

## 'AW' Series Automatic Wafer Baking Machines

Compact wafer production machine AW series suitable for the production of first class quality flat wafers. These machines can be Equipped with 48, 60 & 72 baking plates (tongs) according to the required output. The machine is built with a steel frame of rigid construction. An endless chain conveys the baking plates through the baking chamber driven by a chain drive infinitely variable in speed through its range.

The standard size of the baking plates is 500 mm x 350 mm. Also, special size of baking plates can be supplied on request. These baking plates can easily be exchanged to produce wafers of different designs. The oven can be heated by L.P. Gas or if preferred by Electricity.

The "AW" Series 48/60/72 has an motorized pumping

### 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.

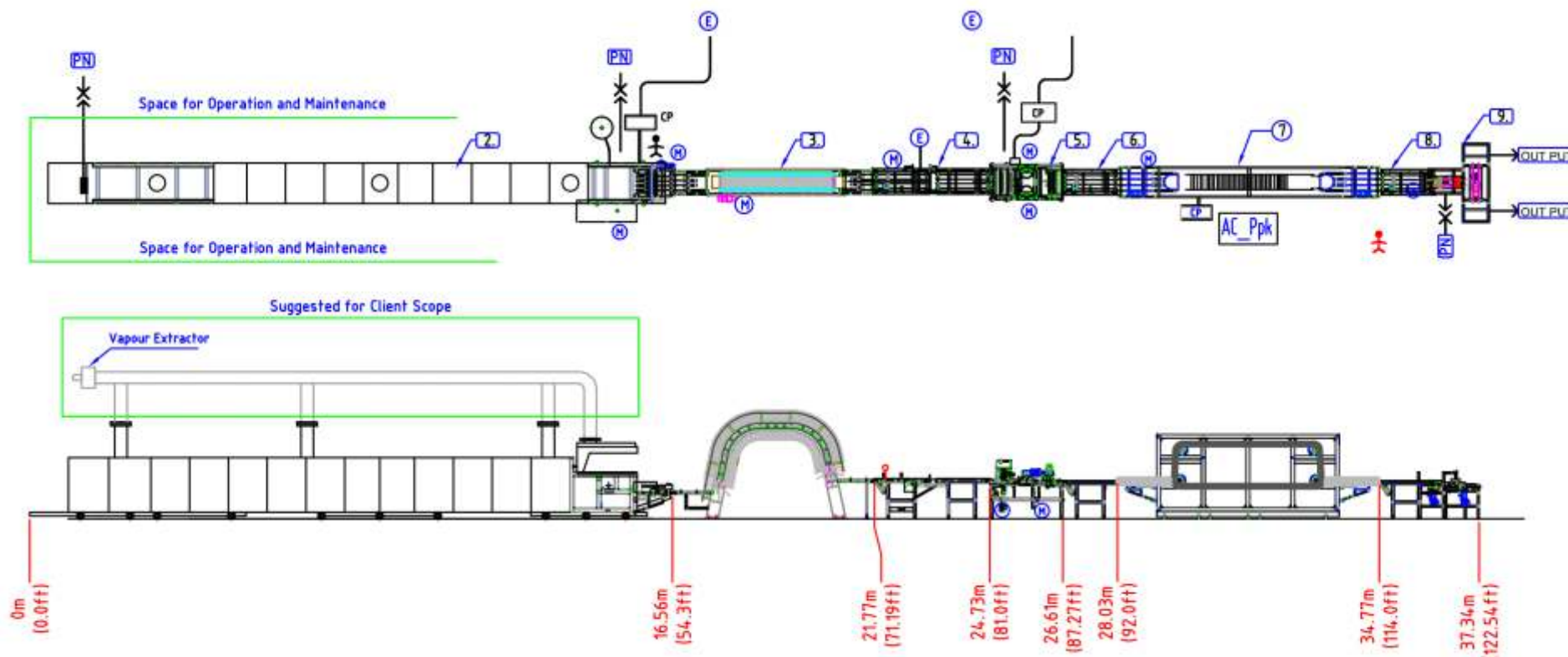
The drive is by an electric motor through a gear box and chain drive protected by an overload safety clutch. Baking time is adjustable between 1.5 and 3 minutes by means of potentiometer on the control panel.

### Sheet take-off

Air blowing facility for simple removal of the wafer sheet from the baking plates.

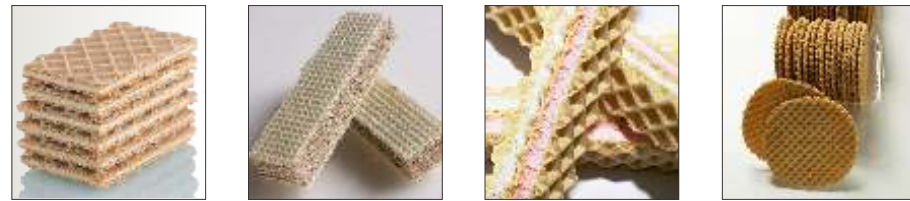
### Heating

High Efficiency triangular burners can be adjusted for an extremely even application of heat over the entire surface of the baking plates.



### Legend

- 1 AW - 72 Oven
- 3 SC-6 Sheet Cooler
- 4 Conveyor
- 5 CR - 6 Creaming Machine
- 7 BC - 10 Book Cooler
- 9 WC - 6 (Twin) Wafer Cutting Machine



**“AW” - Series  
Compact wafer Production Plant**



Rollers



Info Panel



Doors

**BAKING OF WAFER SHEETS**

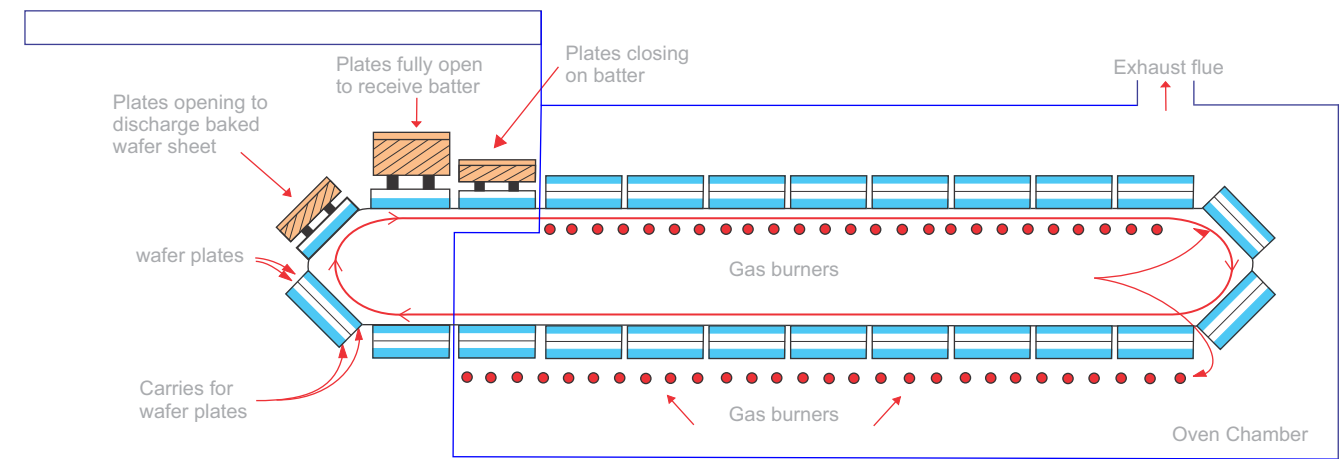
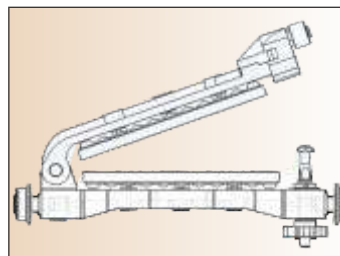
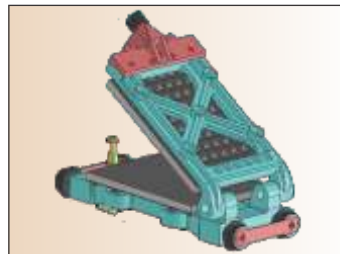


Diagram (not to scale) showing principles of construction of a 24 plate gas-fired wafer oven

**TECHNICAL DATA :**



Type	AW 48	AW 60	AW 72
No. of Baking Plates (tongs)	48	60	72
Output of Wafer Sheets / Hr*	1440	1800	2160
Cream filled Wafer Biscuits Kg/Hr* (approx)	200 Kgs.	250 Kgs.	300 Kgs.
If Gas Heating* LP Gas consumption Kg/Hr*	30-35	37-42	44-48
Electrical Load in Kw (for Drive & Control)	10	10	10
<b>Dimensions in Metres</b>			
Length	10	12	14
Width	1.4	1.4	1.4
Height	2.5	2.5	2.5
Weight in Kgs (apprx.)	8000	10,000	12000
Shipping space in cubic meters (apprx.)	32	40	46

\* Based on 120 Sec baking cycle.  
\* The capacities indicated above are suggested values. The exact capacity depends on baking time, recipe and wafer thickness.

All rights reserved. No part of this brochure may be reproduced or transmitted in any form or by any means, electrical or mechanical including photocopying, recording or by any other form of information storage or retrieval system without permission in writing from the publisher.

R&D Engineers adopts a policy of continuous improvement and whilst every effort has been made to provide accurate and up to date information, the information contained in this brochure should be used for guidance purpose only and does not form part of any contract.

The technical data and illustrations are subject to change without notice

Manufacturer & Exporter

**R & D Engineers**

A - 41, IDA Kukatpally, Phase II, Road No.4,  
Vai I.E. Gandhi Nagar, Hyderabad - 500 037. INDIA.  
Phone: +91-40-2340 2682, 2307 9121  
Fax : +91-40-2307 8668

- ICE CREAM CONE MACHINES
- SPECIALITY WAFER MACHINE
- ROLLED SUGAR CONE MACHINE
- BELGIAN WAFFLE BAKER