



## Automated complex for baking, twisting and filling of wafer tube Roundloaf (RLF) tube

### Technical Specifications

Turnover production capacity, pcs/hour	1400
Production capacity, pcs/hour	700
Average weight of filled wafer tube, g	70
Number of plates, pcs	18
Mould material	EN 1561
Installed power, kW	36
Power consumption, kW	24
Compressed air consumption, max, L/min	300
Rated voltage	400V 50Gz
Overall dimensions (L×W×H), m	3x2,2x2
Weight, kg	2500

### Features:

#### • Automation of Roundloaf oven processes:

1. Dough dosing, baking, removal, rolling (for tubes);
2. For turnovers: dough dosing and baking only.

**Note:** The waffle turnover is removed and folded manually.

#### • Programmable operating modes: speed, timing delays, and dosing volumes.

• **Dough dispenser:** Based on a gear pump driven by a motor-reducer with frequency control. Offers four adjustable parameters: delay, speed, duration, and anti-drip function.

• **Moulds (plates):** Made of gray cast iron grade SCH20. Due to its high heat capacity, cast iron ensures even waffle baking and easy cleaning of residues. The upper plate opens and closes along a guide rail, allowing for product removal and subsequent dosing. A locking mechanism secures the plates during baking.

• **Product removal unit:** Built on Camozzi pneumatic components, ensuring flawless extraction and transfer for rolling.

• **Rolling unit:** The baked blank is transferred into a four-position rotary indexing block.

- At the first position, the product is rolled;
- Positions 2 and 3 allow the product to stabilize;
- Position 4 is for unloading the finished tube.

• **Food-grade materials:** All components in contact with the product are made from materials approved for use in food processing equipment.



## **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 warranty repair services.
- After the warranty period expires, a separate agreement can be concluded for post-warranty repair and maintenance of the equipment.
- Consumables and spare parts are always in stock and, if necessary, will be delivered to you in the shortest possible time via courier services.



**The filling dosing machine for wafer products** is designed for injecting various fillings into pre-baked wafer tubes:

- Condensed milk and “boiled” type creams;
- Butter-based and fat-based creams;
- Confectionery fillings such as “Creamfill” types;
- Jams and fruit preserves.

It is also possible to use fillings with inclusions (e.g., crushed nuts, candied fruits, puffed rice, etc.) when equipped with a rotary lobe pump.

#### Technical Specifications

Output capacity, pcs/hour	2000
Pump type	Gear pump (optional: rotary lobe pump)
Working volume of filling hopper, L	40
Number of dosing stations	2 (2 nozzles per dosing station)
Voltage	230B 50Gz
Installed power, kW	2
Power consumption, kW	1
Servo drives, pcs	3
Compressed air consumption, L/min	150
Overall dimensions (L×W×H), mm	5000x1400x1600
Weight, kg	400

#### Operating Principle:

Two wafer tubes are filled simultaneously. The machine is equipped with 4 needles — 2 on each side. Empty tubes (sleeves) are fed either from a manually loaded hopper or directly from the rolling unit. Before dosing, the machine checks for the presence of tubes in the conveyor cells.

- If one cell is empty and the other contains a tube, the empty sleeve is blown off the conveyor.
- If both cells are empty, the conveyor moves forward by two positions.
- Empty cells are skipped and not dosed.

#### Features of the dosing machine:

- The machine operates stably only in continuous mode.
- Proper function is guaranteed only with consistent tube dimensions and correct geometry. Suitable wafer tubes are produced exclusively on automated baking and rolling units.
- The filling pumps are sensitive to air intake. The operator must maintain the filling level at no less than one-third of the hopper volume and must avoid allowing air to enter the pump between filling cycles, as this will cause unstable dosing.

#### Advantages of the dosing machine:

- Operating modes are adjusted via a touch control panel.
- Pneumatic components from Camozzi (Italy).
- Frequency inverters by Delta (Taiwan).
- Control system based on a Delta (Taiwan) PLC and a Kinco (China) touch screen panel.



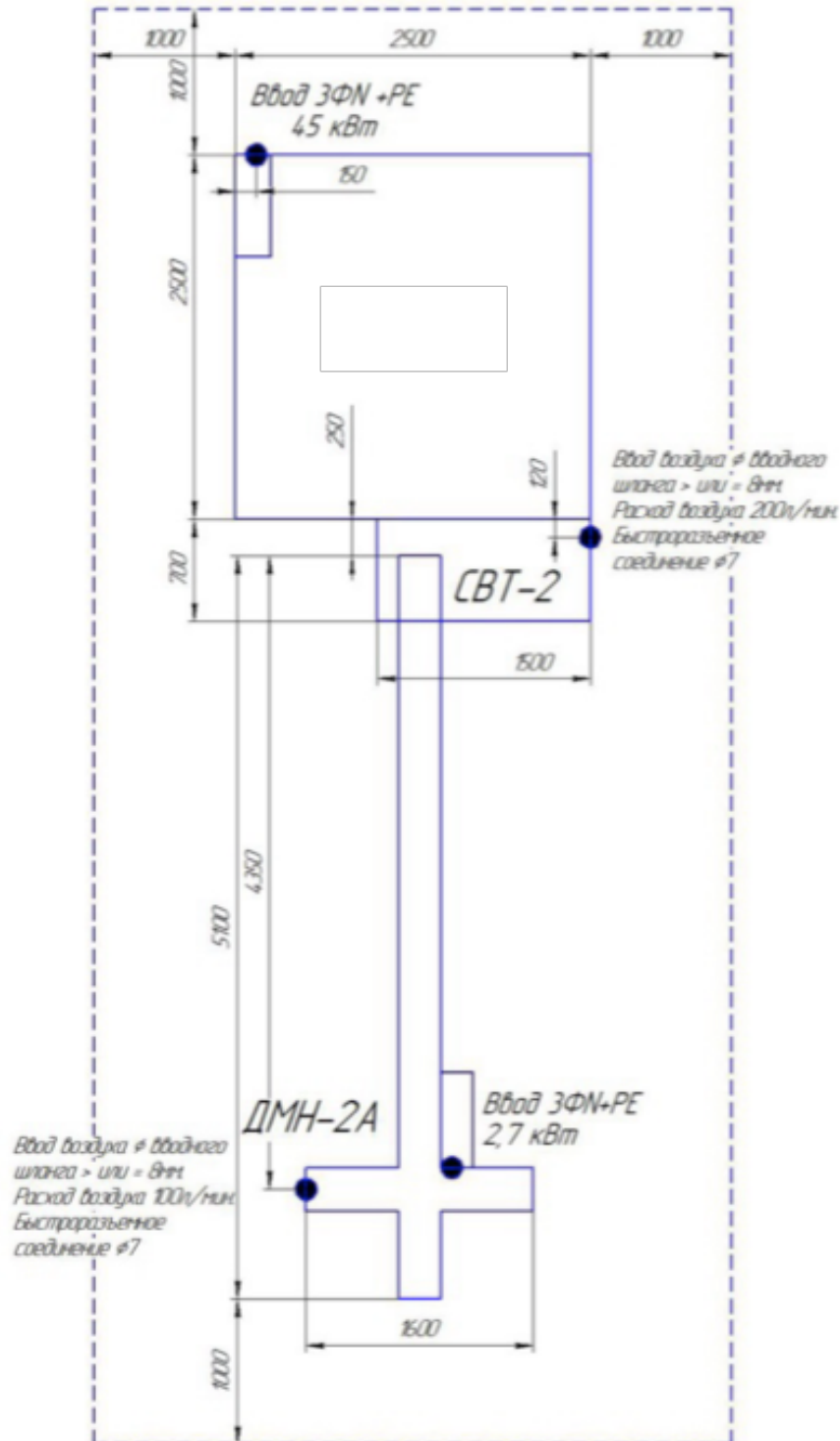
## Production of confectionery equipment

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- All equipment components that come into contact with the products are made from materials approved for contact with food products and environments.

Diagram of the layout for the Roundloaf (RLF) automatic carousel oven with the wafer product filling machine



**Equipment**

**Cost:**

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

Price on FCA Varna (Bulgaria) terms	Цена, ЕВРО
Automatic carousel oven Roundloaf with 18 plates and rolling unit	on request
Filling dosing machine for wafer products	on request
Commissioning works	on request
<b>Price on FCA Varna (Bulgaria) terms</b>	<b>on request</b>

Equipment manufacturing lead time: up to 120 working days.





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