



ISO: 9001 - CERTIFIED

ZE Series Semi Automatic Cone Baking Machine



The ZE series of semi-automatic machines are used for baking ice cream cones, moulded sugar cone and cups. These machines are easy to use and robust. The heating is by electrical heaters designed to optimize energy use and thermal distribution; This machine is flexible for high production on nonstop basis for 24 hours.

The upper section of the machine holds the male portion of the moulds. The lower section holds the female portion of the moulds. The two side pillars are used as guides for vertical opening and closing of the baking moulds. Depending on the diameter of the product, the moulds sections consists of four to six rows of dies. Each is customized for clients specification for a mould fitted on the machine.

Procedure

Batter preparation: A mixture of wheat flour, maize starch, vegetable fat, preservative colors etc., is churned into a paste in a suitable batter mixer.

The batter is infused by means of a very exact, adjustable batter depositing device on the preheated moulds. The moulds are equipped with electrical heaters. A single movement will open the mould and eject the cones. The cones are subsequently packed.

Operation

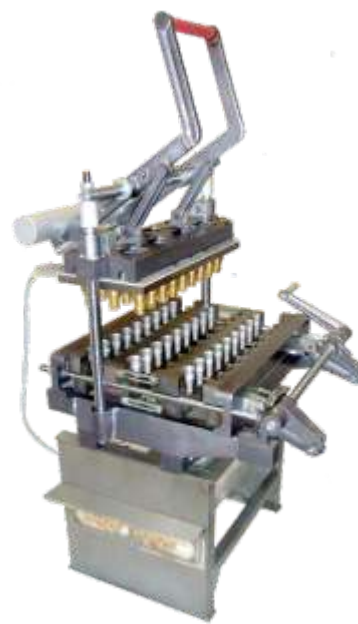
The mould is opened and closed by levers. The moulds are provided with a special closing device. Heating is by electricity. Cones are automatically ejected into a container at the end of the baking cycle when the lower mould is opened. These baking machines can be operated by an unskilled worker performing a few simple actions.

Output Possibility

Diameter (mm)	Output per hour	Rows	Cavities	Total
20	4,500	Six	25	150
24	3,780	Six	21	126
27	3,420	Six	19	114
31	3,060	Six	17	102
33	2,880	Six	16	96
42	1,950	Five	13	65
46	1,800	Five	12	60
56	1,200	Four	10	40
63	810	Three	9	27

Technical Data

Dimensions in mm	
Length	1200
Width	1300
Height	1700
Weight (approx. in Kg.)	
Net Weight	450
Packed for shipping	530
Electrical Connected Load	9 - 12
Shipping ³ Volume M	2.0



Special Edition-ZE 50 Plus

* 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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