

“RS- Series” Rolled Sugar Cone Machine



.....exciting new possibilities



ROLLED SUGAR CONE MACHINE (RS - Series)

R&D Engineers supply automatic machines for a best quality and precised rolled Sugar Cones. The 'RS-Series' of machines are designed with latest technical standards for an economical results. These machines are clearly laid out and easily accessible.

The bearings and lubricants used are of long life and the links between the baking plate are also maintenance free.



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 outside of the cones. The hinged top baking plates have a limiting ring for giving a thick ring on the top of the cone.

As the top plates close down onto the bottom ones, the limiting ring enters the groove to form a barrier as the batter mix spreads over the plate - this boundary forms the top rim of the cones.

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 take-off 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 cone-rolling unit.



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 centre of the baking plate, but then has to be adjusted for the wafer length.



ROLLING DEVICE

The wafer is taken off the lower plate and handed over to the horizontally formatted rolling device. The rolling which results from this principle is the requirement for a wafer with a distinct squared pattern and an even thickness of the wafer which allows a slow and careful turning of the rolling core.



CONTROL PANEL

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



TECHNICAL DATA:

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
120 sec Cycle Time*							
RS 36	250*250	all types of gas	36	7-10	5	1080-1100	rolled sugar cones, waffle cones, waffle bowls, waffle sheets
RS 48	250*250	all types of gas	48	10-14	5	1440-1500	
RS 60	250*250	all types of gas	60	15-18	5	1800-1900	

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

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

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