

BELT Industry

Baking tray cleaning system

for baking lines



Photo of example

Description:

The machine was specially developed for **installation in baking lines** and 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.

The low-maintenance system is very easy to operate. It only requires regular cleaning.

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

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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	535 mm or is adapted to the height of the existing conveyor belt*)			
Connected load	2 kW			
Conveyor speed	17 m / min.			
Number of brushes	2x3 pieces (adapted to customer requirements)			
Design	CE standard			
Machine dimensions LxWxH	1610 x 1040 x *) mm	1350 x 1600 x *) mm	1050 x 660 x *) mm	1350 x 1800 x *) mm
Space requirement LxBxH	3500 x 2500 x *) mm	3000 x 2800 x *) mm	3000 x 2900 x *) mm	3000 x 2900 x *) mm
Voltage	400 V 50 Hz 3P+N+PE 460 V 60 Hz 3P+N+PE **) 600 V 60Hz 3P+PE **)			

*) The height of the machine depends on the conveyor belt!

**) Special voltage available at extra charge

Standard equipment:

- Hygienic design
- Mobile frame, stainless steel
- Protective cover, stainless steel
- Electrical control with stainless steel switch cabinet
- Operating hours counter
- 40 litres collecting pan , stainless steel
- Gear motors are all filled with food compatible oil
- Steering rollers, stainless steel and polyamide plastic
- CE label
- Test run in our factory

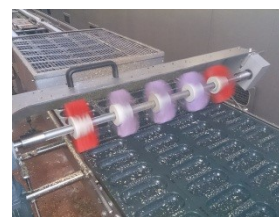


Brushes – various hardness

Optional accessories:

- Pre-cleaning brush
- Cleaning of bottom-side of the baking trays
- Speed control for the cleaning drive
- Large collecting pan (approx. 200 litres)
- Dust exhauster
- Designed for continuous operation (enhanced drives)
- Integration in an automatic system
- Feed and discharge conveyor belts

- OILER release agent applicator
- POWDER preduster



Pre-cleaning brush
Intermediate gutter



Pre-cleaning brush - optional



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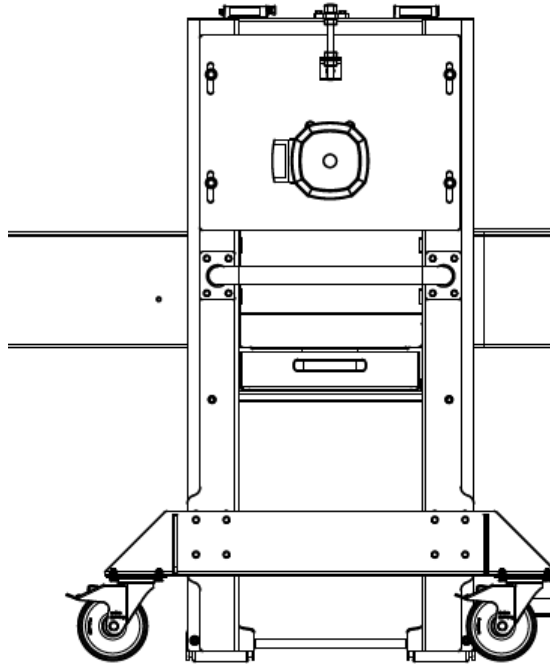
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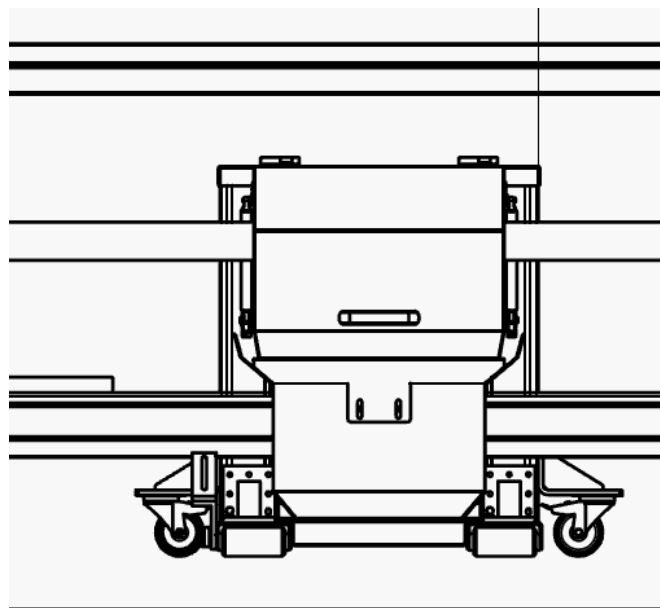


Set-up drawing:

For example:
Height of the machine 800 mm +/- 200 mm:



For example:
Height of the machine 300 mm +/- 100 mm:



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