



Automated Complex for Baking Nuts and Tartlets Roundloaf (RLF)

Designed for the production of a wide range of shortcrust pastry products, including:

- Nuts;
- Tartlets;
- Pine cones and mushrooms shapes;
- Various shortcrust cookies with filling.

Technical Specifications

• Number of baking molds, pcs	21	21
• Baking field dimensions, mm	250 x 200	300 x 200
• Technical capacity		
• • Installed power, kW		Calculated *
• • Power consumption, kW		Calculated *
• Compressed air consumption, l/min	45	53,4
• Nominal voltage	32	39
• Baking temperature, °C		100
• Overall dimensions (L×W×H), m		400B 50 Gz
• Mold material		150 – 250
• Weight, kg	2,7x2,7x1,8	3,13x3,13x1,8
• Number of baking molds, pcs		EN-GJL-200
• Baking field dimensions, mm	1800	2500

Production capacity in kg/hour can be calculated by the formula:

$$P=3600T \times K \times N \times M$$

where:

- T – total baking time of the product, seconds
- K – number of elements per mold, pcs
- N – number of baking molds, pcs
- M – weight of one element, kg

Example calculation for walnut cookies (24 pieces, 21 molds 250x200 mm):

$$T=180 \text{ seconds}; K=24 \text{ pcs}; N=21 \text{ pcs}; M=0.006 \text{ kg}$$

$$P=3600180 \times 24 \times 21 \times 0.006=60 \text{ kg/hour}$$

Example calculation for walnut cookies (28 pieces, 21 molds 300x200 mm):

T=180 seconds; K=28 pcs; N=21 pcs; M=0.006 kg

$P=3600180 \times 28 \times 21 \times 0.006 = 70$ kg/hour



Advantages:

- The highest baking quality is achieved through two factors: cast iron molds and a special dough shaping and baking technology. During baking, the cookies practically do not lose their fat content, which gives them proper taste qualities. The product does not become “glassy” as with classical baking methods. The baked item has a crumbly texture of authentic classic shortcrust pastry. Your cookies will have taste qualities impossible to replicate on any other equipment.
- Baking temperature up to 220 °C on both upper and lower molds. There is no need to set a temperature difference of 40-60 degrees between upper and lower plates to keep the cookie shell always at the bottom, since that regime leads to underbaking and questionable taste quality. Our unique technology solves this problem effectively.
- The absence of skirts and precise cookie geometry are achieved by a high-precision dosing unit that fills all cavities in one cycle.
- Automation of dough dosing, baking, and product removal processes.
- Programmable operating modes: speeds, time pauses, doses.
- The dough doser is based on a gear-roller pump driven by a motor-reducer controlled by a frequency converter.
- Molds (plates) are made of cast iron grade EN-GJL-200. Thanks to high heat capacity, cast iron ensures uniform baking and is easy to clean from carbon deposits. Heating inside the baking molds — open molds do not lose temperature. The upper half opens along guides for removal and subsequent dosing and closes along the same guides. A lock automatically fixes mold halves during baking.
- Product removal is automated using a vacuum plate.
- Pneumatic components by Camozzi (Italy).
- Motor-reducers by Tramec and Transtecno (Italy).
- Frequency converters Mitsubishi (Japan) and Delta (Taiwan).
- Control based on Delta controllers (Taiwan) and Kinco touch panels (China).
- Rail guides and flange carriages by H.S.A.C. and HIWIN (Taiwan).
- Control elements by EMAS (Turkey).
- All equipment parts contacting the products are made from materials approved for food contact.

Warranty:



Production of confectionery equipment

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- The warranty period for the equipment is one year from the date of shipment to the customer or from the date of commissioning performed by our specialists.
- During the warranty period, our specialists provide consultations and perform equipment repairs.
- After the warranty period expires, a separate agreement for post-warranty repair and maintenance can be concluded.
- Consumables and spare parts are always available and, if necessary, will be delivered to you promptly via courier services.

Equipment Cost:

This offer is not a public offer and does not include the cost of delivery and additional packaging. The export price additionally includes customs clearance fees.

Price on FCA Varna terms

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| • Automated system Roundloaf (RLF) with 21 molds 250x200 mm | on request |
| • Automated system Roundloaf (RLF) with 21 molds 300x200 mm | on request |
| • Commissioning works | on request |
| • Option: discharge conveyor | on request |