

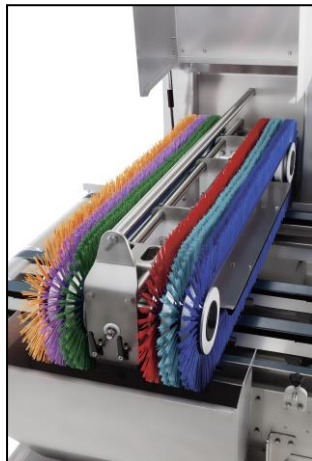
Universal Baking Tray Cleaning Unit BELT



Sample photo

Description:

The machine was developed specifically for cleaning **profiled baking trays** such as baking moulds, **baguettes and baking trays with 2, 3 and 4 edges**. It is best suited for removing flour dust, sesame seeds, poppy seeds and lightly baked-on dough remains from the baking tray. The cleaning capacity is up to 1,200 baking trays per hour, only by **dry cleaning system**.



Cleaning occurs via belt brushes that rotate at a right angle to the direction of travel. The brushes can adjust optimally to the baking tray's contours, and the baking remains are transported sideways from the baking tray. The belt brushes move in opposite directions to each other so that dents, depressions, pits, etc. are also cleaned.

With the help of the support centring device, the baking tray is placed by hand on the belt conveyor and moved through the cleaning unit. The cleaned baking tray is then removed by hand from the cleaning unit, or transferred to a downstream conveyor belt or transferred for oiling.

The low-maintenance system is very easy to operate. It only requires regular cleaning. The modular design makes it easy to realise additional customer requirements.

As an option, a **pre-cleaning unit** with a circular brush can be added. This is intended especially for badly caked-on residues on baking trays without edges or with 2 edges. By simply swinging up the pre-cleaning unit, it can also be used to clean baguette trays or baking trays with 4 edges.

Baking trays of various widths can also be cleaned by using optional guiding rails.



Pre-cleaner unit

Subject to misprints and errors and to design modifications and changes in construction in connection with continuing development.

Universal Baking Tray Cleaning Unit BELT



Technical Data:

	Cleaning width			
	600 mm	700 mm	800 mm	1000 mm
Cleaning capacity	max. 1200 baking trays per hour			
Temperature of baking tray	max. 70 °C			
Infeed height	845 mm			
Connected load	2 kW			
Conveyor speed	17 m / min.			
Number of brushes	2x3 pieces (adapted to customer requirements)			
Design	CE standard			
Machine dimensions LxWxH	1350 x 1500 x 1400 mm	1350 x 1600 x 1400 mm	1350 x 1700 x 1400 mm	1350 x 1800 x 1400 mm
Space requirement LxWxH	3000 x 2700 x 2700 mm	3000 x 2800 x 2800 mm	3000 x 2900x 2800 mm	3000 x 3000 x 2800 mm
Voltage	400 V 50 Hz 3P+N+PE 460 V 60 Hz 3P+N+PE *) 600 V 60Hz 3P+PE *)			

*) Special voltage available at extra charge

Standard equipment:

- hygienic design
- mobile frame, stainless steel
- Protective cover, stainless steel
- Baking tray conveyor
- Electrical control with stainless steel switch cabinet
- Operating hours counter
- 40 litres collecting tray , stainless steel
- Gear motors are all filled with food compatible oil
- Steering rollers, stainless steel and polyamide plastic
- CE label



Brushes – different hardness



Optional pre-cleaning brush

Accessories: OPTIONAL

- Pre-cleaning brush
- Additional guiding rails for more baking tray widths
- Speed control for the cleaning drive
- Large collecting tray/dirt pan (approx. 200 litres)
- Return conveyor for one-person operation
- Dust exhauster
- Integration in an automatic system
- Feed and discharge conveyor belts

- OILER release agent applicator
- POWDER preduster



Optional OILER release agent applicator

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