

Note: At PTL we design and manufacture equipment specifically for each customers application. To ensure you receive a quotation promptly that is tailored to your needs, please fill out all sections of this questionnaire with as much detail as possible.

Full Name

First Name

Last Name

Company Name

Position

E-mail

Contact Number

Country Code

Area Code

Phone Number

Address

Street Address

Street Address Line 2

City

State

Zip Code

Country

Are you currently making bars (tick if applicable)

☐ Muesli

☐ Nut

☐ Protein

☐ Other (give details in field below)

Other - please specify

Existing barline equipment (make, size and age)

How did you hear of PTL

EQUIPMENT OF INTEREST

Check all equipment of interest

☐ COMPLETE LINE

☐ Forming Rollers (Sheeter)

☐ Sizing Rollers (s) -if choosing this item, also complete next two field

S/S Cooled

HDPE Solid Plastic

Type

Number of sizing rollers

\*

Forming Table- If choosing this item, also complete field below

Yes

No

Chilled beds required (where possible)

Caramel Layering roller

Belt Sprinkler (for loose oats, nuts, choc chips)- If choosing this item, also complete next field

Piece size

How many sprinklers required

\*

☐ Sandwich forming equipment (including forming and sizing rollers)

☐ Slab Cooling Tunnel

☐ Belt Washer

☐ Slitter - if choosing this item, also complete next field

Anvil

Belt

Slitter type

Spreader(s)

Guillotine - If choosing this item, also complete next field

Standard

Ultrasonic

Guillotine type

Enrober

Post-Enrober Cooling Tunnel

90 deg bend

180 deg bend

Other (please give details in field below)

Other equipment - please specify

KEY FEATURES YOU REQUIRE IN YOUR BARLINE

List / Explain here

PROJECT DETAILS

1. PRODUCT (S)

☐ Muesli/Granola bars (cereals, fruit)

☐ Nut bars (nuts, fruit)

☐ Candy bars (nougat / caramel)

☐ Rice bubble bars

☐ Protein bars

☐ Other (note details below)

other product - please specify

2. TOTAL PLANT CAPACITY ( a or b )

a. Bars per minute, or per hour

b. Slab width you require (if known)

\*

3. NAME OF PRODUCT (if known)

4. MASS/SLURRY TEMPERATURE INTO FORMER

Deg F

Deg C

5. MASS/SLURRY SPECIFIC HEAT (if known)

Deg F

Deg C

6. SLAB MASS TEMPERATURE REQUIRED AFTER COOLING

Deg F

Deg C

7. TYPE OF BINDER

8. PRODUCT SAMPLES CAN BE SUPPLIED TO PTL

Yes

No

9. PRODUCT MULTI-LAYERED

Yes

No

10. BAR DIMENSIONS: minimum and maximum (prior to enrobing)

Width

Length

Height

Weight

Coating Weight

#per minute

Minimum

Maximum

11. ENROBED PRODUCT

Yes

No

12. TYPE OF COATING

Chocolate

Compound

Other (give details in field below)

Other - please specify

13. ELECTRICAL INFORMATION

Voltage (V)

Electrical

Frequency (Hz)

Controls Voltage VAC/VDC

Wiring Regulations AS/NZS – NFPA - CE – UL – Other

Any preferred control network or preferred control equipment

14. DIMENSIONS AVAILABLE FOR THE LINE

15. COOLING SERVICES

What is your desired cooling medium?

☐ Chilled Water

☐ DX Refrigeration

☐ Other (note details in field below)

Other - please specify

Do you require refrigeration to be supplied

Yes

No

16. REQUIRED QUOTATION DATE

Day

Month

Year

Choose year then day from calendar thumbnail on right side of field above

17. DATE OF INVESTMENT

Day

Month

Year

Choose year then day from calendar thumbnail on right side of field above

18. WHEN WILL DECISION BE MADE

19. BUDGET ALREADY AVAILABLE

Yes

No

20. BUDGET APPROVED

Yes

No

21. POSSIBLE COMPETITORS

COMMENTS

Thank you for supplying this information. We look forward to presenting you with details of our equipment and will be in touch with you as soon as possible

THE PTL TEAM

www.ptl.nz

Clicking SUBMIT button below will send form to PTL

(if you want to print this form, do so before you click submit)