

Janssen's masterpiece – the new F Series!



PATENT PENDING



The next dimension in forming cookie doughs and endless dough!



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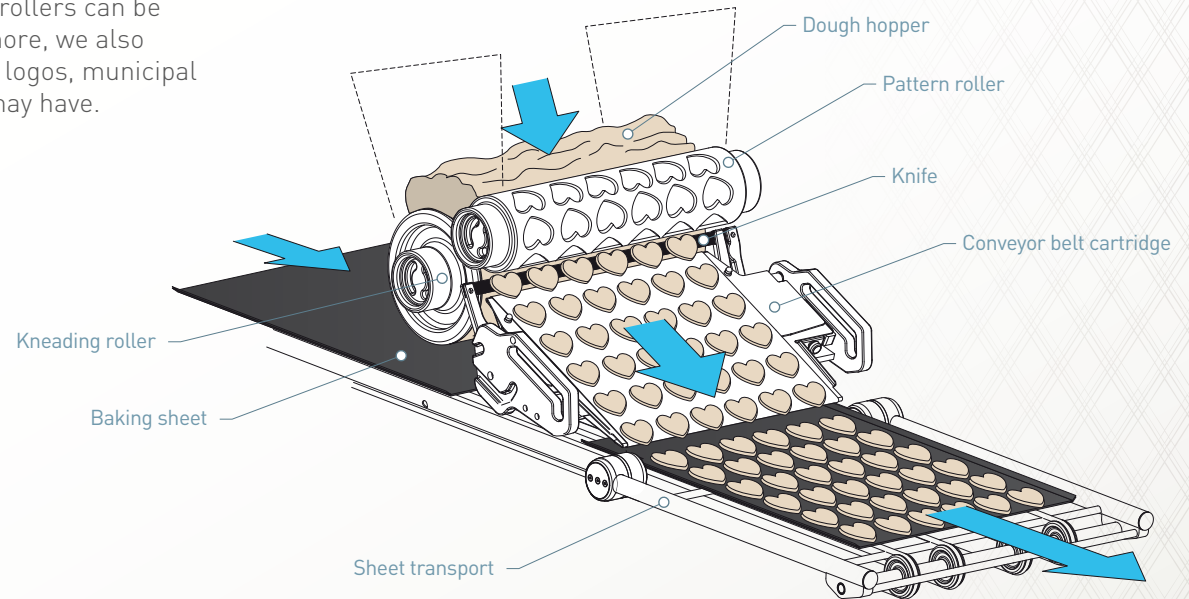
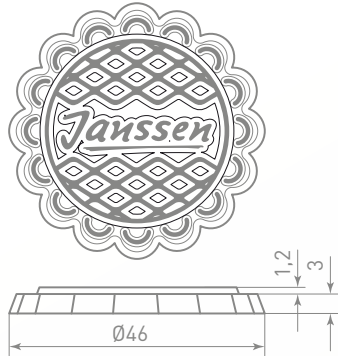


**Custom cookies** – we realize your ideas



## Ideal for forming cookies

**Janssen** cookie formers can be used to form cookies of different sizes and thicknesses with smooth or structured surfaces on flat baking sheets. Butter biscuits, fine tea cakes, almond biscuits, tartlets, but also gingerbread and Printen biscuits, as well as marzipan and sugar pastes can be formed efficiently with Janssen cookie formers. A range of standard rollers can be found in our roller catalogue ([www.nff-janssen.de](http://www.nff-janssen.de)). What's more, we also specialize in engraving your custom motifs such as company logos, municipal emblems or crests as well as nearly any creative ideas you may have.



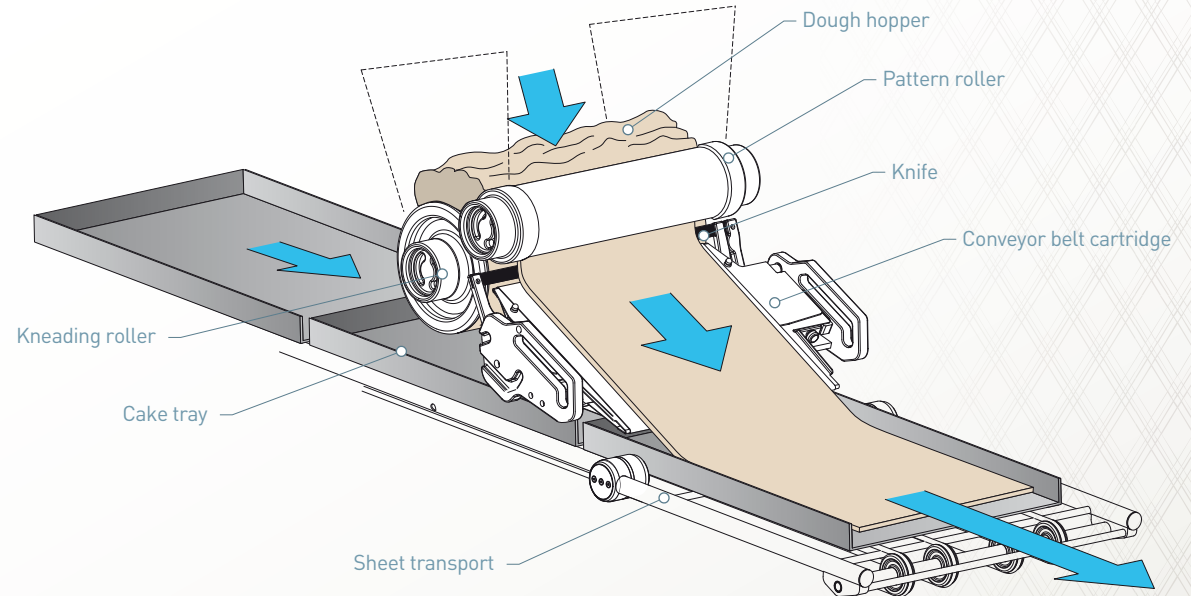
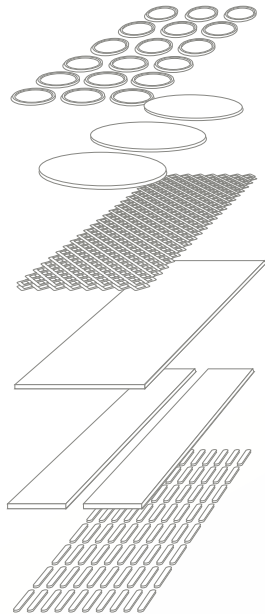


**Endless** cake trays...



# Efficient forming of dough bands for cake trays

**Janssen** cookie formers can be used to form dough bands or lattice work of different dimensions and thicknesses with a smooth or structured surface into high cake trays.



## Tailor-made for your trays – always the right size!

**Janssen** cookie formers are specially designed to individually and efficiently shape cookies and endless bands. We offer our cookie formers in three different sizes with the ideal features to suit the baking sheet sizes you use as well as your intended output quantity.





### F600

Baking surface\*: 145-215 m<sup>2</sup> / hour Baking  
sheets\*: approx. 300-400 sheets / hour  
Hopper volume: 60 kg of dough  
Max. sheet width: 600 mm  
\*) Depends on machine equipment



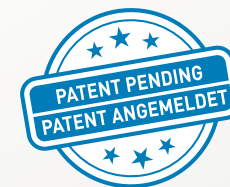
### F450

Baking surface\*: 100-160 m<sup>2</sup> / hour  
Baking sheets\*: approx. 300-400 sheets /  
hour Hopper volume: 45 kg of dough  
Max. sheet width: 450 mm  
\*) Depends on machine equipment



### F250

Baking surface\*: 60 m<sup>2</sup> / hour Baking  
sheets\*: approx. 300-400 sheets / hour  
Hopper volume: 25 kg of dough  
Max. sheet width: 250 mm  
\*) Depends on machine equipment



## »Compact«-control system

### For robust and simple operation

The »Compact« control is operated via a button display and offers simple and convenient handling:

- permanent and automatic mode
- constant overall speed (4 m/sec.)
- adjustable tray transport speed (V3)  
for regulating the spacing of the pastries on the  
the baking tray
- heatable forming rollers

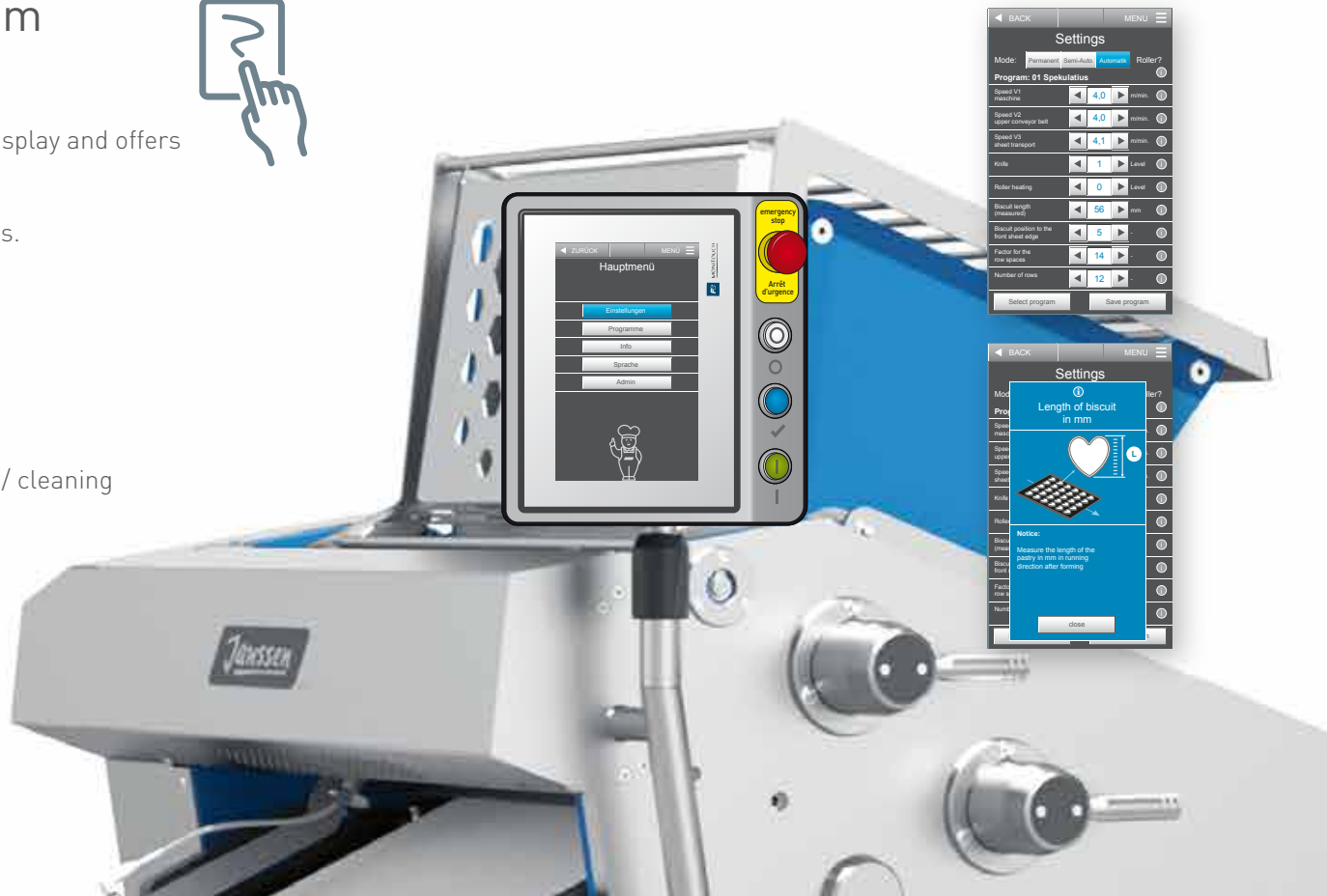


## »Performance«-control system

### Simple operation with many helpful functions

The "Performance" control is operated via a touch display and offers wide range of easily programmable functions:

- Permanent, Semi-Automatic and Automatic modes.
- Adjustable total speed (V1) of the machine from 1 to 6 m/min.
- Adjustable speed of the upper conveyor belt (V2)
- Adjustable sheet transport speed (V3)
- Parameter setting for sheet occupancy such as row counting/ row spacing
- Storage of recipes
- Storage of information on operation/ maintenance/ cleaning
- Operating hours display
- Language selection
- Self-explanatory help functions
- Operating hours display





## Janssen has shaped enjoyment since 1872!

Niederrheinische Formenfabrik **Janssen** GmbH is a family-run manufacturing business which has been producing high-quality cookie formers for shortcrust products as well as for the efficient processing of marzipan, gingerbread and Printen doughs since 1872 in Krefeld am Niederrhein. With reliability and commitment, our products are produced exclusively in Germany.



# The three key principles in our development concept

1) »**Functionality**« as a principle for avoiding unnecessary complexity while focusing on the performance required to facilitate our customers' everyday production routines through a well thought-out interaction of technology and design.



2) »**Ergonomics**«: The implementation of ergonomic requirements with respect to ease and simplicity of handling. Concretely, this means self-explanatory and intuitive operation allows a quick start with our cookie formers and assists you in your production processes, so that you can fully concentrate on the quality of your products.



3) »**Hygiene**« is the third foundational principle of our Janssen cookie formers. All parts and components are extremely accessible and therefore very easy to clean and maintain. This establishes the ideal conditions for you to create flawless, high-quality products and to enjoy your machine for a long time to come.



# Janssen cookie formers... Numerous international awards!



**GERMAN  
INNO  
VATION  
AWARD '21  
WINNER**



**GOLD  
AWARD  
2020**



**GERMAN  
DESIGN  
AWARD  
WINNER  
2021**



**reddit** winner 2020  
industrial design



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