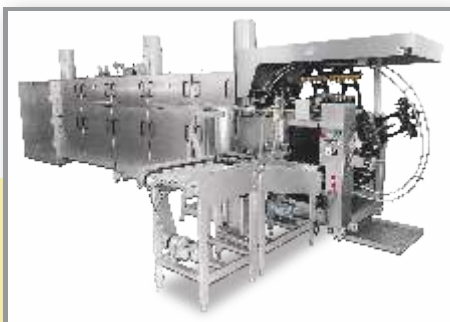
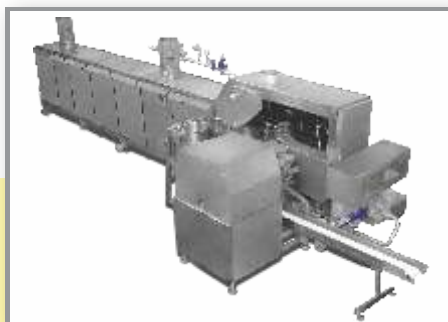




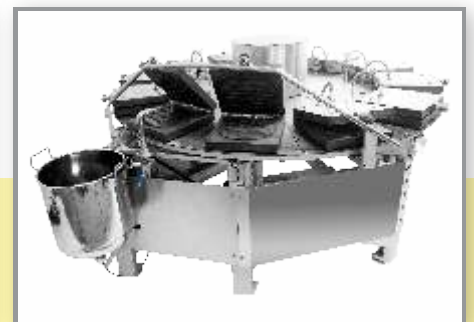
Profitable Ideas for Ice Cream Cones



“ZAW” Machine

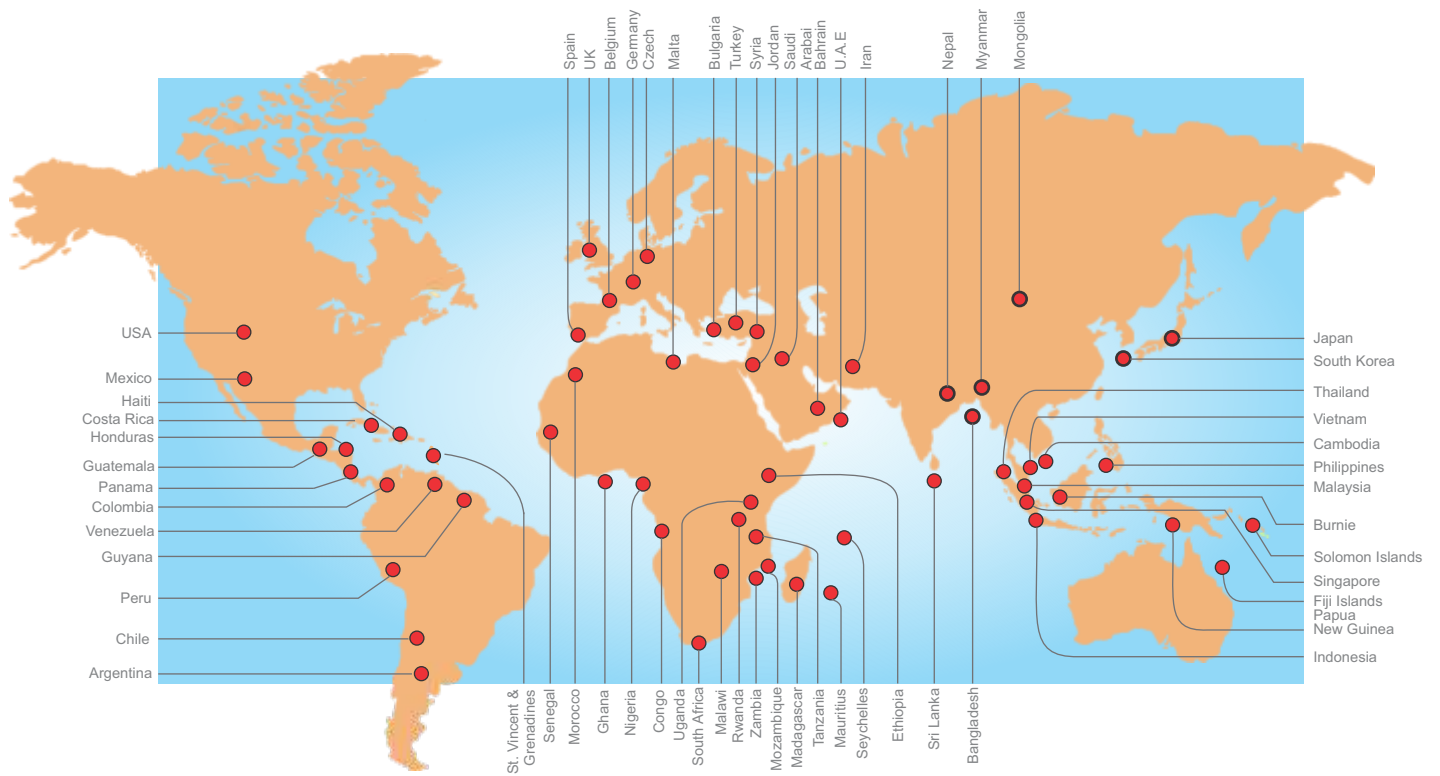


“RS” Machine



“RS TT” Machine

R & D Family World Wide



Our Certifications

Established in 1991, R&D Engineers is India's foremost manufacturer of baking machines for Wafer Biscuits, Ice Cream Cones and Rolled Sugar Cones. We are located in Hyderabad India.

Our clientele are market leaders from food, bakery, chocolates, and confectionery to hotel and restaurant industry.

R&D Engineers team of engineers guarantee a high quality of production. The professional team works with the aim of customer satisfaction by implementing new technical developments, giving optimum solutions, which increase the competitiveness of professional manufacturers and allow them to make attractive and quality products at a reasonable price.



CE Certified



ISO 9001:2015 Certified

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5 Ice Cream Cone Baking Machines



ZE



ZAW

7 Batter Mixers



RS CONE



RS CUP

8 RS Series



RS TT 1



RS TT 2

10 RS TT Series

Ice Cream Cone Design Selection Guide - Moulded Cones

These designs are intended to illustrate the various die possibilities
This is a short representation of the vast selection possible



II. Premium Cone Designs



III. Special Cone Designs



* Only possible with 'ZAW' series plant

** Only possible with 'ZE' series plant

Automatic Ice Cream Cone Baking Machine - ZAW Series

The Automatic Ice-Cream Cone Baking Machine 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 or 36 baking moulds or higher. The oven can be heated by Liquified 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).



Output Possibility

The table shown below describes the specification of the LP Gas heated oven (Baking Cycle 1.5 minutes) *

Type	ZAW 12	ZAW 18	ZAW 24	ZAW 30	ZAW 36	ZAW 48
Approx.Hourly output at cone diameter of	Cones	Cones	Cones	Cones	Cones	Cones
Up to 29mm (11 cones/mould)	3900	7900	10500	13200	16000	21100
Up to 32mm (10 cones/mould)	3600	7200	9600	12000	14400	19200
Up to 36mm (9 cones/mould)	3240	6500	8600	10800	12900	17300
Up to 41mm (8 cones/mould)	2880	5800	7700	9600	11500	15300
Up to 47mm (7 cones/mould)	2520	5000	6700	8400	10100	13400
Up to 56mm (6 cones/mould)	2160	4300	5700	7200	8600	11500
Up to 68mm (5 cones/mould)	1800	3600	4800	6000	7200	9600

Technical Data

For Plants With Gas Heating

LP Gas consumption Kg. Per hour approx	4-8	8-12	12-15	15-18	18-21	27
Electrical load in KW (for LP Gas heated plant)	3.2	3.2	3.2	4.0	4.0	6.0

For Plants With Electric Heating

Electrical load in KW	X	65	87	X	130	X
Consumption in KW	X	46	62	X	92	X

DIMENSIONS (without Automatic Staking Device)

Length in Metres	3.6	4.8	6.0	7.2	8.4	9.6
Width in Metres	1.2	1.8	1.2	1.2	1.2	1.1
Height in Metres	1.8	1.8	1.8	1.8	1.8	1.8

WEIGHT & SHIPPING DETAILS

Weight Net Kgs.	3000	4000	5000	6000	7000	10500
Weight (Gross) Kgs - Basic Essential Packing	4250	5250	6500	7500	8500	11500
Weight (Gross) - seaworthy packing in M ³	11	18	25	36	47	-

★ Cup design & Sugar Cones take longer baking time

★★ Special Edition are available for ZAW 48 model.



Semi Automatic Ice Cream Cone Baking Machine - ZE Series



ZE 50/ Z 7



Special Edition: ZE 50 (plus)

- Silicone coated frame work
- SS Machine stand



ZE 25



ZE 50 PN

ZE Series

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 machine is customized for clients specification for a mould fitted on the machine.

ZE 50 Series : It can be used for producing cones up to 120 mm height

Z 7 Series : It can be used for producing cones for extra long length up to 150 mm. It is a special Edition

ZE 50 Output*

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/Four	12	60
56	1,200	Four	10	40
63	810	Three	9	27

Technical Data*

Dimensions in mm	ZE 50/ ZE 50-PN	Z 7	ZE 25
Length	1200	1200	560
Width	1300	1300	680
Height	1700/1900	1700	1400

Weight (approx. In Kg.)

Net Weight	450/475	500	250
Packed for shipping	530	530	Gross Wt.300
Electrical Connected Load	9-12	9-12	7.5-9
Shipping Volume M ³	2.0	2.0	1.0

* May vary with cone design, recipe, ingredients selection.

Batter Mixers



**TM2
(standard)**



**TM3
(standard)**



**TM3 Sp
(with control panel)**



MP-100 / 200

We have a series of mixing plant depending on the capacity of the batter required to be made. Consistent batter is required for quality products (cones/wafers). The age of the batter or the time between mixing and use has also a marked and effect on the sheet quality. To ensure that the automatic wafer baking machines are being supplied with batter that is always fresh. It is important to prepare smaller batches at a time.

Features Of MP 100 / 200

“MP” Series is a sophisticated mixing plant in which an extra intermediate holding tank is provided along with the mixer. The selector switch is provided for a variable mixing time. When mixing is complete the mixer shuts itself off automatically and the batter is pumped into an intermediate holding tank. A stirring device is supplied in the holding tank also. From this holding tank the batter can be continuously pumped to the batter depositing station.

Lab Model Baking Machines



ZA-1 Lab Model



WT-1 Lab Model



RSCM 101 Model



BW 101 Model

Technical Details

Batter Mixer	TM 2	TM 3	MP100	MP200
Tank Capacity	65lts	95lts	100lts	150lts
Connected load in Kw (3 phase)	1.2	2.2	4.5	6.0
Length	780	900	1625	2000
Width	780	600	740	1100
Height	1600	1400	1690	1800
Net Weight (apprx)	70 Kgs	90 Kgs	200 Kgs	250 Kgs

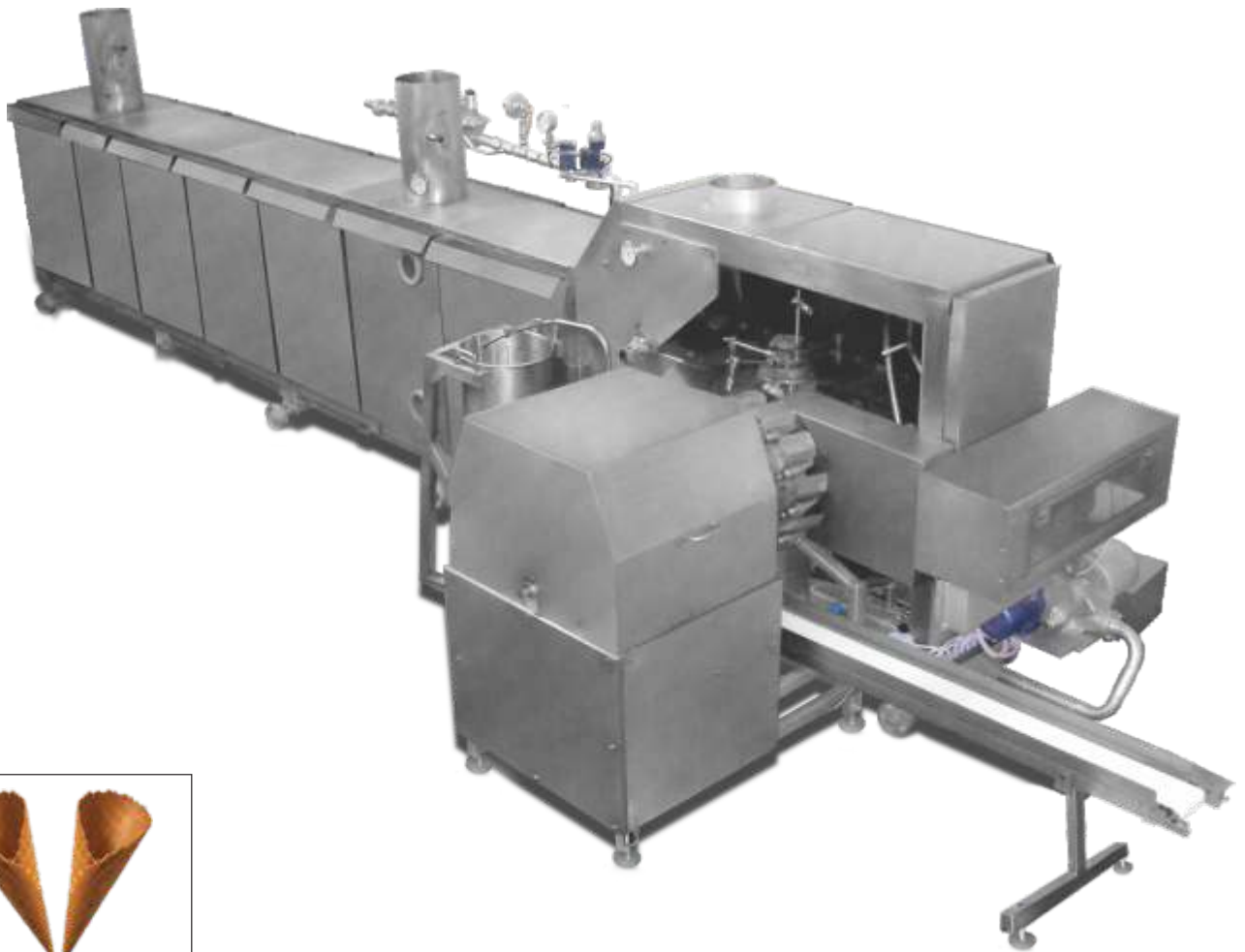
Technical Details ZA-1 / WT-1

Lab Model	ZA-1	WT-1
Out put of wafer sheets/hr		30*
Electrical Connected Load in kw	4.0*	2.5
Length	1030	750
Width	800	440
Height	1200	300
Net Weight (apprx)	150 Kgs	80 Kgs

* May vary with cone design, recipe, ingredients selection.

Automatic Rolled Sugar Cone Baking Machine - RS Series

We supply automatic machines for a best quality and precise rolled sugar cones. The 'RS-Series' of machines are designed with latest technical standards for an economical results. These machines are clearly laid out and easily accessible. The bearings and lubricants used are of long life and the links between the baking plate are also maintenance free.



Technical Data

Types of Ovens	Size of Plate (apprx) <mm'mm>	Types of heating (all types of gas; Propane, Butane, Natural gas)+	Number of tongs/ multiple usage	Gas consumption per hour (apprx)	Electrical load in KW	Production capacity <pcs/h>	Possible Products
60 Sec Cycle Time*							
RS 36	250*250	all types of gas	36	7-10	5	2000+	Rolled Sugar Cones Waffle Cones, Waffle Bowls, Waffel Sheets
RS 48	250*250	all types of gas	48	10-14	5	2750+	
RS 60	250*250	all types of gas	60	15-18	5	3600+	

* The capacities indicated above are maximum values. The exact capacity depends on baking time, recipe and cone size



Automatic Rolled Sugar Cup Baking Machine - RS Series

We supply automatic machines for best quality and precise rolled sugar cups. The 'RS-Series' of machines are designed with latest technical standards for economical results. These machines are clearly laid out and easily accessible.



Cup Making Attachment

The wafer is taken off the lower plate & moves over to cup punching station that results in the cup formation.



Semi Automatic Rolled Sugar Cone Baking Machine - RS TT Series

RS TT Series - Baking Ovens

We supply semi automatic machines produces rolled sugar cones, cups or rolls. It is equipped with 9, 12 & 18 baking stations. These machines are designed with latest technical standards for an economical results. These machines are clearly laid out and easily accessible. The bearings and lubricants used are of long life and the links between the baking plate are also maintenance free Baking Plates.

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.

It can be equipped with 9 - 12 - 18 baking stations



RS TT - 1
Standard Plate Size : 230 x 230



RS TT - 2
Large Plate Size : 300 x 300
(Heavy duty Model)

TECHNICAL DATA - RS TT 1 / RS TT 2 :

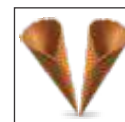
Types of Oven	Size of Plate (apprx) <mm'mm>	Type of heating (Electric)	Number of tongs/ multiple usage	Electrical load in KW	Production capacity <pcs/h>
120 sec Cycle Time*					
RS TT- 9	230 x 230	Elec	9	14.0	270
RS TT-12	230 x 230	Elec	12	19.0	360
RS TT-18	230 x 230	Elec	18	28.0	540

Types of Oven	Size of Plate (apprx) <mm'mm>	Electrical load in KW	Production capacity <pcs/h>
90 sec Cycle Time*			
RSTT 2 - 9 Spl.	300 x 300	20+	360
RSTT 2-12 Spl.	300 x 300	30+	480
RSTT 2-18 Spl.	300 x 300	38+	720

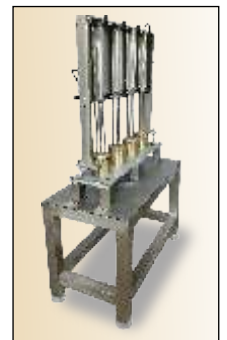
Disc Punching



RS-RD 2 Rolling Device



Bowl Punching

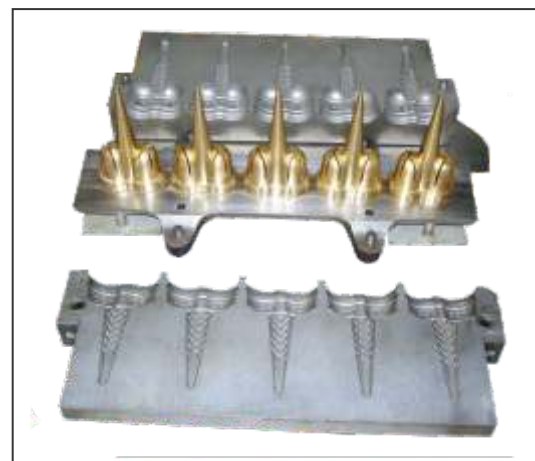
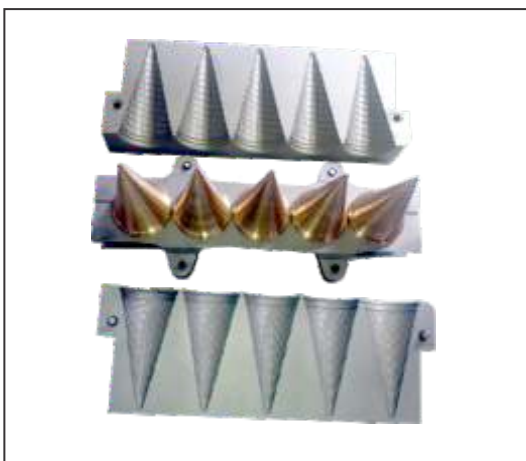


Exchange Baking Moulds - Cone Plants

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.

Customization: It can be suited for other plants too. Ask for details.





ISO: 9001 - CERTIFIED

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Our Factory

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