tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

Automatic line for round crêpes and small pancakes

BALPE, France • Cooking discs 2 × Ø 2 m • Cooking on both sides • Category: Crêpe lines




The crêpe folding and rolling system and the finished product rolled into a tube

Application

Automatic line for filled round crêpes — folded from two sides or rolled into a tube — as well as small pancakes. Two cast iron cooking discs of Ø 2 m provide cooking on both sides. The line is versatile: two product formats are made on the same equipment by changing the dosing heads.

Finished product

Product parameters are confirmed by the customer when placing the order.

Parameter	Value
Crêpe — diameter	200 mm
Crêpe — weight	65 g
Crêpe — production	in 2 rows
Crêpe — output	about 2640 pcs/h
Crêpe — first side cooking time	about 38 s
Small pancake — diameter	80 mm
Small pancake — weight	30 g
Small pancake — production	in 5 rows
Small pancake — output	about 5400 pcs/h
Small pancake — first side cooking time	about 1 min 38 s

When rolled, the second cooked side of the crêpe remains on the outside. The exact output is determined by trials with the customer’s recipe — it is affected by the flour and the batter mixing system.

Line composition

— double cooking disc line: 2 cast iron cooking discs of Ø 2 m each for cooking the crêpe on both sides, electric heating, main electrical cabinet;

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— 2 vapour hoods for ceiling mounting — connected by the customer to their own extraction system (not supplied);
— 2 conveyors: between the cooking discs and at the outlet of the second disc for removing the products; both can be pulled out for easy cleaning;
— 2 greasing systems for the cooking surface;
— batter dosing machine: 2 multi-hole heads for crêpes (not compatible with butter), 5 standard dosing heads for small pancakes, a mixing blade in the vat for batter with inclusions;
— system for placing small pancakes in a row before dosing;
— twin-head filling depositor, filling temperature up to 60 °C;
— folding and rolling system for 2 rows of products: two side folds and rolling into a tube;
— set of spare parts.

Control

The line is driven by industrial controllers; the touch screen panel allows parameters to be changed on the fly and recipes to be stored in memory. The panel is serviced from the BALPE factory in France via a modem — the customer provides a dedicated line next to the control panel.

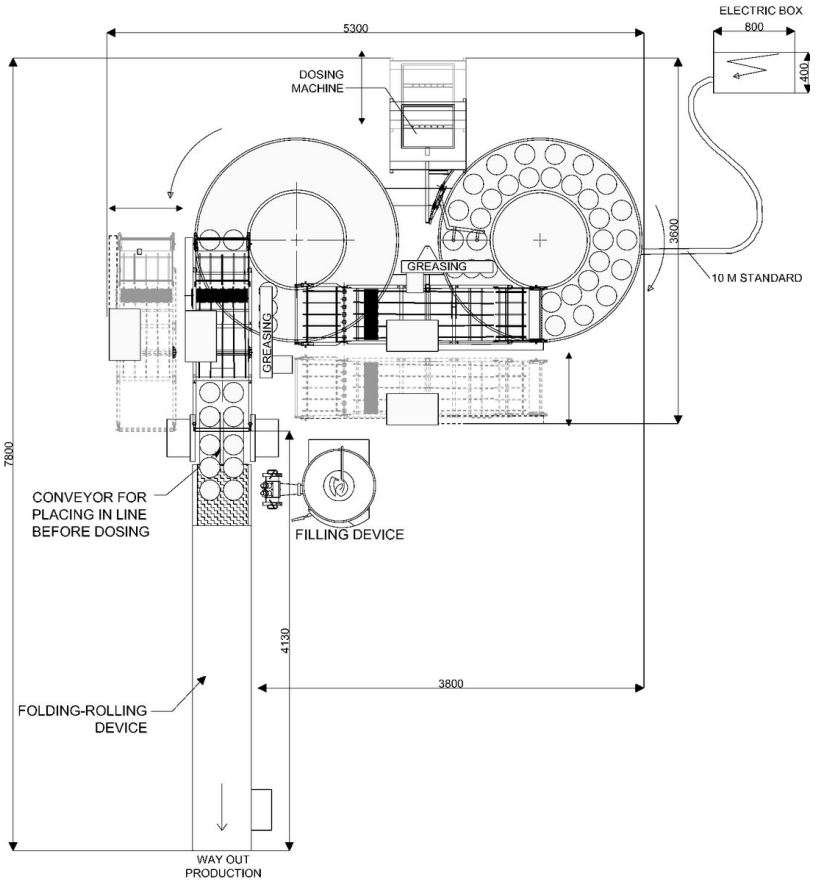
Power supply

Parameter	Value
Power supply	400 V, 3 phases + earth + neutral, 50 Hz — 148 kW
Compressed air	± 7 bar (6 bar minimum); consumption from 8 m³/h. The compressor is not included in the supply
Remote access	a dedicated line for connecting the modem

Installation drawing

Line layout: batter dosing machine, greasing systems, conveyor placing the products in a row before dosing, filling depositor and folding-rolling device. Line dimensions 5300 × 7800 mm, cooking disc area 3600 mm. The 800 × 400 mm electrical cabinet is placed separately, standard cable length 10 m.

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Preparation for installation

Before the specialists arrive, the equipment must be placed in its final working position and the utilities brought in and ready for connection, with the vapour hoods connected to the ventilation system. BALPE provides the full set of connection drawings after the order is confirmed.

Standards compliance

The line is manufactured in accordance with EU standards.

Supply and service

Delivery, positioning at the customer’s production site, commissioning, staff training, warranty and post-warranty service, spare parts from stock in Kyiv.

The data given are indicative; the exact configuration and output are selected to match the customer’s product.