



Automated complex for baking heart-shaped pastry and waffles Roundloaf (RLF) wafer.

Specifications

Output with 5 «hearts» on a 250x200 mm mold, kg / hour: rated **

Output with 8 «hearts» on a 250x250 mm mold, kg / hour: rated **

Output with 8 «hearts» on a 300x200 mm mold, kg / hour: rated **

Mold material: cast iron

Installed capacity, kW: 36(44*)

Working power, kW: 24(30*)

Rated voltage, V: 380

Compressed air consumption, l/min, max: 100

Baking temperature, °C: 150 – 250

Vacuum pump: Busch Samos SI0210E

Mold covering: no

Dimensions (LxWxH), m: 3x2,2x2 (3,5x2,5x2*)

Weight, kilos: 2200 (2500*)

Warranty, months: 12

* for the AKC-2 modification – 21 molds 300x200 mm :

Description

Roundloaf (RLF) wafer automated complex for baking heart-shaped pastry and waffles is designed for production of a wide range of products:

«hearts» (Scandinavian or Swedish waffles);

Viennese waffles (Austrian waffles);

Belgian waffles;



Brussels waffles;
Liege waffles;
American waffles;
English waffles;
Biscuit bars stuffed and non-stuffed;
Hong Kong waffles, etc.
Productivity of Roundloaf (RLF) wafer for «hearts» manufacturing

The productivity in kg/hour can be calculated using the formula:

$$P = (3600:t) \cdot N \cdot n \cdot m$$

t – full baking time, c

n – number of products on the single mold, items.

N – number of baking molds, items.

m – weight of single element, kilos

Calculation example for a stuffed biscuit «heart» (5 «hearts» 18 shapes):

t = 165 sec; N = 18 items; n = 5 items; m = 0,036 kilos

$$P = (3600:165) \cdot 18 \cdot 5 \cdot 0,036 = 70 \text{ kilos/hour}$$

Calculation example for a stuffed biscuit «heart» (8 «hearts» 18 shapes):

t = 165 sec; N = 18 items; n = 8 items; m = 0,036 kilos

$$P = (3600:165) \cdot 18 \cdot 8 \cdot 0,036 = 113 \text{ kilos/hour}$$

Calculation example for a stuffed biscuit «heart» (8 «hearts» 21 of shapes):

t = 165 sec; N = 21 items; n = 8 items; m = 0,036 kilos

$$P = (3600:165) \cdot 21 \cdot 8 \cdot 0,036 = 131 \text{ kilos/hour}$$

Special features

Process automation: dough dosage, baking, removal.

Programming of operating modes: speeds, time pauses, doses.

Dough dispenser: based on a gear pump driven by a geared motor and frequency control. It has 4 configurable parameters: delay, speed, time and anti-deposition.

Molds (plates) are made of cast iron grade CI20. Due to its high heat capacity, cast iron ensures uniform baking of the waffle and is easily cleaned of carbon deposits. Heating inside baking tins - when they are open, they do not lose temperature. The upper half opens along the shear for removal and subsequent dosing and closes along it. The lock automatically locks the halves during baking.

Removal device: automatically carried out using a vacuum plate.

Food grade materials: all parts of the structure, which are in contact with the product made of materials approved for use in food processing equipment.



SLADOTEH®

Production of confectionery equipment

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Components

pneumatics Camozzi (Italy);
electronics Delta Electronics (Taiwan), Autonics (Korea);
operating is carried out from the touch screen Kinco 10 ";

vacuum pump manufactured by Bosch Vacuum (Germany) with a filter and phase loss protection;

high quality powder coating.

Warranty

The warranty period for equipment is one year from the date of shipment of the equipment to the customer, or from the moment of starting up the equipment during start-up and shakedown by our specialists.

During the warranty period, our specialists carry out warranty repair of equipment.

After the expiration of the warranty period, it is possible to conclude a separate agreement for post-warranty repair and maintenance of equipment.

Content delivery

Name	Number, items
Roundloaf (RLF) wafer	1
Technical passport and operational guide	1
Warranty cards for elements	1
Branded CD (video)	1
Glycerol coolant (70 liters)	1
Roundloaf (RLF) wafer, FCA Bulgaria, EURO	on request