



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, proofer, 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.