

Roundloaf (RLF) for baking snacks and chips

Technical Specifications	Roundloaf
Capacity, kg/h	Calculated *
Number of molds	18
Plate size, mm	300x200
Mold material	SCh20
Maximum operating temperature, °C	220
Rated voltage	400B 50Gz
Installed power, kW	36
Power consumption, kW	24
Compressed air consumption, L/min	300
Compressed air working pressure, atm	5-6
Overall dimensions (L×W×H), mm	3000x2200x2000
Weight, kg (max)	2200

Output Calculation (kg/hour)

The output in kilograms per hour can be calculated using the formula:

$$P = (3600 / T) \times K \times N \times M$$

Where:

T – total baking time per batch, in seconds

K – number of product units per mold

N – number of baking molds

M – weight of one unit, in kilograms

Example calculation for chickpea chips (0.8 g per unit):

T = 80 sec; K = 30 pcs; N = 18 molds; M = 0.0008 kg

$$P = (3600 / 80) \times 30 \times 18 \times 0.0008 = 19.4 \text{ kg/hour}$$

Example calculation for salty snacks (3 g per unit):

T = 108 sec; K = 18 pcs; N = 18 molds; M = 0.003 kg

$$P = (3600 / 108) \times 18 \times 18 \times 0.003 = 32.3 \text{ kg/hour}$$

Features:

- Requires a pneumatic compressor with an inlet capacity of at least **600 L/min**.
- Full automation of the baking process with the PAK-2 oven: **dough dosing, baking, and product removal**.
- Programmable operating modes: **speeds, time delays, and dosing volumes**.



- The dough dispenser is based on a **gear pump** driven by a motor reducer with frequency control. It offers **four adjustable parameters**: delay, speed, time, and anti-drip. The dosing unit features a **dual-guide servo drive**.
- The baking **molds (plates)** are made of **gray cast iron grade SCh20**. Due to its high heat capacity, the cast iron ensures uniform baking and is easy to clean from residue. The upper half opens along a guide for removal and subsequent dosing and closes along the same guide. A **locking mechanism** secures the halves during baking.
- **Heat-resistant polymer scrapers** remove the product from the mold. The unit features **widened product collection trays** and an **enlarged intake hopper**. Reflective heat shields are also expanded.
- **Silicone brushes** on the dosing unit clean the mold surface before each dough dosing cycle.

Advantages:

- Pneumatic components by **Camozzi** (Italy).
- Gear motors by **Tramec** and **Transtecno** (Italy).
- Frequency inverters by **Mitsubishi** (Japan) and **Delta** (Taiwan).
- Control system based on **Delta PLC** (Taiwan) and **Kinco HMI** (China).
- Linear guides and flange carriages by **H.S.A.C.** and **HIWIN** (Taiwan).
- Control elements by **EMAS** (Turkey).
- All components that come into contact with the product are made from **materials approved for food contact**.

Warranty:

- The warranty period for the equipment is **one year** from the date of shipment to the customer or from the date of commissioning if carried out by our specialists.
- During the warranty period, our specialists provide **consultations and perform equipment repairs**.
- After the warranty period expires, a **separate agreement** can be concluded for post-warranty service and maintenance.
- **Spare parts and consumables are always available** and, if necessary, can be promptly delivered via express courier services.

Equipment Cost:

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

Price on FCA Varna terms

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on request



Production of confectionery equipment

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