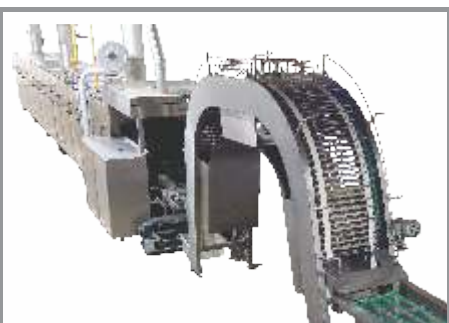




## *Profitable Ideas for Cream Wafer Biscuits*



“WA” Machine

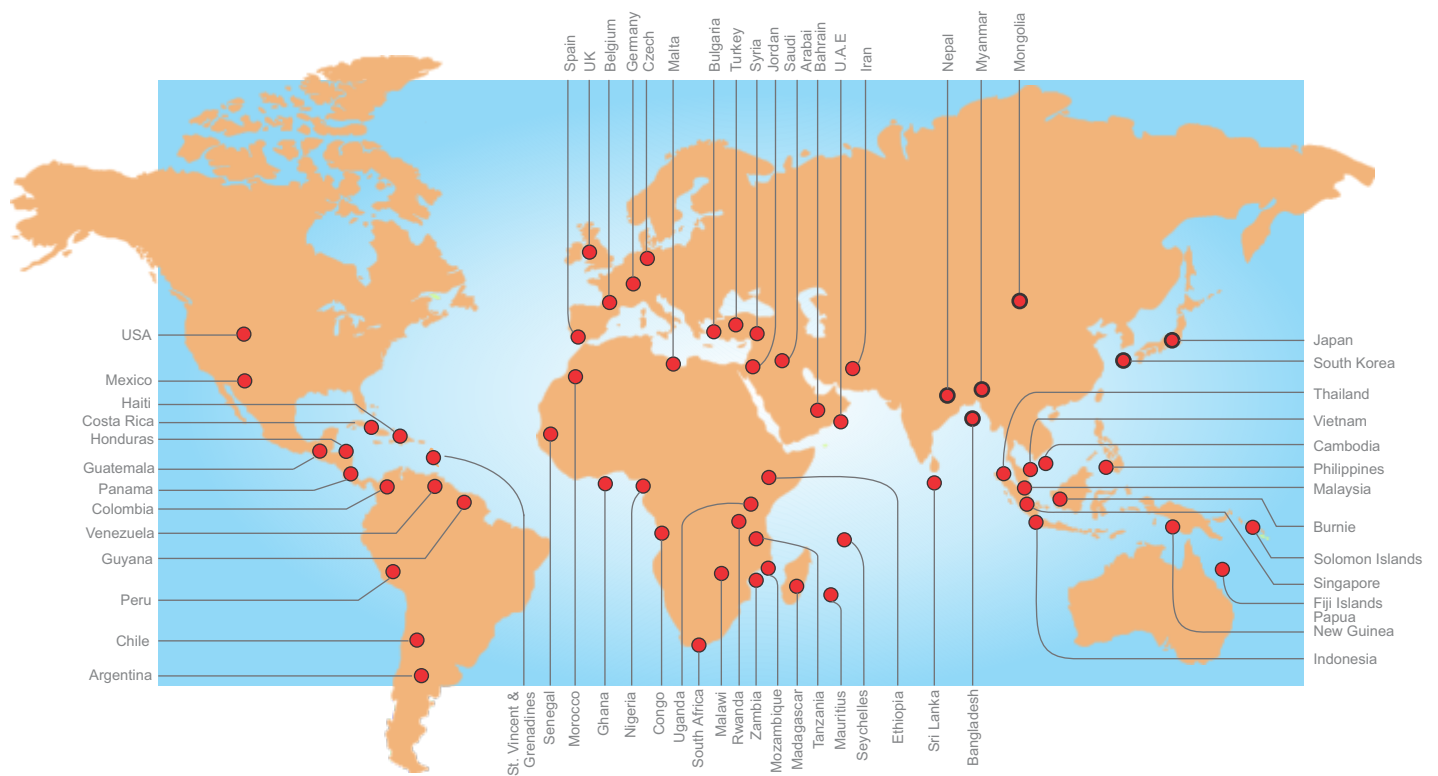


“SW” Machine



“RW” Machine

## R & D Family World Wide



# Our Certifications

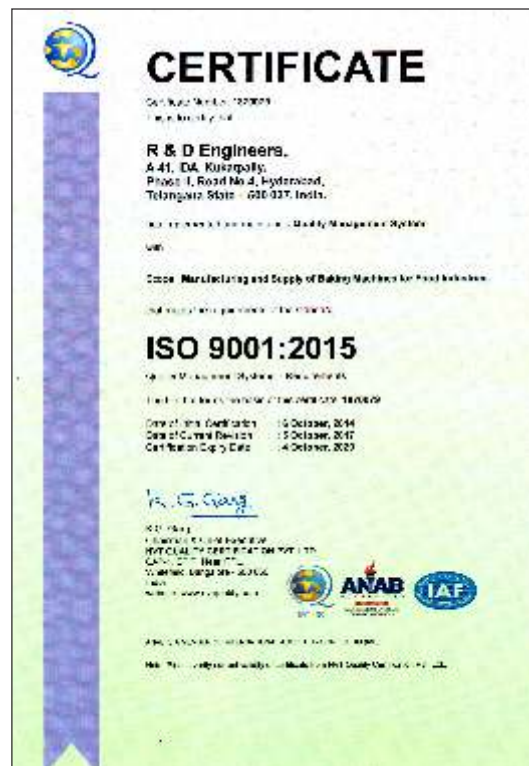
Established in 1991, R&D Engineers is India's foremost manufacturer of baking machines for Wafer Biscuits, Ice Cream Cones and Rolled Sugar Cones. We are located in Hyderabad India.

Our clientele are market leaders from food, bakery, chocolates, and confectionery to hotel and restaurant industry.

R&D Engineers team of engineers guarantee a high quality of production. The professional team works with the aim of customer satisfaction by implementing new technical developments, giving optimum solutions, which increase the competitiveness of professional manufacturers and allow them to make attractive and quality products at a reasonable price.



**CE Certified**



**ISO 9001:2015 Certified**

[Page](#)   [Details](#)

[Scan QR Code \(To View Video\)](#)

8      Wafer Biscuit Baking Machines



WA

10      Wafer Biscuit Baking Machines



SWIFT

12      RW - Series Specialized Wafer Plant



RW

14      WT

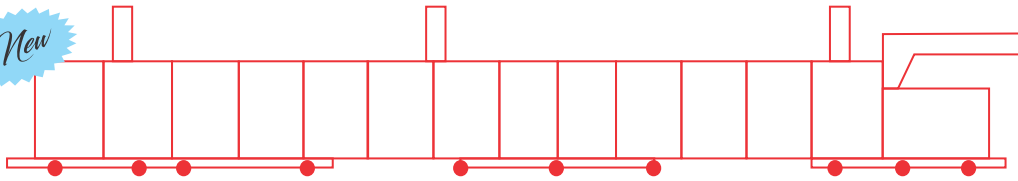


WT

# Wafer Plants

## AW Series

*New*



Suitable for large scale production

### **AW Series**

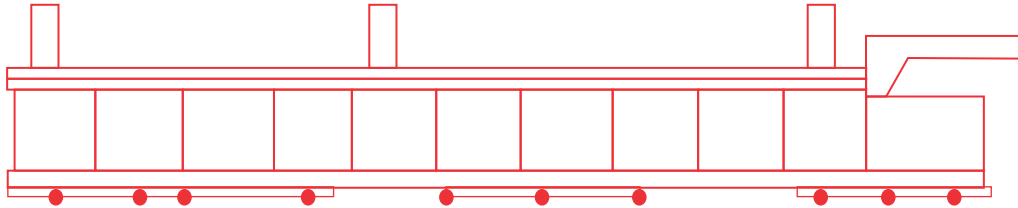
Plate Size : 350 x 500

Models : 48 / 60 / 72

Design : Die Plate Supported on Frame

Capacity : 200 - 350 Kgs./Hr.

## WA Series



Suitable for large scale production

### **WA Series**

Plate Size : 350 x 470

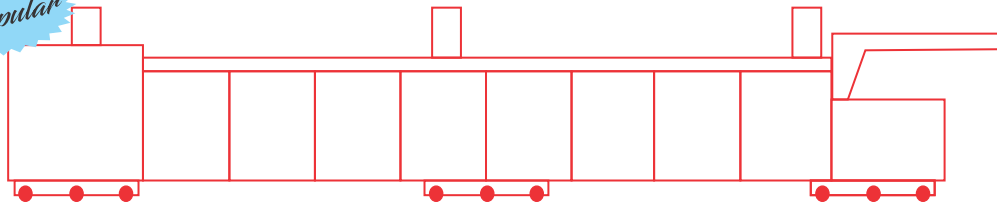
Models : 48 / 60 / 72

Design : Self Supported Frame Less

Capacity : 200 - 325 Kgs./Hr.

## SW Series

*Popular*



Suitable for Medium scale production

### **SW Series**

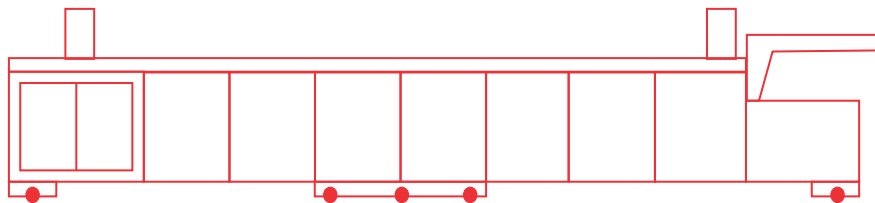
Plate Size : 290 x 460

Models : 24 / 36 / 42 / 48\*

Design : Die Plates Supported On Frame

Capacity : 72 - 180 Kgs./Hr.

## ZWT Series



Suitable for Hollow Wafers / Small Outputs

### **ZWT Series**

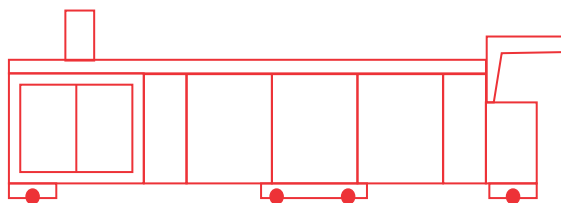
Plate Size : 370 x 270

Models : 24 / 36

Design : Die Supported Frame Less

Capacity : 50 - 85 Kgs./Hr.

## ZW Series



Suitable for Trial / Test Production

### **ZW Series**

Plate Size : 290 x 270

Models : 24 / 36

Design : Die Plates Supported On Frame

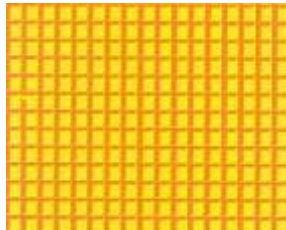
Capacity : 36 - 55 Kgs./Hr.



# Wafer Design Selection Guide



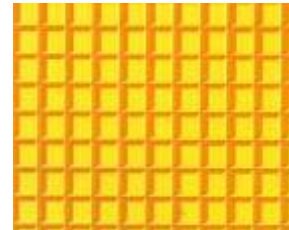
## Regular Designs



3.0 X 0.6 (90°)



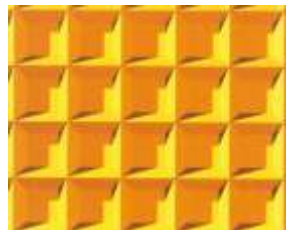
3.0 X 0.6 (45°)



4.0 X 0.6 (90°)



6.0 X 1.0 (45°)



8.0 X 2.0 (90°)



8.0 X 2.0 (60°)



10 X 2.5 (60°)

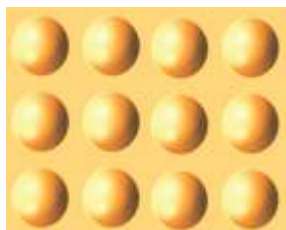


12 X 3.0 (60°)

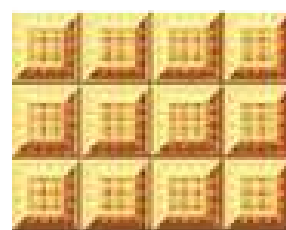


12 X 3.0 (45°)

## Special Designs



Round shell Design



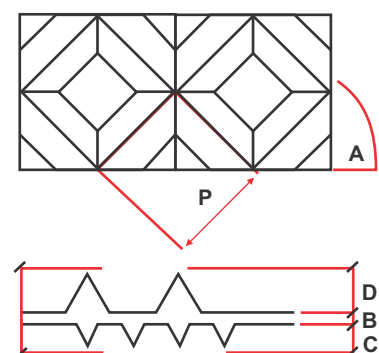
Canape Design



Heart Design



Communion Wafer Design

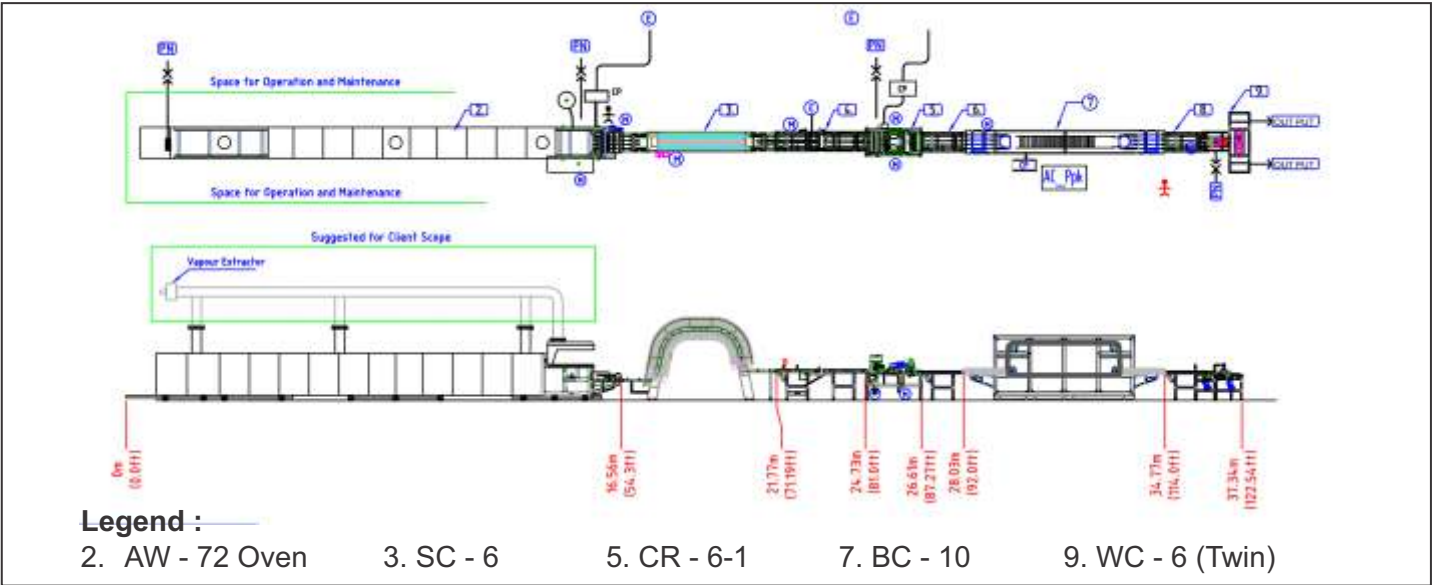


A - Angle of Reeding  
B - Body  
C - Depth of Engraving  
D - Depth of Engraving  
P - Pitch of reeding  
T - Total Thickness

*Design Requirements*



**“AW” Series Plant Layout**





## 'AW' Series Automatic Wafer Baking Machines

Compact wafer production machine AW series suitable for the production of first class quality flat wafers. These machines can be Equipped with 48, 60 & 72 baking plates (tongs) according to the required output. The machine is built with a steel frame of rigid construction. An endless chain conveys the baking plates on their carriers through the baking chamber driven by a chain drive infinitely variable in speed through its range.

The standard size of the baking plates is 500 mm x 350 mm. Also, special size of baking plates can be supplied on request. These baking plates can easily be exchanged to produce wafers of different designs. The oven can be heated by L.P. Gas or if preferred by Electricity.

The "AW" Series 48/60/72 has an motorized pumping

### TECHNICAL DATA :

Type	AW 48	AW 60	AW 72
No. of Baking Plates (tongs)	48	60	72
Output of Wafer Sheets / Hr*	1440	1800	2160
Cream filled Wafer Biscuits Kg/Hr* (approx)	200 Kgs.	250 Kgs.	300 Kgs.
If Gas Heating* LP Gas consumption Kg/Hr*	30-35	37-42	44-48
Electrical Load in Kw (for Drive & Control)	10	10	10
<b>Dimensions in Metres</b>			
Length	10	12	14
Width	1.4	1.4	1.4
Height	2.5	2.5	2.5
Weight in Kgs (apprx.)	8000	10,000	12000
Shipping space in cubic meters (apprx.)	32	40	46

\* Based on 120 Sec baking cycle.

\* The capacities indicated above are suggested values. The exact capacity depends on baking time, recipe and wafer thickness.



SC-6



CR-6



BC-10



MP 100



WC-5



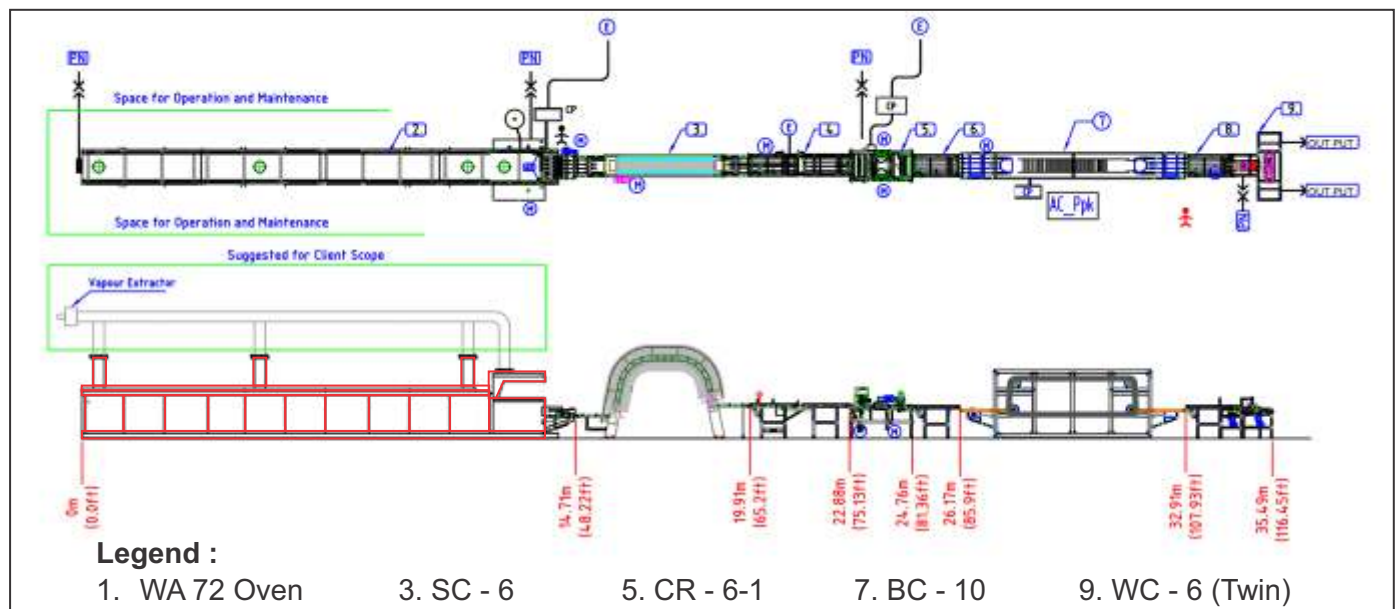
INFO Panel



# Automatic Wafer Biscuit Baking Machine - WA Series



**“WA” Series Plant Layout (WA 72)**







The WA Series of Wafer Biscuit Baking Machine are designed for fully automatic production of wafer sheets with fine medium or deep-reeding, as well as wafer sheets with hollow forms for all types of shapes.

According to the out put required it may be equipped with 48, 60 and 72 baking plates. These baking machines can be heated by L.P.G. only.

Universal triangular gas burners are used for baking . This page details gas heated plants.

## Technical Details

TYPE	WA 48	WA 60	WA 72
No.of Baking Plates (tongs)	48	60	72
Output of wafer Sheets/Hr*	1440	1800	2160
Cream filled Wafer Biscuits in Kg/Hr*(approx)	200-225	250-275	300-325

### IF GAS HEATING\*

L.P.Gas consumption Kgs/hr	30-35	38-42	44-48
Electrical load in Kw (for Drive & Control)	9	9	9

### IF ELECTRIC HEATING\*

Load in Kw (for Electrical Heater)	70	94	118
Consumption in Kw(approx)	56	75	94

### DIMENSIONS IN METRES

Length	10	12	14
Width	1.4	1.4	1.4
Height	2.5	2.5	2.5

### WEIGHT & SHIPPING DETAILS

Weight in Kg(approx)	9000	11250	13250
Shipping space in Cubic Meters (approx)	32	40	46

\* Based on 120 Sec baking cycle.

\*\* The capacities indicated above are suggested values. The exact capacity depends on baking time, recipe and wafer thickness.



SC-6



CR-6



BC-10



WC-5



MP 100

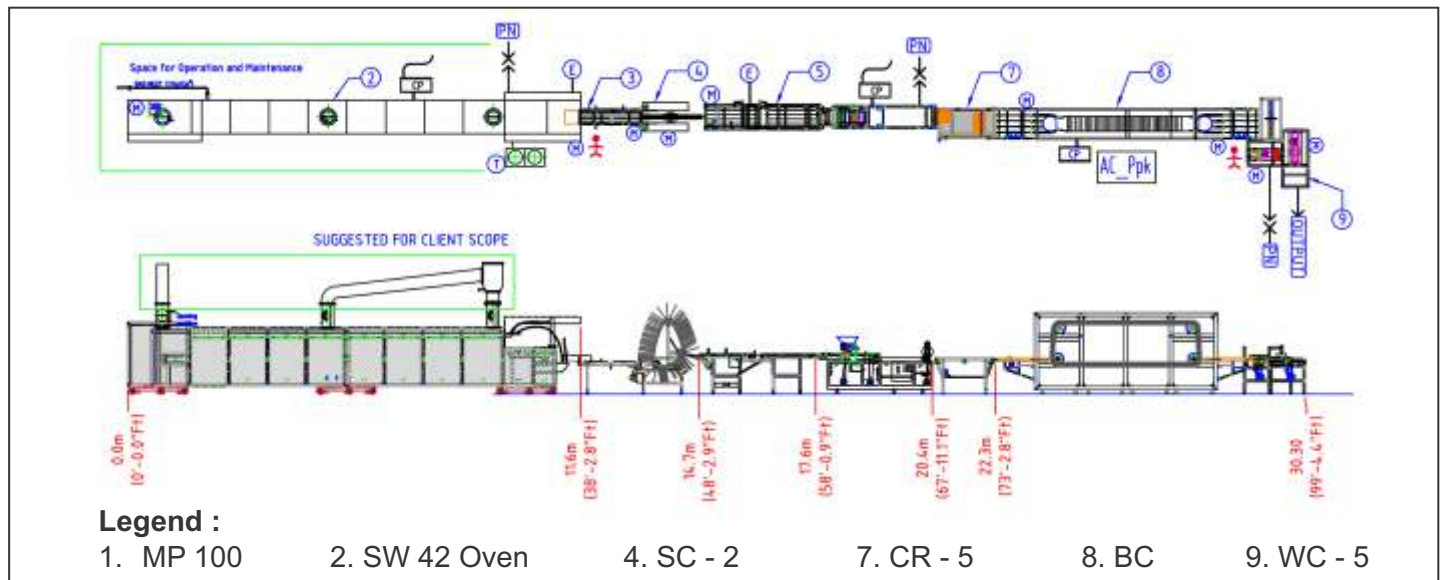


INFO Panel

# Automatic Wafer Biscuit Baking Machine - SW Series



## “SW” Series Plant Layout





The SW wafer oven is finding increasing interest as a cost-efficient and convenient 'Entrance Ticket' to the wafer business.

The reason for this interest is that the oven is part of a whole package of machinery that meets the needs of small producers who want to extend their business as well as those who may be new to industrial production of wafers.

The fully automatic SW lines feature the baking oven, a batter mixer, a wafer sheet cooler, a cream spreader that also builds the wafer books and cutter. SW lines are available in capacities, producing 75 to 200 kgs of cream filled wafer per hour. The oven is equipped with 18, 24, 36, 42 & 48 supported baking plates made of cast iron.

## Output & Technical Details

The table shown below describes the specification of the oven (Baking Cycle 1.5 minutes)

TYPE	SW 18	SW 24	SW 36	SW 42	SW 48
No.of Baking Plates (tongs)	18	24	36	42	48
Output of wafer Sheets/Hr*	640	860	1300	1500	1700
Cream filled Wafer Biscuits in Kg/Hr(apx.)	72-75	96-100	145-150	175-180	190-210

### IF GAS HEATING\*

L.P.Gas consumption Kgs/hr	10-12	14-16	20-23	25-28	28-32
Electrical load in Kw (for Drive & Control)	3.5	3.5	3.5	5.0	7.5

### IF ELECTRIC HEATING\*

Load in Kw (for Electrical Heater)	70	94	141	165	-
Consumption in Kw(approx)	56	75	100	115	-

### DIMENSIONS IN MM

Length	5,750	7,250	10,250	11,700	11,925
Width	1500	1500	1500	1500	1500
Height	2000	2000	2000	2000	2000

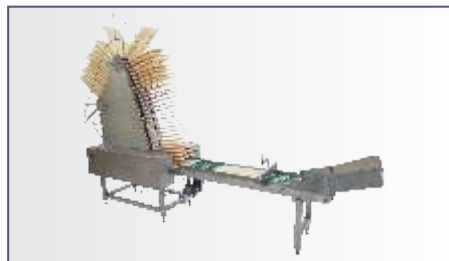
### WEIGHT & SHIPPING DETAILS

Net Weight in Kg(approx)	5,500	7,000	10,000	12,000	14,000
Including export packing Kg (approx)	6,750	8,500	12,500	14,600	15,000
Shipping space in Cubic Meters (approx)	25	30	42	49	50

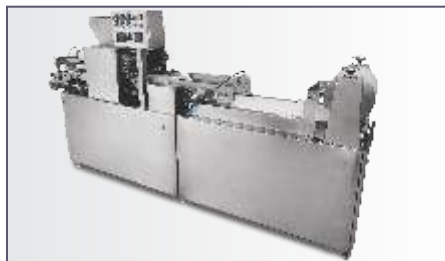
\* The capacities indicated above are suggested values. The exact capacity depends on baking time, recipe and wafers.  
\*\* Shorter oven required longer baking cycles.

#### Note:

The SW-18/24 has mechanical batter pump and SW - 30/36/42 has an motorized pumping.



SC-2



CR-5 (SH)



BC-10



MP 100



WC-5

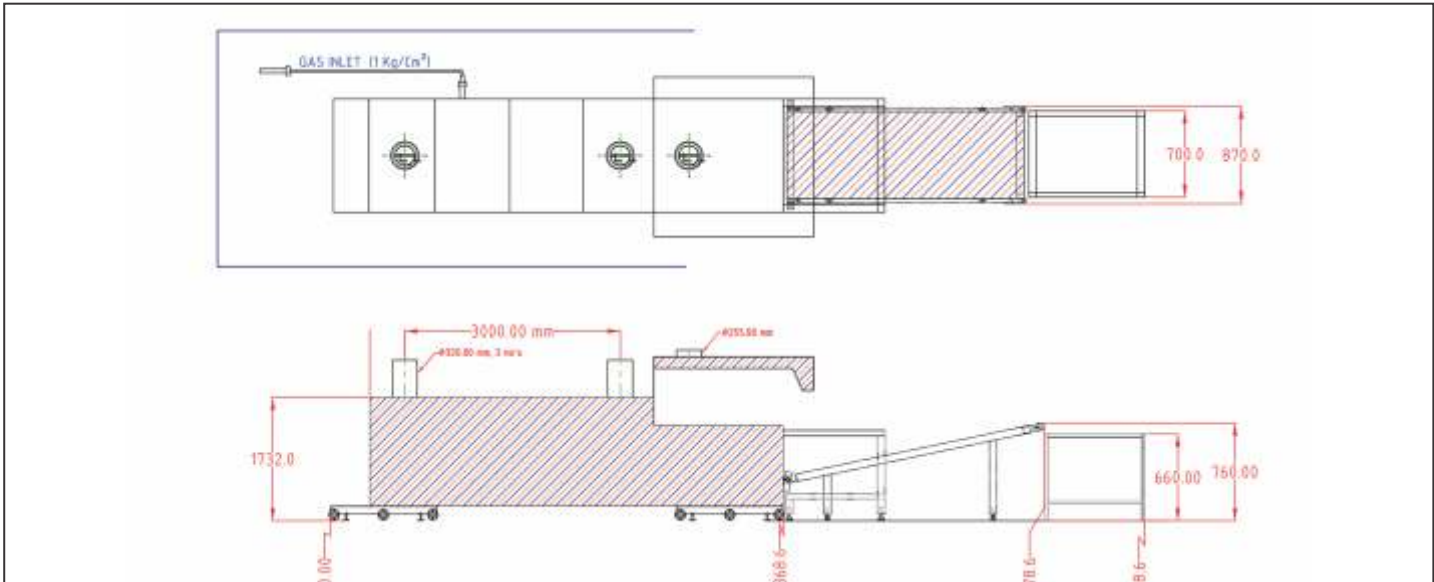


INFO Panel





**“RW” Series Plant Layout**





The specialized wafer baking plant “RW” Series is suitable for the production of first class quality wafers discs. These machines can be Equipped with 60 or more baking plates (tongs) according to the required output. The machine is built with a steel frame of rigid construction. An endless chain conveys the baking plates on their carriers through the baking chamber driven by a chain drive infinitely variable in speed through its range.

The standard size of the baking plates is 500 mm x 175 mm. Also, special size of baking plates can be supplied on request. These baking plates can easily be exchanged to produce wafers discs of different designs. The oven are heated by L.P. Gas.

**The “RW” Series has an motorized pumping.**

### Technical Details

TYPE	RW 60
No.of Baking Plates (tongs)	60
Output of wafer Discs/Hr*	7500

GAS HEATING*	
L.P.Gas consumption Kgs/hr	15 - 20
Electrical load in Kw	5

DIMENSIONS IN MM	
Length	7000
Width	1430
Height	2100

WEIGHT & SHIPPING DETAILS	
Net Weight in Kg(approx)	8,500
Including export packing Kg (approx)	9,000
Shipping space in Cubic Meters (approx)	21.0

Imported Blower



Imported Gas Train



Triangular Burner



TRAY



OVAL



FISH DESIGN



INFO Panel



WT Series wafer plant is used for the production of small capacity cream wafer biscuits for product development and testing also.

They are characterized by a simple mechanism that is sturdy and flexible. These machines are low cost and economical in operation. Depending on the output required, they can be supplied single, 3, 6, 9 or 12 Wafer tongs.

## Batter Preparation

Wheat flour, maize starch, vegetable fat, preservatives, colors etc. is churned into a paste in the batter mixer.

## Operation

The batter is fed to pre-heated wafer tongs by a special dosing device. Baking takes 1.5-3 minutes. The baked sheets are cooled.

## Subsequent Operations are

- Creaming - Manual application of cream on a wafer sheet by a spatula
- Sandwiching - Doubling up the layers to prepare books.
- Cutting - WCM Machine, a screw-operated device completes the wire cutting of wafer book to the desired cut sizes.
- Packing - The cut wafers can be flow wrapped as required.



WCM - Manual Cutting Machine

Technical Details :	WT 1	WT 3	WT 6	WCM
Plate Size in mm	270x370	270x370	270x370	270x370
Output of wafer sheets/hr	30*	90*	240*	Stack Height (mm) 10 to 70
Electric Heating: Connected load in KW	2.5	7.5	15	Min. Cutting Width 16
Current Consumption in KW/Hr	2.0	6	12	—
Cream filled wafers/Hour** (Kgs appx.)	na	10	20-25	Cutting Wire Spring Steel in mm 0.5

### Dimensions (approx. in mm)

Shipping Data	1 Tong x 1	1 Station x 3	3 Station x 2	
Length	750 mm	1420	1420 x 2	1450
Width	440 mm	440 x 1	440 x 2	1130
Height	300 mm	750 x 1	750 x 2	675
Net weight	80	320	640	110
Weight incl. sea worthy packing (appx.)	150	500	900	—
Shipping space in M3	1.0	1.5	2.0	1.0



WT-1 Lab Model  
For Product Testing



## Batter Mixers



We have a series of mixing plant depending on the capacity of the batter required to be made. Consistent batter is required for quality products (cones/wafers). The age of the batter or the time between mixing and use has also a marked and effect on the sheet quality. To ensure that the automatic wafer baking machines are being supplied with batter that is always fresh. It is important to prepare smaller batches at a time.

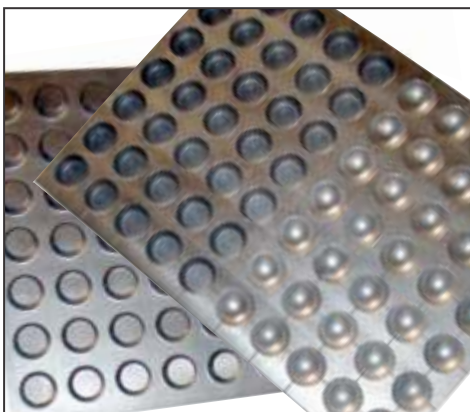
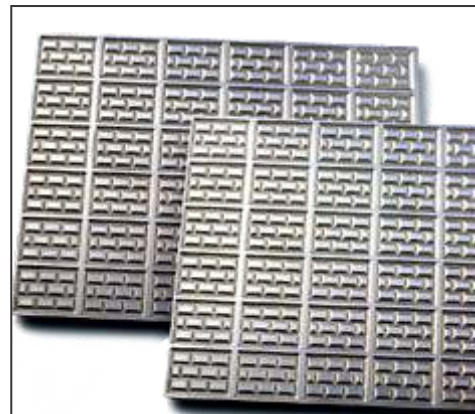
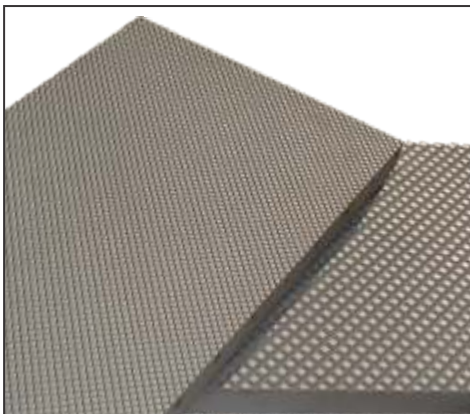
### Features Of MP 100 / 200

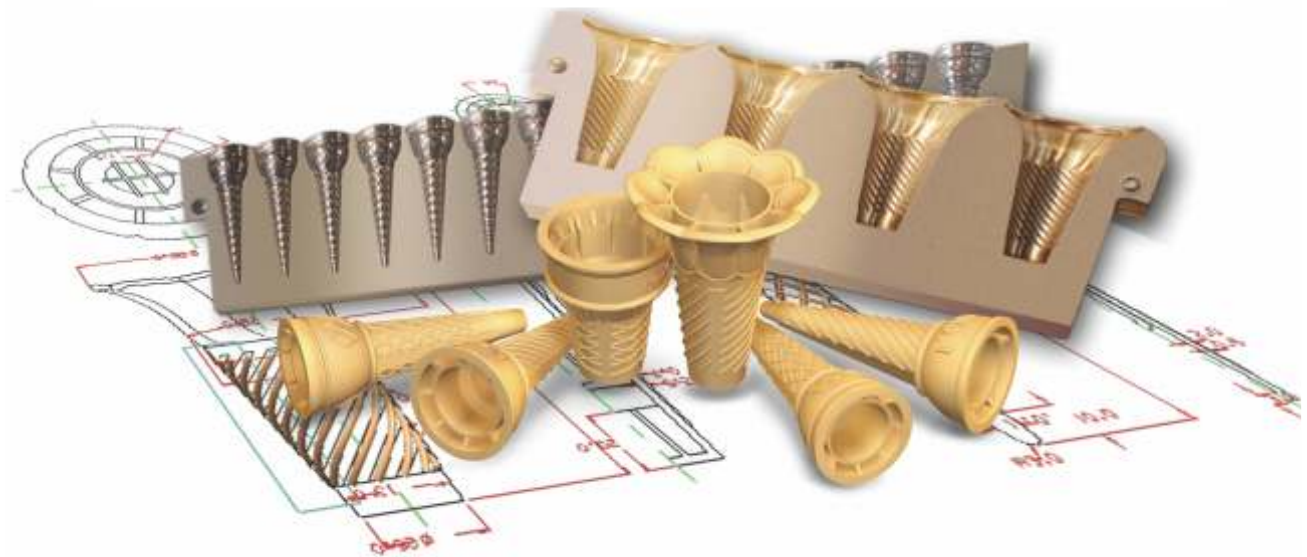
### Technical Details

Batter Mixer	TM 2	TM 3	MP100	MP200
Tank Capacity	65lts	95lts	100lts	150lts
Connected load in Kw (3 phase)	1.2	2.2	4.5	6.0
Length	780	900	1625	2000
Width	780	600	740	1100
Height	1600	1400	1690	1800
Net Weight (apprx)	70 Kgs	90 Kgs	200 Kgs	250 Kgs

“MP” Series is a sophisticated mixing plant in which an extra intermediate holding tank is provided along with the mixer. The selector switch is provided for a variable mixing time. When mixing is complete the mixer shuts itself off automatically and the batter is pumped into an intermediate holding tank. A stirring device is supplied in the holding tank also. From this holding tank the batter can be continuously pumped to the batter depositing station.

## Exchange Baking Moulds - Wafer Plants





**ISO: 9001 - CERTIFIED**

**R & D Engineers**

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