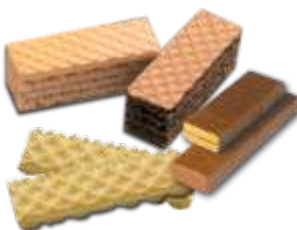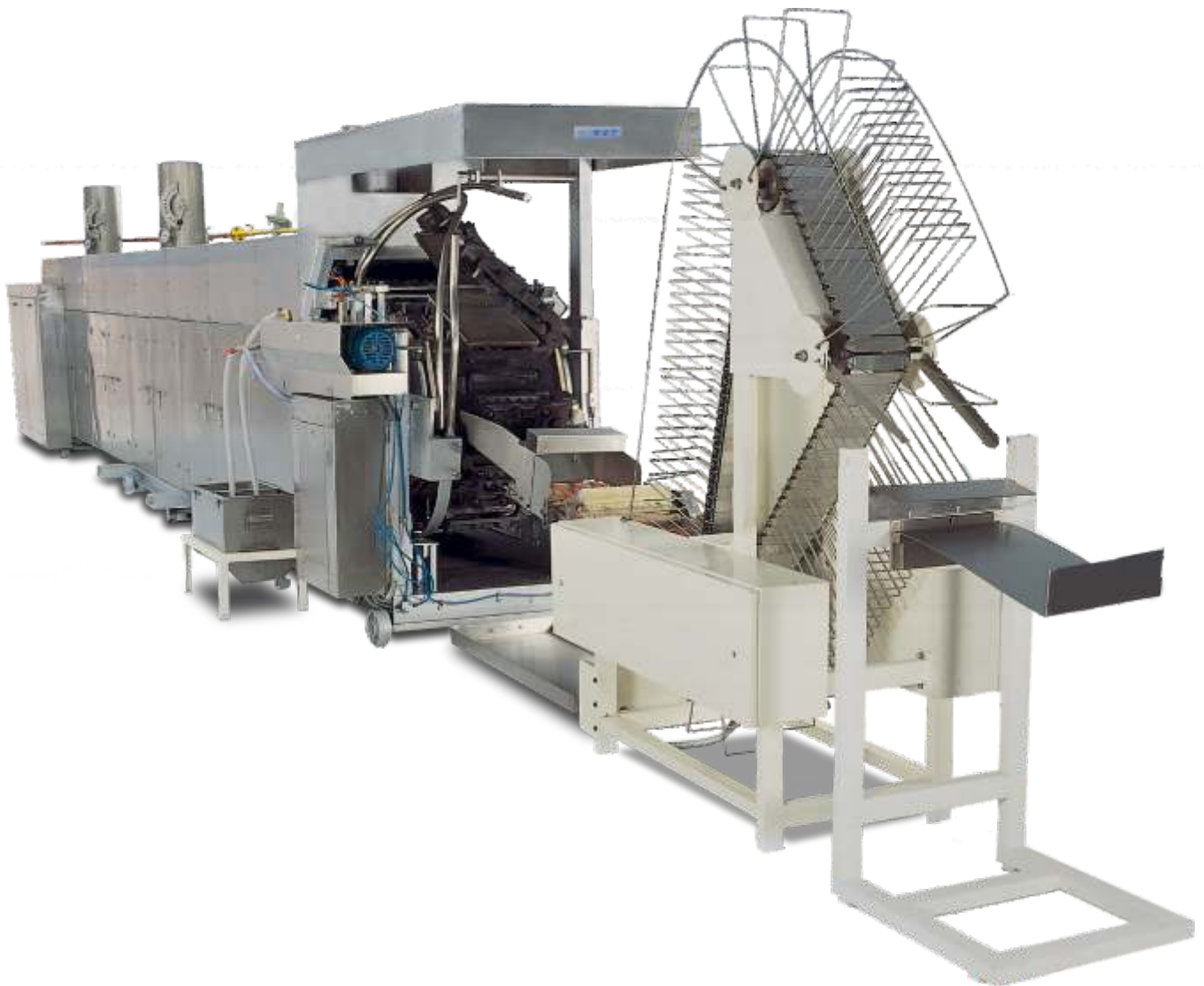# "ZWA" Series Wafer Biscuit Plants

ECONOMICAL ✶ EFFICIENT ✶ LOW FUEL CONSUMPTION ✶ FLEXIBLE ✶ UP GRADABLE

'ZWA' Series Automatic Wafer Baking Machines

The automatic wafer baking machine SW series suitable for the production of first class quality flat wafers. These machines can be Equipped with 18, 24 30 or 36 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 290mm x 460mm. 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.
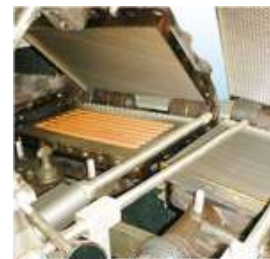
The ZWA-18/24 has mechanical pump and ZWA - 30/36 has an motorized pumping

Heating (either by liquified petroleum gas or electricity)

By Gas : The gas heating system has automatic ignition with safety devices. In the case of gas, air or power failure a automatic cutout device on the heating system will operate. The oven is equipped with special burners. Precise controls for the mixture of gas and air gives high efficiency combustion. On gas heated machines the exterior of baking plates have pyramidal shapes cast-on to give increased surface area and thus better heat exchange.

By Electricity: On electrically heated baking plates, the current is conveyed via copper conductors and by spring loaded contacts to the individual baking plates. The heating the baking plates and insulated. elements are fixed into the baking plates and insulated.

Baking Plates

The plates are made of special alloy. The selection of alloy and casting procedure ensures dimensional stability, a homogenous and dense surface, thermal stability, good heat accumulation characteristics and excellent thermal conductivity. Special finishing is done to ensure trouble free release of wafer sheets. The wafer thickness is quickly and easily and adjusted.

Drive and Controls

The control panel can be mounted at the discharge end of the oven or at a distance of up to one meter for ease of operation. This provides control for the drive, batter pump, blowers and ignition.

The drive is by an electric motor through a gear box and chain drive protected by an overload safety clutch. Baking time is adjustable between 1.5 and 3 minutes by means of potentiometer on the control panel.

Feeding and Sheet take-off

The batter is discharged onto the baking plates by a cam operated pumps. The precision-built pump gives an efficient distribution of batter. Air blowing facility for simple removal of the wafer sheet from the baking plates.

Heating

High Efficiency triangular burners can be adjusted for an extremely even application of heat over the entire surface of the baking plates.

Technical Details

No.of Baking Plates (tongs)	ZWA12	ZWA18	ZWA24	ZWA30	ZWA36
Output of wafer Sheets/Hr*	360	640	860	1080	1300
Cream filled Wafer Biscuits in Kg/Hr*(apx.)	40 - 42	72 - 75	96 - 100	120 - 125	145 - 150
L.P.Gas consumption Kgs/hr	8	10-12	14-16	18-20	20-23
Electrical load in Kw	3.5	3.5	3.5	3.5	3.5
Load in Kw	47	70	94	118	141
Consumption in Kw(approx)	37	56	75	94	100
Length	4,250	5,750	7,250	8,750	10,250
Width	1500	1500	1500	1500	1500
Height	2000	2000	2000	2000	2000
Net Weight in Kg(approx)	3,500	5,500	7,000	8,500	10,000
Including export packing Kg (approx)	4,500	6,750	8,500	10,000	12,500
Shipping space in Cubic Meters (approx)	20	25	30	36	42

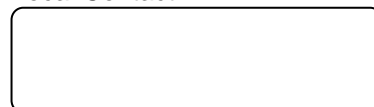*** Based on 100 Sec baking cycle. *Shorter oven required longer baking cycles.**

*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

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