The ‘ZAW’ Series are efficient ovens for the large scale production of all kinds of ice cream cones, moulded sugar cones, cups and hollow wafers. According to the output required these machines are supplied with 18, 24, 30, 36 baking moulds or higher. These ovens can be heated by Liquid Petroleum Gas (LP Gas) or Electricity. An automatic stacking device can be supplied as an extra. The machine is driven by a powerful motor, over a gear box. The baking speed can be varied between 1.5 - 4 minutes (approx).

**Baking Moulds**
The baking moulds are mounted on carriages fitted on to an endless chain. These moulds pass under an automatic batter depositor at a selected speed between 90sec. to 3 minutes. The batter pump is synchronized with the movement of the moulds to ensure accurate injection of the batter into the center of the mould. On emerging from the oven an automatic stripping device removes the waste batter. These moulds automatically open and the baked cones are ejected onto the stacking conveyor and are subsequently packed.

The baking moulds are manufactured from special quality cast alloy to ensure dimensional stability, homogenous and dense surface, to enable thermal stability and heat accumulation and excellent thermal conductivity. The diameter of cones decides the number of cavities in the moulds. The mould carriages is so designed to give a quick changeover from one set of moulds to another for the production of a different size of cone.

The efficient insulation of the baking chamber gives a minimum loss of heat and efficient utilization of energy.

**Advantages !**

- Imported Blower
- Imported Gas Train
- Advanced Door Insulation & Access
**Batter Depositor**
The depositing head of the batter depositor moves at the same speed as the baking moulds and so deposits the liquid batter centrally in the mould engravings.

**Stripping Device**
The cam-operated stripping knife, removes the small lumps of the batter that form on the outside of the moulds at the steam slots during the process.

**Cone Ejector**
The ejector mandrel, synchronized with the speed of the passing moulds, move into loosen the cones from the open baking mould. The cones then drop into the chutes feeding onto the conveyor of the stacking device.

**Gas Burners**
Efficiently designed burners ensure uniform heat for even baking characteristics. It also ensures an optimal gas consumption.

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**Output Possibility**
This data given underneath describes for baking machines on LP Gas heating (Baking cycle 1.5 minutes)

<table>
<thead>
<tr>
<th>Type</th>
<th>ZAW 12</th>
<th>ZAW 18</th>
<th>ZAW 24</th>
<th>ZAW 30</th>
<th>ZAW 36</th>
</tr>
</thead>
<tbody>
<tr>
<td>Approx.Hourly output at cone diameter of</td>
<td>Cones</td>
<td>Cones</td>
<td>Cones</td>
<td>Cones</td>
<td>Cones</td>
</tr>
<tr>
<td>Up to 29 mm (11 cones/mould)</td>
<td>3900</td>
<td>7900</td>
<td>10500</td>
<td>13200</td>
<td>16000</td>
</tr>
<tr>
<td>Up to 32 mm (10 cones/mould)</td>
<td>3600</td>
<td>7200</td>
<td>9600</td>
<td>12000</td>
<td>16000</td>
</tr>
<tr>
<td>Up to 36 mm (9 cones/mould)</td>
<td>3240</td>
<td>6500</td>
<td>8600</td>
<td>10800</td>
<td>12900</td>
</tr>
<tr>
<td>Up to 41 mm (8 cones/mould)</td>
<td>2880</td>
<td>5800</td>
<td>7700</td>
<td>9600</td>
<td>11500</td>
</tr>
<tr>
<td>Up to 47 mm (7 cones/mould)</td>
<td>2520</td>
<td>5000</td>
<td>6700</td>
<td>8400</td>
<td>10100</td>
</tr>
<tr>
<td>Up to 56 mm (6 cones/mould)</td>
<td>2160</td>
<td>4300</td>
<td>5700</td>
<td>7200</td>
<td>8600</td>
</tr>
<tr>
<td>Up to 68 mm (5 cones/mould)</td>
<td>1800</td>
<td>3600</td>
<td>4800</td>
<td>6000</td>
<td>7200</td>
</tr>
</tbody>
</table>

**Technical Data**

**IF GAS HEATING**

- LP Gas consumption Kg. per hour approx.: 4-8, 8-12, 12-15, 15-18, 18-21
- Electrical load in KW* (for L.P Gas): 3.2, 3.2, 3.2, 4.0, 4.0

**IF ELECTRIC HEATING**

- Electric load in KW*: 45, 65, 87, 108, 130
- Consumption in KW*: 35, 46, 62, 77, 92

**Dimensions (without automatic staking device)**

- Length in metres: 3.6, 4.8, 6.0, 7.2, 8.4
- Width in metres: 1.1, 1.1, 1.1, 1.1, 1.1
- Height in metres: 1.7, 1.7, 1.7, 1.7, 1.7

**Weight & Shipping Details**

- Net Weight Kgs: 3000, 4000, 5000, 6000, 7000
- Weight (Gross) Kgs-Basic Essential: 4250, 5250, 6500, 7500, 8500
- Weight (Gross) - seaworthy packing in: 11, 18, 25, 36, 47

*Modifications Reserved
* The capacities indicated above are maximum values. The exact capacity depends on baking time, recipe and cone size etc.,
** If Sugar is used in the batter recipe, the production capacity would reduce.
*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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