Rolled Sugar Cup Machine
RS Series

with Cup Making attachment

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

<table>
<thead>
<tr>
<th>Types of Rolling Possibilities</th>
<th>Size of Plate (approx)</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 (approx)</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>
<td></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.

*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.