

OILER

Release agent applicator



Sample photo

Description:

The machine was developed to oil baking trays and baking moulds **uniformly, hygienically and economically.**

Compressed air is used to move the release agent to the spray nozzles via a pressure tank.

The release agent is applied by Airmix spray nozzles that were adapted for the food industry. The oil quantity can be dosed precisely using adjustment screws and can be set between approx. 2 –30 g/m² per baking tray. To reduce release agent consumption, a control is used to spray the baking tray precisely.

Virtually every kind of commercially available release agent and cutting oil can be used for spraying. The spray nozzles can be set so that there is virtually no spray vapour. A cover is also installed over the spray bar.

The baking tray is placed by hand on the belt conveyor or transferred from a machine located upstream (e.g. Belt 800). The attached sensors recognise the baking tray and regulate the spray nozzles. The oiled baking tray is then removed by hand from the oiler or transferred to a conveyor belt provided by the customer or to the storage cart.

The system is maintenance-free and very easy to operate. The residual oil pan can be easily removed for regular cleaning.



Compressed air connection and 9l oil tank



Spray nozzle detail



Sensors used to recognise baking trays

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

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Technical Data:

| | Oiling width | | | |
|-----------------------------|--|-----------------------|-----------------------|-----------------------|
| | 600 mm | 700 mm | 800 mm | 1000 mm |
| Number of trays | max. 1200 baking trays per hour | | | |
| Infeed height | 845 mm | | | |
| Connected load | 0.5 kW | | | |
| Conveyor speed | 17 m / min. | | | |
| Release agent | Viscosity: 50 – 150 mPas | | | |
| Application quantity | ca. 2 –30 g/m ² | | | |
| Compressed air | 6 bar 500l/min., food compatible, oil free, dry | | | |
| Design | CE standard | | | |
| Machine dimensions LxWxH | 1100 x 800 x 1300 mm | 1100 x 900 x 1300 mm | 1100 x 1000 x 1300 mm | 1100 x 1200 x 1300 mm |
| Space requirement LxWxH | 3000 x 1700 x 1800 mm | 3000 x 1800 x 1800 mm | 3000 x 1900 x 1800 mm | 3000 x 2100 x 1800 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
- Easy to clean
- Mobile frame, stainless steel
- Gear motors are all filled with food compatible oil
- Protective cover, stainless steel
- Baking tray conveyor
- Release agent / Oil empty lamp
- Electrical control with stainless steel switch cabinet
- Operating hours counter
- Steering rollers, stainless steel and polyamide plastic
- The residual oil pan is easy to clean
- CE label



Drive detail

Optional accessories:

- The spraying width can be adjusted to various baking tray widths
- Baking tray return conveyor for one-person operation
- Integration in automatic systems
- Feed and discharge conveyor belts
- Special speeds
- Other infeed heights

- BELT baking tray cleaning machine



BELT tray cleaning machine

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