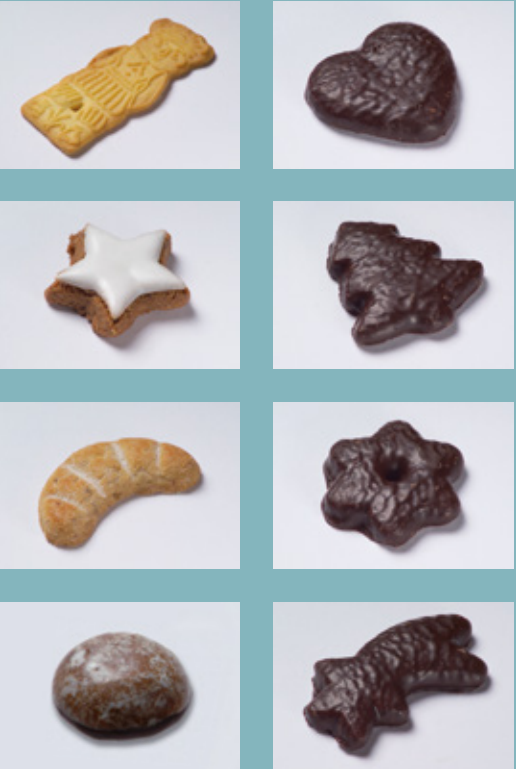


ROTARY MOLDER PRODUCTS

STANDARDS



SEASONAL PRODUCTS



PISTON MOLDING



DEPOSITOR

Depositing offers a wide range of appealing products. OKA's main depositing technology is based on the multi-flexible AQ series. OKA has come up with the most flexible solution for this process. The system covers:

- + Drop-Depositing
- + Moveable-Depositing
- + Encrusting
- + Extruding
- + Wire Cutting

Five core technologies on a single machine with the concept of "buy-as-you-need." Once started with drop depositing the OKA system can be upgraded at any later point of time to the above mentioned processes. You also benefit from the company's long experience in the design and manufacturing of nozzles.

Wide range of accessories, such as encrusting device, equipped with RFID technology for fast and reliable product change-over

Stainless-steel single-component gearpump system for maximum hygienic demands

Magnetic steelbelt flattening device

Safety scanner for maximum security

Drive unit with proven magnetic linear drives and cam-free design for long-lasting reliable operation



DEPOSITOR PRODUCTS

MOVEABLE DEPOSITING



DROP DEPOSITING



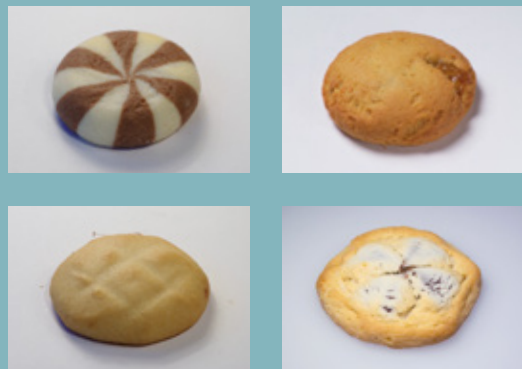
WIRE CUTTING



SPECIAL PRODUCTS



ENCRUSTING



EXTRUDING



AERATED DOUGHS



LARGE INCLUSIONS



DECORATING

Sometimes the task is to apply top decorations to give products more value-added appearance. The OKA system offers high-speed decorating solutions – equipped with automatic product detection as well as automatic cross-adjustment so that the decoration is always at the center where it belongs.

Multi-lane depositing die for top-decorations, injecting or continuous extrusion



COOKIE CAPPING

OKA cookie cappers cover the complete range from simple and cost-effective top-to-top capping to high-speed capping including product buffer and alignment systems.

Integrated multi-lane vacuum system for capping applications



CUTTING AND SLITTING

OKA provides the full range of cutting and slitting equipment from low-budget solutions to high-speed sophisticated systems including spreading and alignment.



PNEUMATIC CUTTER	If the task is simple and the speed is low the OKA pneumatic cutter Type HK-P is a low-budget alternative to more complex systems. Simple and cost-effective.
GUILLOTINE CUTTER	The servo-controlled cutting system Type HK-E offers two independent drives for knife lifting and following motion, allowing a precision controlled cut with accuracy in 1/10mm steps. If needed up to 1,000 cuts/minute.
ULTRA-SONIC CUTTER	The ultra-sonic cutter Type HK-U is installed whenever you have to deal with sticky materials. The ultrasonic blades are combined with OKA's leading magnetic linear drive technology allowing perfect arrangement after cutting and a highly-dynamic motion profile.
WATER-JET CUTTER	The water-jet cutting system Type HK-W is the most complex cutting system where the cutting application cannot be accomplished with standard cutting solutions. The cutting media typically is water but where needed can also be coconut butter or other liquid materials.
SLITTER	The slitting station is equipped with circular blades to allow slab cutting. The station can be upgraded with precise slab-tracking allowing trim-free set-ups.

DOUGH FEEDING

OKA offers customized solutions to bridge the gap between the mixer and the dosing machine. The dough feeding systems are always adapted to the specific on-site situation.

- + Slab Sheeting
- + Dough Trolley Lifting
- + Intermediate Belts
- + Top-Load Crane
- + Mezzanine Feeding



CONFECTIONERY

The confectionery business is an industry which OKA has been supplying to for more than 100 years. With the heritage of being the oldest machine builder in the market we have made it to our daily mission to prove to our customers that OKA provides the most sophisticated solutions for the confectionery industry. From aerated marshmallow via truffle to chocolate – we provide what you need for your production.

MACHINERY

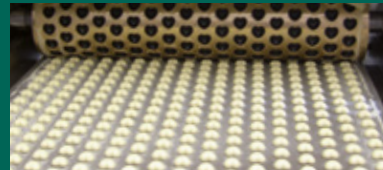
- + Molding
- + Depositing
- + Extruding
- + Cutting and Slitting
- + Decorating
- + Accessories

OKA provides solutions for the confectionery industry, which evolves around the area of “shaping or value-adding of confectionery material.” Being the expert in this area gives OKA a large experience to draw on. Nowadays the typical players in this industry are generalists offering everything – OKA is the industry’s specialist and able to offer the most sophisticated solution with an extremely high degree of customization. This gives your staff the chance to work for example with drive systems they are familiar with or domestic components which are available in your company’s stock.

Sometimes though you do need a simple standard turn-key solution. In this case we team up with other leading suppliers in order to be able to provide the solution you are looking for – if necessary with “one face to the customer.” So, if you are planning a complete new production line keep OKA in mind!

CONFECTIONERY SOLUTIONS

ROTARY MOLDING



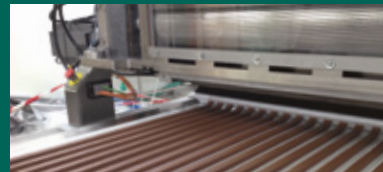
DEPOSITING



WIRE-CUTTING



EXTRUDING



INJECTING/DECORATING



ACCESSORIES

CUTTING AND SLITTING



SPRINKLING



PROCESS
OVERVIEW

ROTARY MOLDING						
DEPOSITING						
WIRE CUTTING						
EXTRUDING						
INJECTING/DECORATING						

ROTARY MOLDER

Oka offers rotary molding solutions for all areas in confectionery products, marzipan molding or protein bars, fruitbars or granola bars. The different solutions include standard rotary molding solutions or more complex piston molding systems.

2 Feeding rollers with optional dough breakers

Integrated crane system for fast and reliable changeover

Full-graphic HMI including recipe storage function



The OKA rotary molder Type MZF
available from 200 – 1,200 mm working width

Separate direct-driven feeding rollers

Strong direct-mounted roller drive

Large diameter piston roller, pressurized

Integrated roller bearing track for fast and reliable roller exchange

Integrateable into molding plants or with separate belt transport

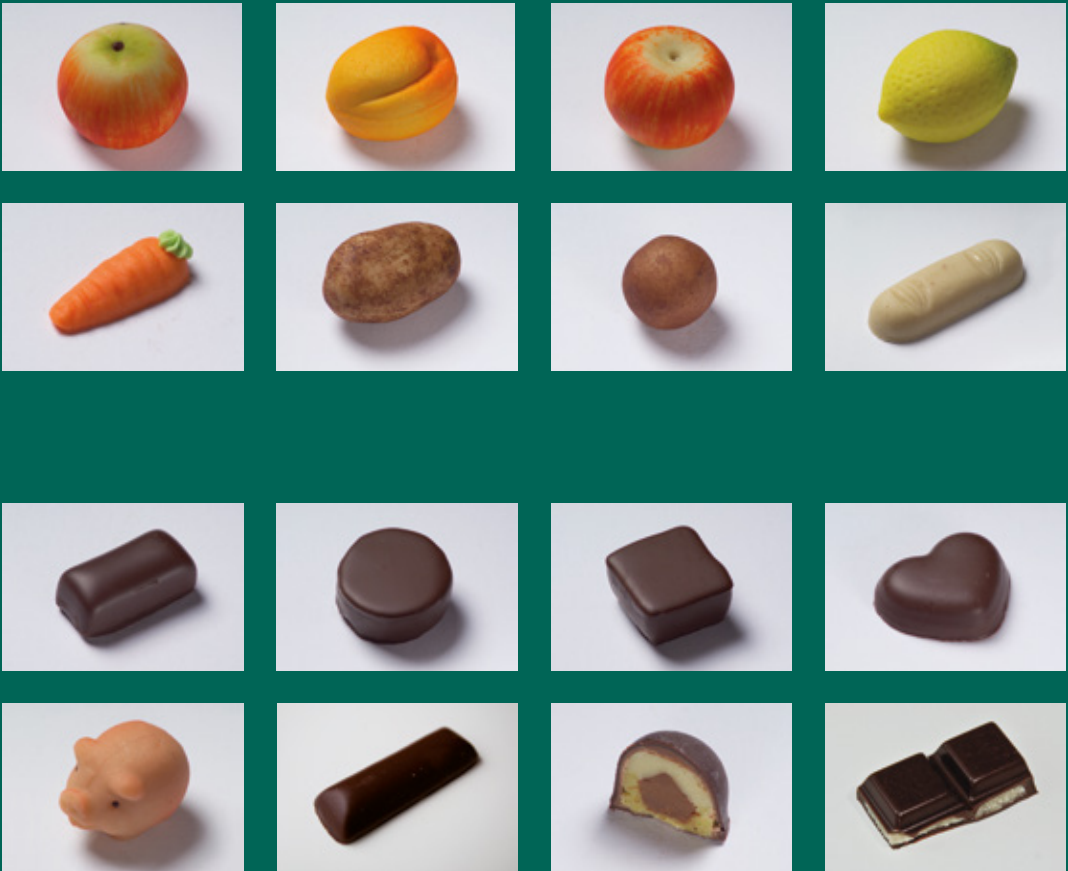
Height-adjustable machine mainframe



The heavy-duty OKA Roller Former Type FEC
available in working widths from 400 – 1,800 mm

ROTARY MOLDER PRODUCTS

MARZIPAN



FRUIT BARS



GRANOLA BARS



PROTEIN BARS



ROLLER FORMED PRODUCTS



DEPOSITOR

Depositing offers a wide range of appealing products. OKA's main depositing technology is based on the multi-flexible AQ series. OKA has come up with the most flexible solution for this process. The system covers:

- + Drop-Depositing
- + Wire-Cutting
- + Moveable-Depositing
- + Extruding
- + Encrusting

Five core technologies on a single machine with the concept of "buy-as-you-need". Once started with drop depositing the OKA system can be upgraded at any later point of time to the above mentioned processes. You also benefit from the company's long experience in the design and manufacturing of nozzles.

Optional canvas belt transport

Integrated water-temperature control unit for precise tempering

Modular extension accessories such as wire-cutting device

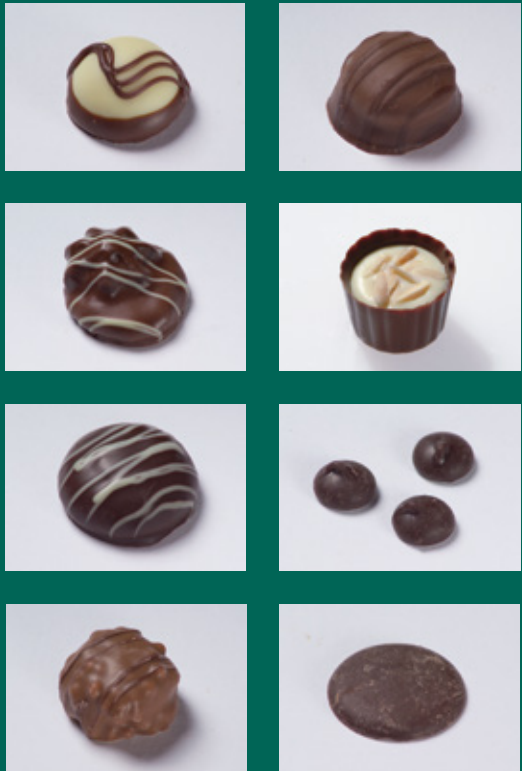
Safety scanner for maximum security

Drive unit with proven magnetic linear drives and cam-free design for long-lasting reliable operation



DEPOSITOR PRODUCTS

DEPOSITING PRODUCTS



WIRE CUTTING



EXTRUDING



ONE SHOT ENCRUSTING



DECORATING



Sometimes the task is to apply top decorations to give products a more value-added appearance. The OKA system offers high-speed decorating solutions – the system is equipped with automatic product detection as well as automatic cross-adjustment so that the decoration is always at the center where it is needed.



Precise spot-sprinkling system type STRI including belt following motion

CHOCOLATE DEPOSITING



One-shot depositor type OS for chocolate depositing with or without large inclusions



The OKA chocolate depositor is equipped with a unique dosing system which allows the dosing with or without inclusions. High-precision, easy and fast cleaning combined with the latest servo-controls provides an extremely flexible depositing solution.

CUTTING AND SLITTING

Oka provides the full range of cutting and slitting equipment from low-budget solutions to high-speed sophisticated systems including spreading and alignment where needed.



PNEUMATIC CUTTER	If the task is simple and the speed is low the Oka pneumatic cutter Type HK-P is a low-budget alternative to more complex systems. Simple and cost-effective.
GUILLOTINE CUTTER	The servo-controlled cutting system Type HK-E offers 2 independent drives for knife lifting and following motion allowing a precisely controlled cut with accuracy in 1/10mm steps. If needed up to 1,000 cuts/minute.
ULTRA-SONIC CUTTER	The ultra-sonic cutter Type HK-U is installed whenever you have to deal with sticky materials. The ultrasonic blades are combined with Oka's leading magnetic linear drive technology allowing perfect arrangement after cutting and a highly-dynamic motion profile.
WATER-JET CUTTER	The water-jet cutting system Type HK-W is the most complex cutting system where the cutting application cannot be accomplished with standard cutting solutions. The cutting media typically is water but where needed can also be coconut butter or other liquid materials.
SLITTER	The slitting station is equipped with circular blades to allow slab cutting. The station can be upgraded with precise slab-tracking allowing trim-free set-ups.

PET FOOD

The pet food industry has created a special market segment for which OKA offers dedicated machines. This industry has challenges comparable to the bakery and confectionery industries, but in the end does need specially designed equipment which caters to the extremely high demand in stability and more challenging environments compared to other industries.

PET FOOD

MACHINERY

- + Rotary Molding
- + Extruding
- + Cutting and Slitting
- + Wire-Cutting
- + Depositing

OKA provides solutions for the pet food industry which evolve around the area of "shaping or value-adding." Being one of the very few suppliers with specially designed equipment for the pet food industry, OKA is again the specialist able to offer the most sophisticated solution with an extremely high degree of customization.

PROCESS OVERVIEW

ROTARY MOLDING

The OKA Rotary Molder Type FXL is the solution for the high demands of a pet food manufacturing plant. Equipped with large 320 mm diameter rollers and stainless steel materials to cater for the highly abrasive doughs.



EXTRUDING

The heavy-duty AK series is the solution for single or co-extruded ropes. The high-demands on stability caused by the typically viscous doughs is answered with larger diameter shafts and stainless steel materials.



CUTTING AND SLITTING

The complete OKA cutting and slitting range is available for the pet food industry as well. For sheeting applications OKA offers also die-cutters to create the very popular multi-layered die-cut products.



WIRE CUTTING DEPOSITING

The heavy-duty AK series can be upgraded with a wire or blade cutter to produce products with different surface appearance. For softer materials, such as milk-drops or meat-based treats, the AQ series is used.





DAIRY

OKA's solutions for the dairy industry already have a long tradition. The experience in all-stainless steel construction with the high demands and hygienic designs allow OKA to offer solutions for special applications which are not covered by other players in this segment.

MACHINERY

- + Rotary Molding
- + Depositing
- + Extruding
- + Wire Cutting



OKA provides solutions for the dairy industry which evolve around the area of shaping. If for example you need to dose fresh cheese, or you want to wire-cut small squares for salad toppings or encrusted cheese balls, we provide matching solutions.

PHARMACEUTICAL

OKA's solutions for the pharmaceutical industry are a fairly new market segment with large growth potential. The long experience in all-stainless steel construction with the high demands and hygienic designs allow OKA to enter into a niche for special applications which are not covered by other players in this segment.

MACHINERY

- + Depositing
- + Extruding
- + Rotary Molding



OKA can provide solutions for the pharmaceutical industry which evolve around the area of shaping. You need to dose pharma-related materials onto plasters or you need forming tools for gelatine capsules or want to shape medicine? If your typical suppliers cannot offer you suitable or satisfying solutions talk to OKA.

CHEMICAL

OKA's solutions for the chemical industry are a new market segment with large growth potential.

The long experience in all-stainless steel construction with the high demands and hygienic designs allow OKA to enter into a niche for special applications which are not covered by other players in this segment.

CHEMICAL

MACHINERY

- + Depositing
- + Extruding
- + Rotary Molding
- + Wire-Cutting



OKA can provide solutions for the chemical industry which evolve around the area of shaping. You need to dose chemicals or you need forming tools for extruded soap or simply want to shape semi-soft materials? If your typical suppliers cannot offer you suitable or satisfying solutions talk to OKA.

ACCESSORIES

In addition to machinery, OKA also supplies accessories for biscuit and confectionery production – without distinction if we are talking about OKA equipment or machines from other manufacturers.

In our factory in Darmstadt we have a complete department handling the design, realization and manufacturing of accessories and rotary molds. You can benefit from our long experience – try it out!

We work with the latest CNC milling technology and can therefore easily and cost-effectively produce small and prototype batches. For customized and specialized parts as well for standard parts rapid availability is important for us. OKA's short delivery times are a matter of fact. If you want to reduce time-to-market OKA can offer rapid prototyping and 3D printing.

ADVANTAGES

- + Modern CAD-CAM-CNC manufacturing
- + 3D Printing
- + Short processing times
- + Own design department
- + Well educated and experienced experts
- + Manufacturing of independent accessories
- + 24-hour hand mold express handling
- + Wide variety in materials

One example from the manufacturing of rotary molds

Using our own design 3D scanning technology we can manufacture hand molds within 24 hours for trials based on your samples. That way you can present Mondays ideas already on Wednesday.

ROTARY MOLDS

FOOD APPROVED BRASS

Standard rollers are made out of special brass. The surface structure is designed for an optimum product release. By using various coating possibilities, depending on the dough structure, we can assure that the product is released from the molds without any distortions.



PLASTIC

Plastic rollers are available in different design executions, either as full plastic rollers or as brass rollers with plastic inlays. OKA offers various different plastics based on its long history of rotary mold experience.

Half-shaped products, such as figures, breads or inlays are produced with one roller. For the production of full-shaped (3D) products such as fruits or eggs a pair of rollers with matching moulds are used.



SEGMENT

OKA segment rollers are designed of a solid body with interchangeable rings. The advantage of this design is that the segments can be easily changed in case of damage or new design. The advantages are mainly in case of frequent design changes, this way flexibility and reaction time can be optimized.

PISTON

OKA piston rollers are mainly used for the production of products with a high ratio of chocolate chips, nuts, raisins or fruits. The piston roller guarantees an exact weight control as well as precise positioning due to direct transfer onto the steelbelt.

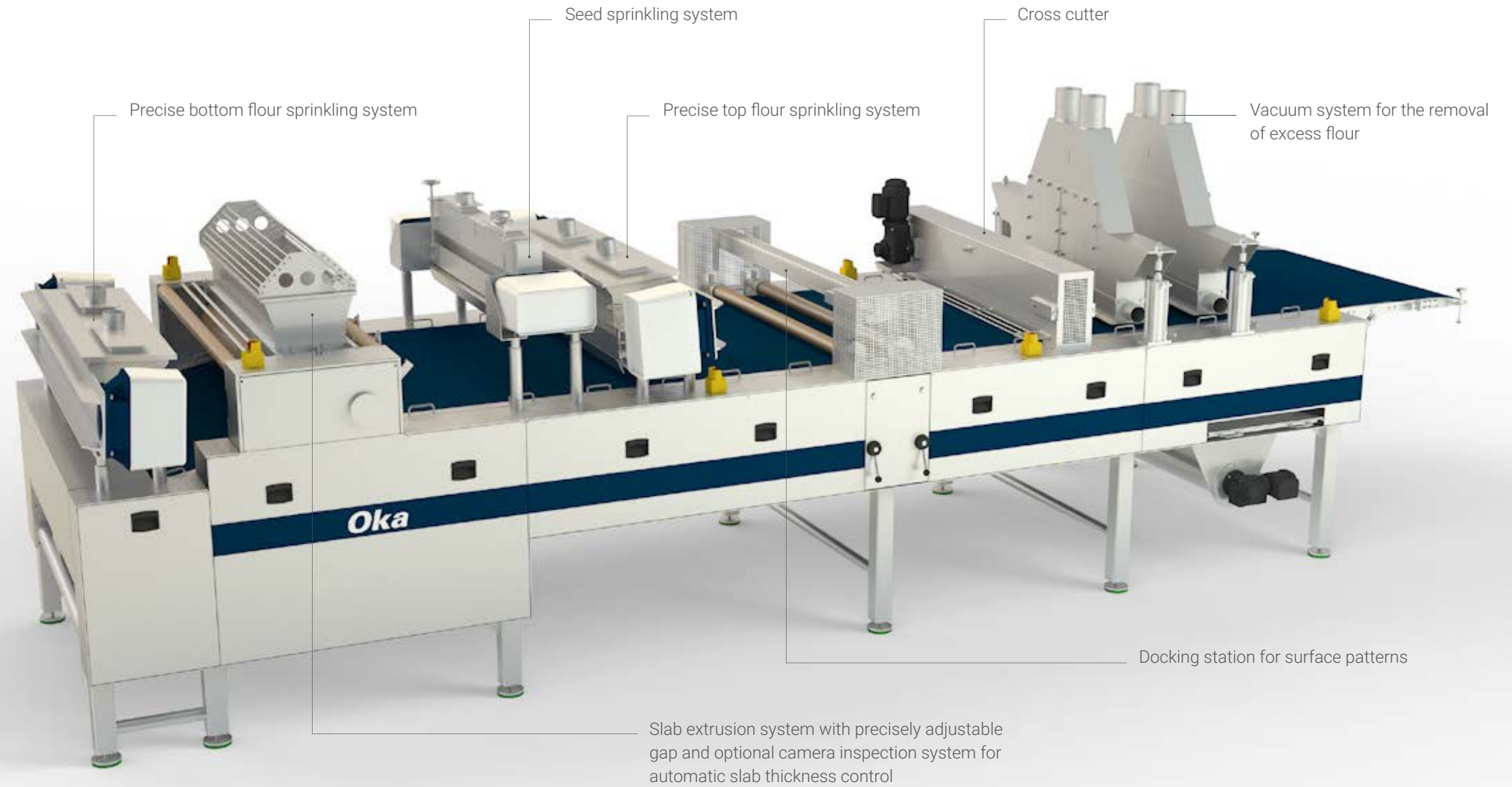


CRISP-BREAD LINE



Example for complete plant engineering made by OKA

Although OKA is mainly recognized as a supplier of individual equipment, complete process solutions have enlarged the portfolio to an extent that we are able to provide complex turn-key solutions. This example gives an impression of the complexity OKA can handle.



GLOSSARY

This list provides a basic overview about the terminology and different models of standard equipment.

EXTRUSION SYSTEMS	AK	Heavy-Duty Gearpump Extruder
	AQ	Gearpump Extruder/Depositor
	AX	One-Piston Extrusion System for Aerated Masses or Large Inclusions
	AYN	Simplex Gearpump Depositor for Soft Dough or Fillings
	AYZ	Jam Extruder/Depositor with Gearpumps
	SMF	Crisp Bread Extruder
	OS	One-Shot Chocolate Depositor

DRIVE UNITS	AN	Drive Unit for Lifting Motion
	ANL	Drive Unit for Lifting and Following Motion
	AU	Drive Unit for Lifting and Following Motion – On Top System
	UG	Basic Drive Unit

ACCESSORIES	AB	Encrusting Device
	DM	Rotary Nozzle Device
	DS	Swinging Nozzle Device
	PD	Programmable 3D Depositing Device
	TW	Twisting Device

ROTARY MOLDERS	FE	Rotary Molder with Servodrives
	FE-C	Roller Former with Pistons
	FN	Standard Rotary Molder
	FXL	Heavy Duty Rotary Molder
	MZ	Rotary Molder for 3D Shapes
	MZF	Rotary Molder for Fruit/Protein/Granola/Marzipan
	NM	Basic Rotary Molder

CUTTERS AND SLITTERS	HKP	Guillotine Cutter, Pneumatic
	HKS	Guillotine Cutter, High-Speed
	HK	Guillotine Cutter, Standard
	HW	Guillotine Cutter, Waterjet
	HKL	Guillotine Cutter, Light-Version
	KM	Rotary Cutter
	LS	Slitting Machine

FEEDING SYSTEMS	MV	Dough Feeding System
	TZ	Dough Feeding System, Single Roller
	WW	Dough Feeding System, Double Roller

ACCESSORIES	GM	Glazing Machine
	NA	Nut Depositor
	OB	Rice-Paper Feeder
	PF	Papercup Feeder
	SA	Sandwiching Device
	ST	Egg-Wash Device
	STP	Feeding Device for Wafers/Biscuits
	STR	Sprinkling Device
	VP	Vibration Sprinkler

CONTACT

OKA-Spezialmaschinenfabrik GmbH & Co. KG
Grenzallee 5
D-64297 Darmstadt
Germany

phone +49 (0)6151 5099 - 0

mail info@oka.eu

web www.oka.eu

