

# 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. 1 and approx. 12g 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 700). 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

Oiler width:	700 mm	Machine dimensions: LxWxH:	1100x1000x1300mm
Number of baking trays:	1200 baking trays/hour	Space requirement: LxWxH:	3000x1900x1800mm
Infeed height:	845mm	Weight:	90 kg
Baking tray format:	700 x 600 mm	Connected load:	0.5 kW
Conveyor speed:	17m/min.	Voltage:	400 volt / 50 Hz
Release agent:	Viscosity: 50 – 150 mPas		
Application quantity:	Approx. 1 – 12 g/Euro baking tray		
Compressed air:	6 bar 500l/min., food compatible, oil free, dry		
Design:	CE standard		

### 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
- Test run in our factory
- Factory acceptance
- 12 month warranty based on single-shift operation
- Technical documentation in German
- CE label



Drive detail



Switch cabinet detail

### Optional accessories:

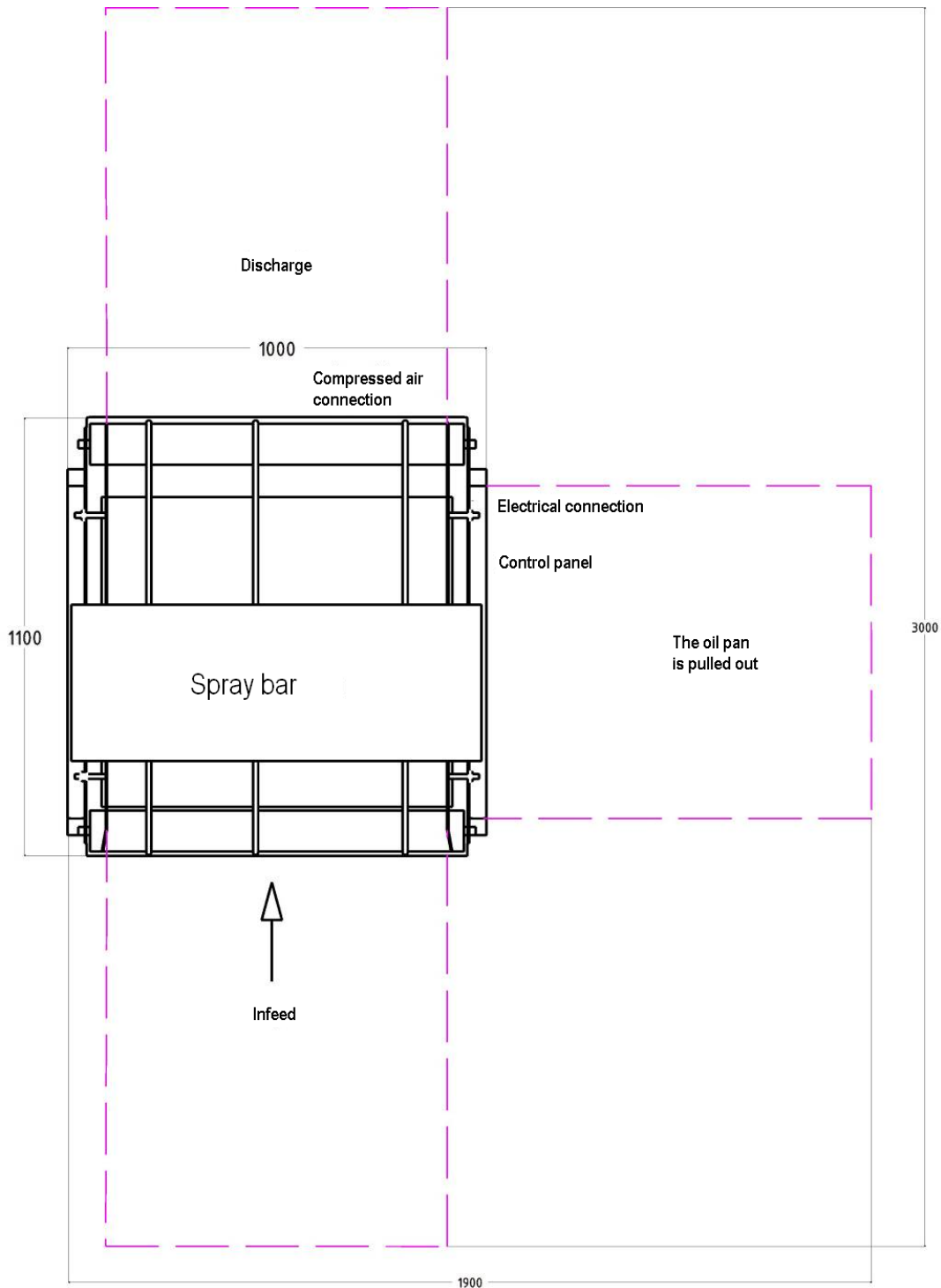
- The spraying width can be adjusted to various baking tray widths
- Baking tray storage cart
- Baking tray return conveyor for one-person operation
- Integration in automatic systems
- Baking tray counter
- Feed and discharge conveyor belts
- Baking tray turn-over device
- Special speeds
- Other infeed heights
- 230 V AC 50Hz design
- BELT 700 cleaning machine for baking trays with 2, 3 and 4 edges and for baguette trays



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## Set-up drawing:



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