

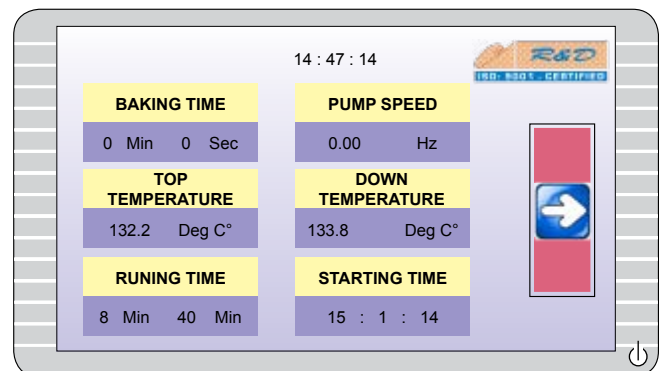


ISO: 9001 - CERTIFIED

Rolled Sugar Cup Machine RS Series



with Cup Making attachment



NXT

Display (Optional)

Info system on operators panel,
monitoring process quality
and management functions.

Sugar Cup Baking Machine

We supply automatic machines for best quality and precise sugar cups. The 'RS-Series' of machines are designed with latest technical standards for economical results. These machines are clearly laid out and easily accessible.

Procedure

The prepared batter mix is put into a holding tank. A measured volume of batter mix is pumped through dosing pipes, which deposit it onto each of the baking plates these plates move continuously through the oven. The lower baking plates have a grid-patterned surface that imprints its pattern on the out side of the cups. The lower plates are heated from underneath by a gas burner. As the baking plates return on the underside, a lower gas strip burner heats the other baking plate. As the baking approaches the takeoff point, the top plates are lifted up. A knife edge lifts the baked wafer sheets off the bottom plates, then they are swept around the transfer table by spring-loaded remover heads to the cup making attachment.



Batter Dosing

Wafer thickness is determined by the distance between the closed baking plates, and is fixed during machine manufacturing. Batter dosing determines the final wafer size and shape. The deposit is normally directed into the center of the baking plate, but then has to be adjusted for the wafer size.



Control Panel

Control panel allows an easy observation and the open access of all important areas of the machine.

Cup Making Attachment

The wafer is taken off the lower plate & moves over to cup punching station that results in the cup formation.



Conveyor

Baked cup is transferred to a conveyor & ready for packing.

Technical Details

Types of Rolling Possibilities	Size of Plate (apprx) <mm'mm>	Type of heating (all types of gas; Propane, Butane, Natural gas)	Number of tongs/ multiple usage	Gas consumption per hour (apprx)	Electrical load in KW	Production capacity <pcs/h>	Possible Products
90 Sec Cycle							
RS 36	250*250	all types of gas	36	7-10	5	1440-1450	Rolled Sugar Cones, Waffle Cones, Waffle Bowls, Waffel Sheets
RS 48	250*250	all types of gas	48	10-14	5	1920-1950	
RS 60	250*250	all types of gas	60	15-18	5	2400-2500	

The capacities indicated above are maximum values. The exact capacity depends on baking time, recipe and cone size

*Modifications Reserved

We are constantly guided by our principle of offering our customers better and better machines; to give increased efficiency and higher levels of automation. The technical data and illustrations are subject to change without notice

R & D Engineers

A-41, IDA Kukatpally, Phase II, Road No. 4,
Via I.E. Gandhi Nagar, Hyderabad - 500 037
Phone : 23402682, 23079121, 23077985
Fax : 0091-040-23078668 Email: info@rmdwafers.com

Local Contact :

Web : www.rndwafers.com