

SW - Swift Series Automatic Wafer Baking Machine



Hardened &
Ground Tracks



Easy Accesibility



Gas Train



Traingle Burner

SW Series Automatic Wafer Baking Machine

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, 30, 36 & 42 supported baking plates made of cast iron.

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.

Sheet take-off

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

| TYPE | SW18 | SW24 | SW30 | SW36 | SW42 |
|---|-------|--------|---------|---------|---------|
| No.of Baking Plates (tongs) | 18 | 24 | 30 | 36 | 42 |
| Output of wafer Sheets/Hr* | 640 | 860 | 1080 | 1300 | 1500 |
| Cream filled Wafer Biscuits in Kg/Hr*(apx.) | 72-75 | 96-100 | 120-125 | 145-150 | 175-180 |
| IF GAS HEATING* | | | | | |
| L.P.Gas consumption Kgs/hr | 10-12 | 14-16 | 18-20 | 20-23 | 25-28 |
| Electrical load in Kw | 3.5 | 3.5 | 3.5 | 3.5 | 5.0 |
| IF ELECTRIC HEATING* | | | | | |
| Load in Kw | 70 | 94 | 118 | 141 | 165 |
| Consumption in Kw(approx) | 56 | 75 | 94 | 100 | 115 |
| DIMENSIONS IN MM | | | | | |
| Length | 5,750 | 7,250 | 8,750 | 10,250 | 11,700 |
| Width | 1500 | 1500 | 1500 | 1500 | 1500 |
| Height | 2000 | 2000 | 2000 | 2000 | 2000 |
| WEIGHT & SHIPPING DETAILS | | | | | |
| Net Weight in Kg(approx) | 5,500 | 7,000 | 8,500 | 10,000 | 12,000 |
| Including export packing Kg (approx) | 6,750 | 8,500 | 10,000 | 12,500 | 14,600 |
| Shipping space in Cubic Meters (approx) | 25 | 30 | 36 | 42 | 49 |

* Based on 100 sec. baking cycle

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

** 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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SW_V4_10_2017