

**ACEMAL**

## **Semi-Automatic Waffle Line**



**[Image from production/online]**



**Year of Manufacture: 2014**

**Condition: Used - Good**



Complete semi-automatic waffle line equipped with dough divider, proover, oven, and cooling spiral. Made for high volume production delivering consistent quality and efficiency.

## **Technical Specifications:**

Dimensions:

Power Requirements: 19.1kW

Gas Supply: 50 mbars

Material: Stainless Steel Construction

Control System: Integrated

## **Component Parts:**

1 x Dough Divider/Depositor

1 x Proover

1 x Waffle Oven

1 x Cooling spiral

1 x Interconnecting Belt

1 x Associated spare parts

**Application:** Factory, industrial production

## **Process flow**

From 2,000 waffles an hour.

### **1. Dough Divider**

- Dough is fed into a machine that will automatically drop equal sized dough balls onto a belt.
- Ensures waffles are same size and weight

### **2. Proofing**

- The belt goes through a proofing chamber and allow for yeast activity before going to the oven.

### **3. Manual Transfer**

- Operators move dough balls coming out of proover onto waffle irons in the oven.

### **4. Tunnel Oven**

- The waffle irons with the dough inside them travel through a continuous tunnel oven

### **5. Cooling Spiral**

- At the end of the oven, waffles are extracted onto the interconnecting belt and enter the cooling spiral
- Waffles enter the top of the cooling spiral and are cooled and ready to package when they reach the bottom.