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Automatic line for round crêpes 3M

BALPE, France • Cooking discs Ø 3 m • Category: Crêpe lines



The cooking disc of the line and examples of the finished product — one machine can make several formats

Application

High-capacity automatic line for filled round crêpes rolled into a tube. Two cast iron cooking discs of Ø 3 m provide cooking on both sides; production runs in five rows simultaneously.

Finished product

Crêpe diameter	160 mm
Crêpe weight	50 g
Filling weight	18–20 g (20–25 g minimum for the dosing system)
Total product weight	70 g
Output	about 11 842 pcs/h (production in 5 rows)
First side cooking time	about 38 s

When rolled, the second cooked side of the crêpe remains on the outside. The filling volume and the crêpe structure must be compatible so that the product rolls and keeps its shape; the filling must also suit the dosing system. The exact output is determined by trials with the customer’s recipe and ingredients — it is affected by the flour and the batter mixing system. For light crêpes of low weight the manufacturer does not recommend reducing the weight: holes appear in the product. At a lower cooking temperature the product weight increases.

Line composition

— double cooking disc line: 1 cast iron disc of Ø 3 m for the first side and 1 cast iron disc of Ø 3 m for the second side; electric heating, main stainless steel electrical cabinet;
— 2 stainless steel 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 automatic greasing systems for the cooking surface (one per disc);
— batter dosing machine with a 155 l vat on wheels, a mixing blade, a batter strainer and 5 independent multi-hole heads of Ø 160 mm; the batter quantity is set from the touch screen with recipe storage; automatic level top-up pump and level sensor;

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— filling depositor with 5 independent dosing heads, 180 l vat, filling temperature up to 60 °C, dose from 20–25 g;
— rolling system for 5 rows of products;
— set of spare parts.

Control

The line is driven by automation with touch screens that store recipe parameters; the standard cable length is 10 m. The panel is serviced from the BALPE factory in France via a modem — the customer provides a secure connection to their network. Both conveyors can be pulled out for cleaning away from the cooking discs, and the batter distribution system is removable and mounted on a trolley.

Power supply

Power supply	400 V, 3 phases + earth + neutral, 50 Hz — 379 kW
Compressed air	± 7 bar (6 bar minimum). The compressor is not included in the supply
Remote access	a secure IP address for connecting the modem to the company network

Options at extra cost

— automatic brush cleaning system for the Ø 3 m cooking discs: placed where the batter depositor stands, powered from its socket and pneumatic supply; particles and dust are drawn in by a vacuum with a filter and a water-washable tank; control from the touch screen with the cycle matched to the degree of fouling; about 40 minutes per disc; remote servicing via modem is possible; supply 230 V (phase + neutral + earth), 2.5 kW, air 7 bar;
— 2 safety handrails around the cooking surface;
— 200 l stainless steel vat with slow mixing — the batter is fed by a pump to top up the depositor automatically;
— elevated 200 l stainless steel vat on wheels for batter preparation;
— mixer on wheels.

Trials and commissioning

One month before shipment the customer sends their ingredients (flour above all) to the factory in Landeleau to set up the line. Final trials are carried out at the factory in France in the customer’s presence, using their ingredients, to approve the final recipes. Commissioning is performed by two BALPE specialists over 7 days at the customer’s plant. During their stay the modem connection is checked without fail — this is a condition of the warranty.

Preparation for installation

The customer arranges the utilities and connects the vapour hoods to the ventilation system in advance. The customer checks the dimensions of the openings for moving the equipment into the production area before the line is shipped. BALPE provides the full set of connection drawings after the order is confirmed. The Ø 3 m cooking discs are transported disassembled on a special transport support; suitable lifting equipment is required for unloading and the manufacturer provides detailed instructions.

Standards compliance

The line is manufactured in accordance with EU standards.

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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.

Installation drawing

Double cooking disc Ø 3 m with filling deposit and rolling into a tube. The number of rows depends on the product diameter: for a crêpe of Ø 160 mm the line runs in 5 rows. Line dimensions 8050 × 7250 mm.

