RS-Series - Special Products for Producing Waffle Sheets Using Rich Batter Mix

....exciting new possibilities

Front End Drive

Imported Gas Train

Operator Pannel

Web : www.rndwafers.com
RS - SERIES
We supply automatic machines for a best quality waffle sheet. 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.

As the top plates close down onto the bottom ones, 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 next station.

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 the wafer length. 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.

RS - Punching Machine  Tube Rolling Machine

This device are pneumatically operated;
● feeding of sheet is manually done.
● The punched items discharge onto a tray below.
● It can be used for punching different shapes on “malleable” wafer sheets.
● It is customized to suit various requirements for clients.

Technical Details

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

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

*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