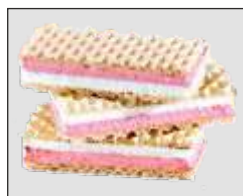
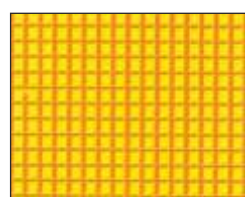
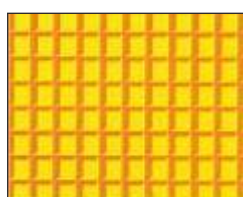


Manual Wafer Biscuit Machine WT - 1



Standard Designs



Your Profit's producer

WT Series Cream wafer plant is used for the production of small capacity cream wafer biscuits for production development and testing also.

They are characterized by simple mechanism that is sturdy and flexible These machines are low cost and economical in operation. Depending on the out put required, they can be supplied single, 3, 6, 9 or 12 Wafer baking tongs.

Baking Plates

The plates are made of special alloy. The selection of alloy and the casting procedure ensures dimensional stability, a homogeneous 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 adjusted by applying spacing shims.

Batter Preparation

Wheat flour, maize starch, vegetable fat, preservatives, colors etc is churned into a paste in the batter mixer.

Operation

The batter is fed to pre-heated wafer tongs by a special dosing device. Baking takes 1.5-3 minutes. The baked sheets are cooled.

Subsequent Operations are

- a) Creaming : Manual application of cream on a wafer sheets by a spatula
- b) Sandwiching : Double up the layers to prepare books.
- c) Cutting : WCM Machine a screw operated device complete the wire cutting of wafer book to the desired cut sizes.
- d) Packing : The cut wafers can be flow wrapped as required.

Technical Details	WT - 1
Plate Size in mm	270x370
Out put of wafer sheet / hr	30*
Electric Heating Connected load in KW	2.5
Current Consumption in KW/hr	2.0
Cream filled wafers/hour**(Kgs apprx.)	4

Dimensions (approx.in mm)

Shipping Data	1 Tong X 1
Length	750 mm
Width	440 mm
Height	300 mm
Net weight	80
Weight incl. sea worthy packing (approx.)	150
Shipping space in M ³	1.0

*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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