

Universal baking tray cleaning unit



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.



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 carefully 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 system is maintenance-free and 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 unit, it can also be used with an attachment to clean baguettes or baking trays with 4 edges without limitations.



Using optional guiding rails, various baking tray widths can also be cleaned.

Technical Data

Cleaning width:	700 mm	Machine dimensions: LxWxH:	1350x1600x1400 mm
Cleaning capacity:	1200 baking trays/hour	Space requirement: LxWxH:	3000x2800x2800 mm
Infeed height:	845mm	Weight:	390 kg
Baking tray format:	700x600 mm	Connected load:	2 kW
Conveyor speed:	17 m/min.	Voltage:	400 volt / 50 Hz
Number of belts:	2 x 3 units	Compressed air:	None
Brush direction:	Right and left	Design:	CE standard

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

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Standard equipment:

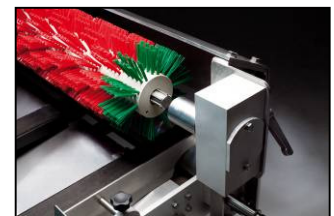
- HACCP consistent design
- Mobile frame, aluminium
- 6 belt brushes as agreed with the customer
- Protective cover, stainless steel
- Baking tray conveyor
- Electrical control with stainless steel switch cabinet
- Operating hours counter
- 40l dirt , stainless steel
- Gear motors are all filled with food compatible oil
- Steering rollers, stainless steel and polyamide plastic
- Test run in our factory
- Factory acceptance
- 12 month warranty based on single-shift operation
- Technical documentation in German
- CE label



Various belt brushes



Optional 220 V AC design



Optional pre-cleaning brush

Optional accessories:

- Pre-cleaning brush
- Additional guiding rails for more baking tray widths
- Baking tray storage cart
- Speed control for the cleaning drive
- 220 volt 50Hz design
- Large dirt pan (approx. 200 l)
- OILER
- POWDERER
- Return conveyor for one-person operation
- Dust exhauster
- Designed for continuous operation (enhanced drives)
- Integration in an automatic system
- Baking tray counter
- Feed and discharge conveyor belts
- Baking tray turn-over device



Optional 700 oiler

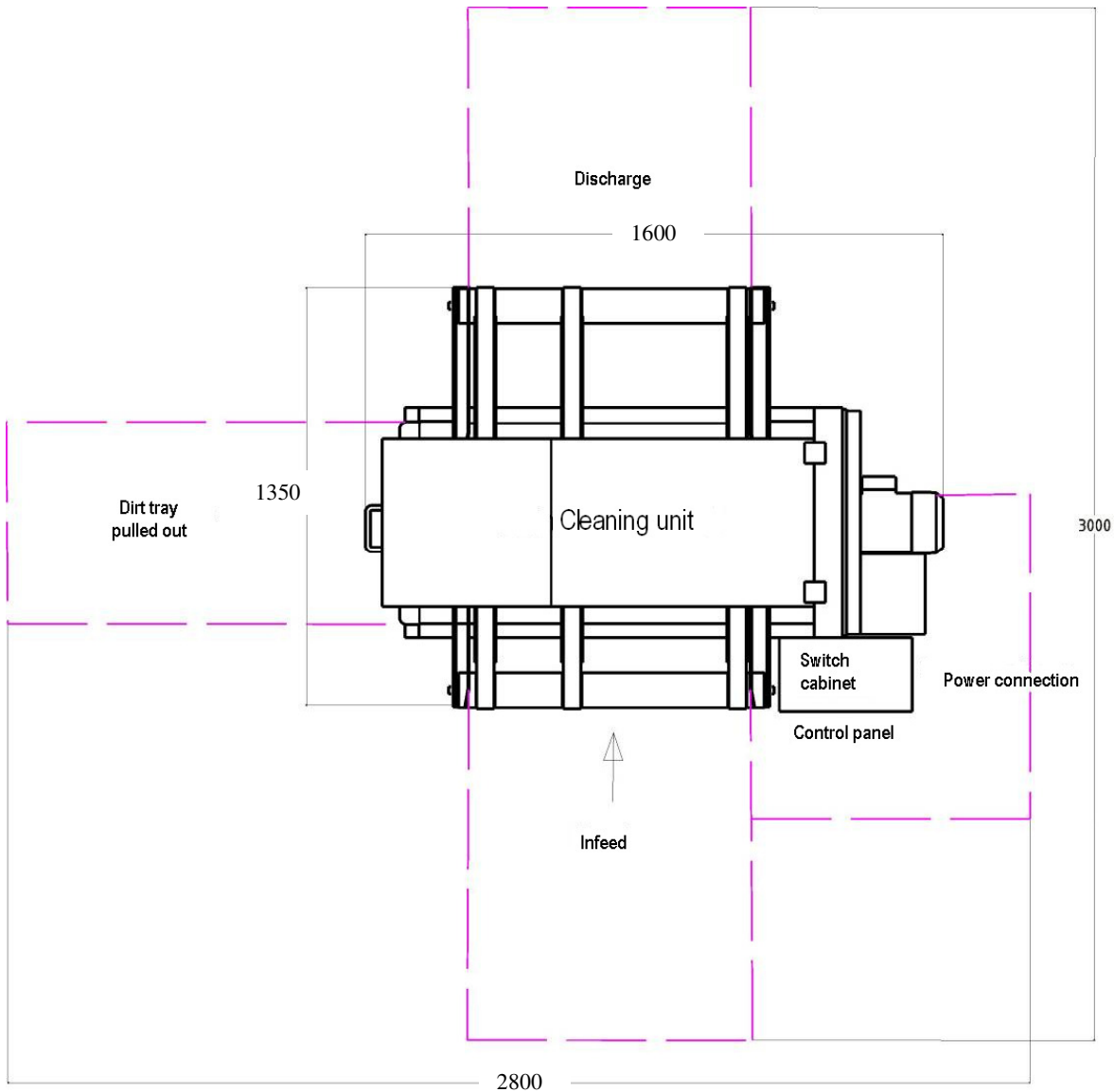
Technical note:

Optimum cleaning results and long brush lives require immaculate baking trays. Damaged or bent baking trays and points in which brushes can catch reduce the cleaning performance and the life of the brushes. We would be pleased to check the suitability of your baking trays in advance.

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Set-up drawing: (all dimensions in mm)



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