

| Item | Qty. | Description |
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II. SCOPE OF SUPPLY:

1 1 Bar Manufacturing Line SNACKFIX™

Consisting of:

1.1 1 Mass Preparation Unit Type MPU

Binder and cereal mixture are simply and continuously mixed together in the mass preparation unit.

The mass preparation unit is installed on a frame which includes the drives, pump, storage tank and electrical control.



Example of mass preparation unit

Consisting of:

Dosing Unit:

The vibration feeder doses the dry materials into the continuous mixer. It consists of a storage hopper with a volume of approx. 40 l. The filling level is controlled visually.

Storage Tank:

The storage tank has a volume of approx. 20 l and is electrically heated. Maximum temperature 80°C.

Pump:

Pump with a dosing capacity 20-80 l/h to a maximum viscosity of 7,500 mpas (60°C).

Conti Mixer:

Double-shaft screw mixer. Electrically heated casing.

Electrical Control:

Operation via *Siemens* touch panel. With recipe memory.

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1.2 2 Equalizing Rollers EGW 180-85:

The equalizing rollers have a diameter of 180 mm and are adjustable by plastic rings between 50-120 mm width and 5-25 mm height. The rollers are continuously scraped off.

The standard width of the rollers is 85mm, means the final product length is 85mm.

1.3 1 Cutting Unit Type CU

The cutting unit consists of a feeding belt on which two equalizing rollers are installed and a second transfer belt. The equalizing rollers are forming and smoothing an endless slab which is then cut to the desired product width. In order to separate the products, the transfer belt is operated at different speed. The cross cutting unit is installed on the casing of the control cabinet.

The length of the product is determined by the width of the rollers. Depending on the type of product, a cooling tunnel must be installed between rollers and cross cutting unit.



Example of Cross Cutting Unit shown with Equalizing rollers

Consisting of:

Feeding Belt:

The feeding belt serves as transport belt and cutting belt. Two equalizing rollers are installed on the feeding belt. It is driven by a rubber-coated roll and is continuously scraped off.

Transfer Belt:

The transfer belt serves for separating the products. It is driven by a rubber-coated roll and is continuously scraped off. It is connected to the

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control cabinet by a plug and can be removed to clean the line more easily.

Cross Cutter:

The cross cutter has an effective cutting width of 110 mm (optional up to 120). The knife is continuously scraped off. An optional release agent can be applied by a tube. The knife runs synchronously with the product. The cutting area is protected by a transparent hood with safety switch. The height of the knife towards the belt can be adjusted by an adjustment nut.

The maximum cutting frequency is 60 cuts/min „start/stop“ and 80 cuts/min „continuous“.

The maximum cutting height is 25mm.

Electric control:

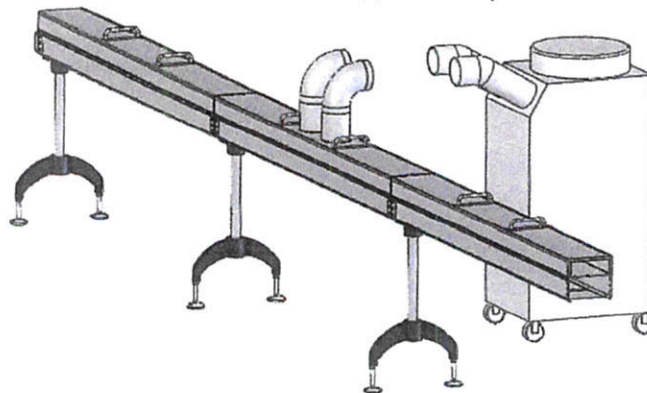
Operation via *Siemens* touch panel. Recipe memory.

1.4

1

Cooling Tunnel

The cooling tunnel serves to cool down the formed product slab to the desired cutting temperature and has an overall length of 6 m. The air is supplied by a cold air generator (spot cooler).



Example of Cooling Tunnel

Consist of:

Cooling Tunnel Sections

Three sections each two meters long. One hood section will be supplied with air connections DN 125. Stainless steel design.

Cold Air Generator

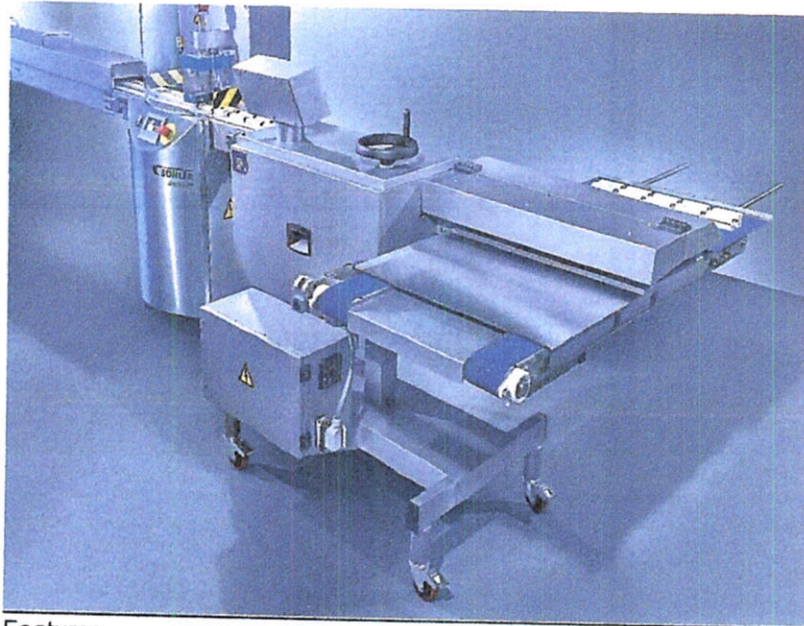
Cooling power 6.15 kW. Two connections DN 125. Maximum difference of surface temperature $\Delta T = 12$ K. The device can be installed up to 9 m away from the air connection (~1 m is standard distance.)

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Scope of Supply

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| | | |
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| 1 | 1 | DEPOSITING BELT |
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Features

- Easy dismantling of the conveyor for easy cleaning
- Movable design, mounted on castors
- Integrated electrical control system with HMI

Available Settings

- Number of products on trays
- Number of rows
- Number of pieces per row
- Loading height
- Belt speed

Depositing length

600 mm

Tray length:

660 mm

Depositing:

in the middle of the tray

Depositing belt width:

180 mm

Infeed belt radius:

$r = 4\text{mm}$

Materials

Framework: Stainless Steel

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Electric Control

The cold air generator is controlled independently by an onboard keypad.

1.5 1 Set of Accessories

Consisting of:

- Washing unit
 - Set of tools
 - Additional leg for the feeding belt to use it with the FP and DP
 - Moveable design of MPU to use it with the FP and DP
- Other accessories are available on request.

1.6 1 Basic Spare Part Package

2 1 Installation Supervision and Commissioning

Installation supervision and start-up assistance (commissioning) of accessories and machines listed in the scope of supply (without optional and alternative equipment) with the following personnel:

1 Chief installation engineer(s)

for a period of 4 day(s)
 for the supervision and coordination of the mechanical installation and the commissioning.

Included are:

- ☐ Salaries based on 60 hours per week
- ☐ Airfare to and from jobsite
- ☐ Daily living allowance
- ☐ Hotel
- ☐ Travel time to site of installation
- ☐ Expenses for visas if applicable

Excluded are:

- ☐ Dues, fees and/or taxes

Including rental car for local transportation.

The estimate for the above mentioned delegation is based on having a completely enclosed building (free of waste materials and construction equipment) and the necessary infrastructure in place (i.e. access roads, storage area, temporary power, etc.), tooling and local labor, as well as locally manufactured items available in adequate quality and quantity.

3 1 Packing and Freight DDP customer facility

COMMERCIAL CONDITIONS:

Buhler is continuously seeking to develop new products. For this reason, a product offered in this quotation may be replaced by a new one prior to delivery. In such a case, Buhler reserves the right to supply a new product instead.

Sales / Use Taxes

We hold permits from a number of states obligating us to collect taxes for them. Please indicate to us whether:

- The purchase of this equipment will be tax exempt. (Please furnish tax exemption certificate.)
- You will pay applicable sales/use taxes directly to taxing authorities. (Please furnish direct pay permit.)
- You want us to collect applicable sale/use taxes on your purchase.

Shipment

Approx. 14-16 weeks, after receipt of written purchase order, down payment and after clarification of all technical details.

Terms of Payment

On date of order, 50% of contract price shall be due.

Upon readiness for shipment per Incoterms of this contract, 50% of contract price shall be due. (In the event that

Owner is not ready on scheduled delivery date to receive equipment, this payment shall be due notwithstanding.)

Conditions Precedent to Effectiveness; Effective Date

- The parties shall have executed and delivered a purchase order or contract ("Agreement").
- Seller shall have received the down payment pursuant to the Terms of Payment (down payment invoice will be issued by Buhler ASAP).

Seller shall notify Buyer in writing within 5 business days after the foregoing conditions have been fulfilled. The date of such notification shall be the effective date ("Effective Date") of this Agreement. If Buyer fails to satisfy the foregoing conditions within 30 (thirty) days of the date of this Agreement, Seller may adjust the terms of this Agreement. In no event shall Seller be required to begin work before the Effective Date.

NOTE Partial shipments and invoicing allowed.

Credit Approval

Above terms of payment are subject to approval by BUHLER's Credit Department.

Delay caused by the Purchaser

The stipulated dates and deadlines depend on the fulfillment of the contractual commitments of the purchaser. The dates and deadlines will be extended if payment terms and any other contractual terms are not fulfilled on time by the purchaser. This refers particularly to delivery terms, installation start,

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Oakhouse Bakery
E & H LLC
2221 Mustang Way
Madison WI 53718-6767
United States

Our reference

| | |
|--------------|-----------------------------------|
| Date | 02/19/2019 |
| Contact | Sebastian Clemens |
| Direct | +1 763 203 2431 |
| E-Mail | sebastian.clemens@buhlergroup.com |
| Segment | MC 1104 |
| Sales Opp.ID | 127679 |

Your reference

| | |
|--------------|---------------------------|
| Your enquiry | |
| Contact | Mr. Ken Ehlen |
| Direct | +16082239808 |
| Fax | +16084427328 |
| E-Mail | kehlen@oakhousebakery.com |
| Customer no. | 301233069 |

We thank you for your enquiry and are pleased to offer you the following items:

DEPOSITING BELT SYSTEM FOR SNACKFIX LINE

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I. General

A.) Frame data

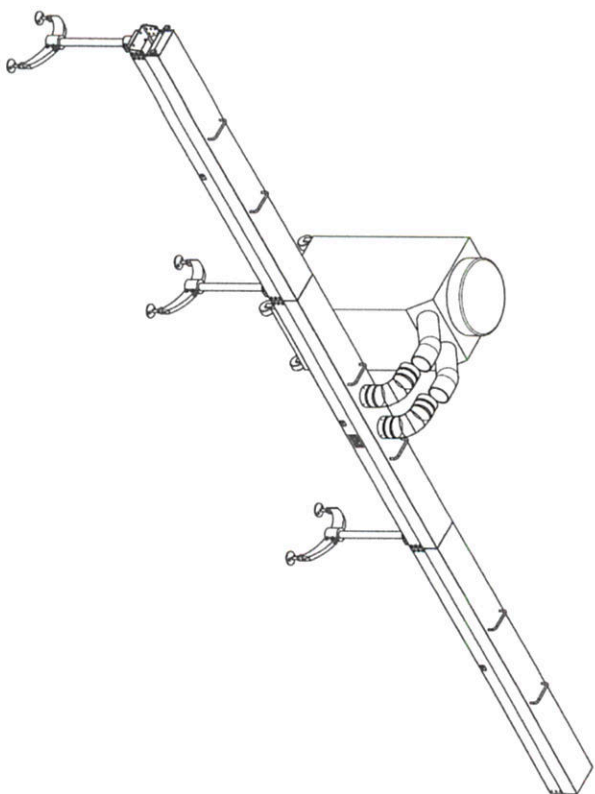
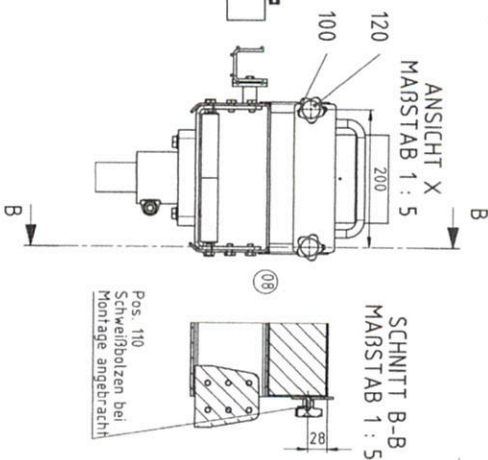
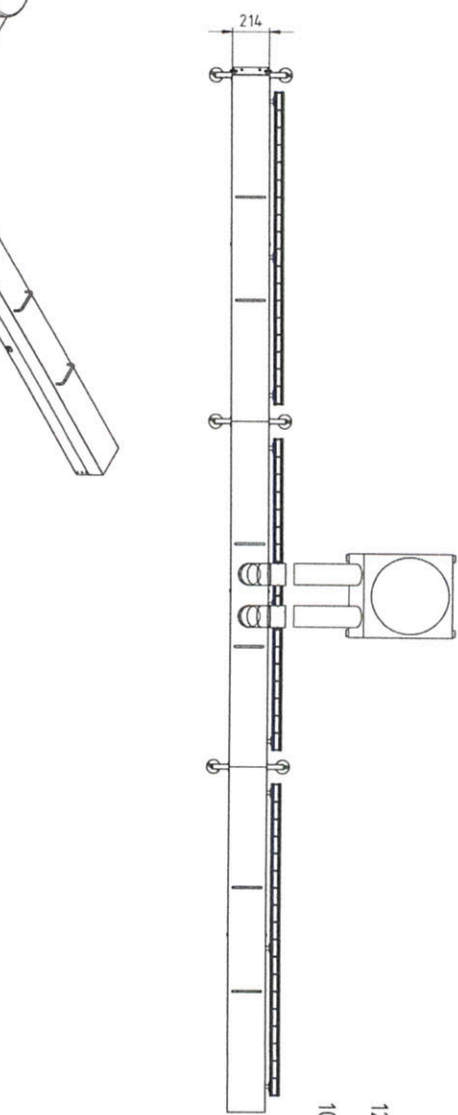
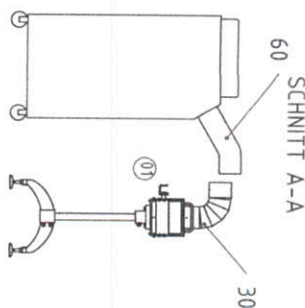
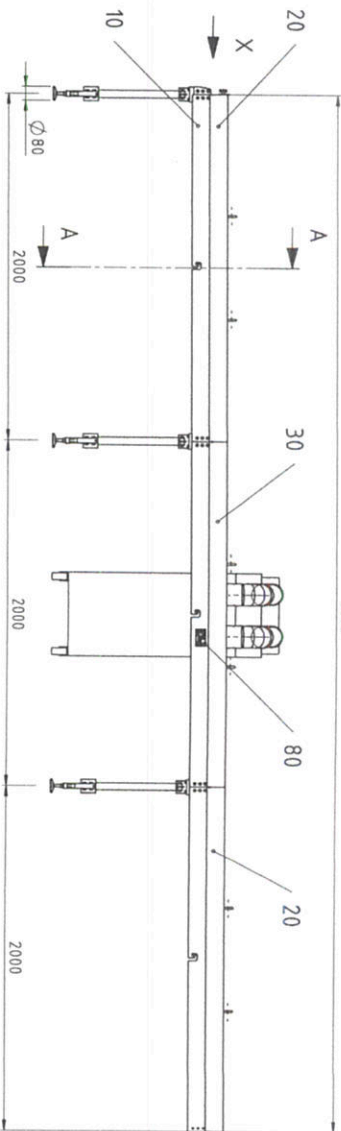
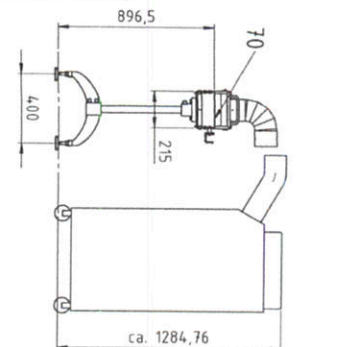
Working height
Machine labels / temperature indicator
Power supply / connected load
Air supply

890 mm
English and °C
440 V, 3 Phase, 60 Hz
6 bar

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| 2 | 1 | ADDITIONAL PARTS FOR EXISTING SNACKFIX LINE Consisting of: <u>1x Set of Changes for 6" long product</u> – 2 x 6" wide Roller with corresponding scraper – Wide cutting knife – Wider knife scraper mechanism – Wider down holder assembly – Special design time <u>1x Set of change parts of 4" long products</u> – 2x 4" wide Roller |
| 3 | 1 | PACKING AND LOADING Packing cost (suitable for airfreight) as well as loading the packed equipment. |
| 4 | 1 | DDP FREIGHT |

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Ärztsschablone 100x55 englisch Art:436715

| | | | | | |
|-----|----------|--------------------------------------|---|---|----------------|
| 10 | 4,649,37 | Sterngroß GK 5331 1,0-0,46 | 0 | 0 | |
| 120 | 4,646,44 | Punktschweibitzen 16x16, VZA | 0 | 0 | 1,341 PAK |
| 100 | 4,642,98 | Abschleichen | 0 | 0 | 1,341 OSGNMI |
| 80 | 4,637,15 | Trennschild Bühler gajzlt englisch | 0 | 0 | |
| 60 | 4,637,02 | JT - Band ERH 10,0U2 180 X 160,42 mm | 0 | 0 | |
| 60 | 4,64,023 | Mechtelzel Geomole 21 | 0 | 0 | kein Werkstoff |
| 30 | 4,316,50 | Kühlanhaube | 0 | 0 | kein Werkstoff |
| 20 | 4,317,12 | Kühlanhaube | 0 | 0 | 1,341 OSGNMI |
| 40 | 4,316,5 | Transportbandsegment | 0 | 0 | kein Werkstoff |

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