

A thick orange L-shaped graphic in the top-left corner of the slide.

**Capper S2**  
**Evolutions 2026**

A thick dark grey L-shaped graphic in the bottom-right corner of the slide.

# Global presentation

Sandwiching machine.

For biscuits, macarons...

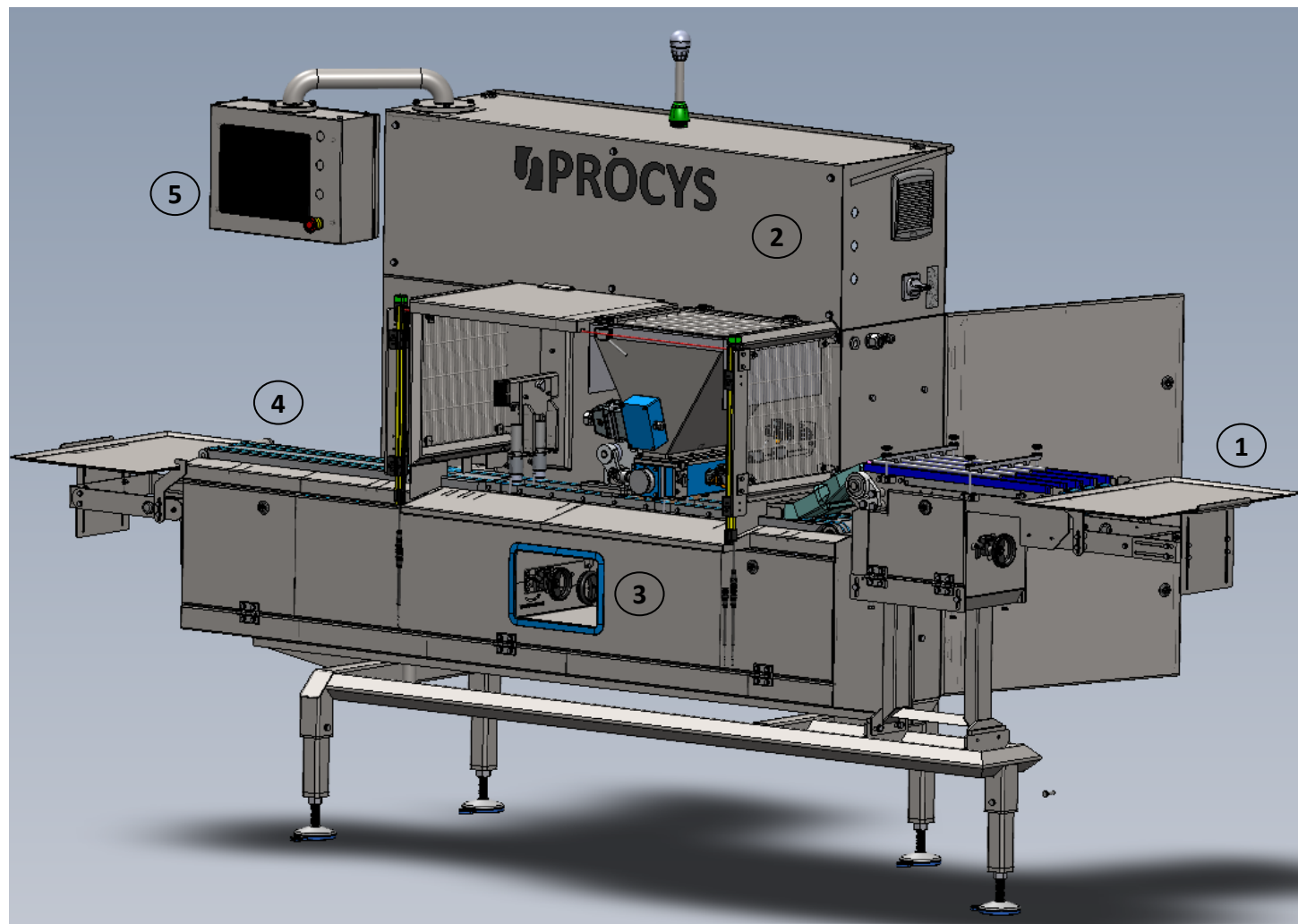
Running up to 2400 products per hour.

Manual feeding.

Automatic twist of the base biscuit, alignment, dosing and capping.

Able to run tartlets as well.

Compact solution (3,5m long by 1m wide).



1 Feeding conveyor

2 Frame / panel

3 Process conveyor

4 Outlet conveyor

5 Touch screen HMI with recipes

# EVOLUTIONS 2026

The version 1 of the Procys Capper S2 has born in 2023.  
Real success, 15 machines running in different countries.

Very flexible machine.

Most of the machines are used for macarons, some of them for biscuits.

Easy to run different tops and bottoms.

Various fillings (ganache, cream, jam, caramel...). High dosing accuracy (multi pistons, servo driven movements).



Listening to our customers, we are pleased to present the version 2 at Interpack in May 2026.

The main improvements are:

- Simplification of infeed conveyor, better management of biscuits dust and particles.
- Better adaptation to water cleaning (all motors are in the back panel, frame design with less screws for hygienic purpose...).
- Loading of the hopper without stopping the machine.
- Easy adjustment of the aligners without opening the guards (adaptation to biscuits diameters).
- HMI display on arm for better access.



Standard machine is designed for round biscuits. As an option, we can run various shapes. A vision and robot system is then managing the good superposition of the top and bottom biscuits.

