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Automatic cleaning system for cooking discs BALPE (Ø 2 m / 3 m)

BALPE (France) · brush cleaning with a built-in vacuum · touch screen control

Application

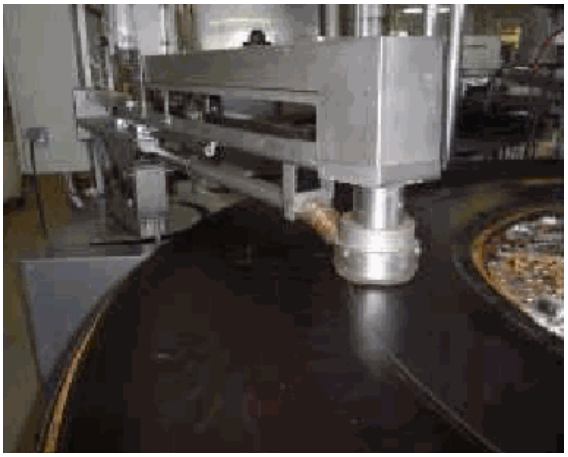
Automatic brush system on wheels for removing burnt residue from the cooking discs of crêpe lines. It is placed where the batter depositor stands and connected to its electrical and pneumatic supply. During cleaning the particles and dust are drawn in by the built-in vacuum, so the work stays clean and the workshop is not contaminated.

Composition and design

Brush system on wheels; built-in vacuum with a filter and a tank (washable with water); touch screen on the electrical panel — the cleaning cycle adapts to the degree of fouling and the disc diameter; remote panel diagnostics from the BALPE factory via an internet modem. The operator places the system instead of the depositor, positions the cleaning arm, selects the disc type (2 m / 3 m) and starts the cycle; completion is signalled by a sound.

Technical data

Parameter	Value
Disc diameters	2 m and 3 m
Cycle time	≈20 min (2 m disc) · ≈40 min (3 m disc)
Dust removal	built-in vacuum with filter
Control	touch screen, adaptive cycles
Remote service	diagnostics from the factory via modem
Compressed air	7 bar (customer’s compressor)
Power supply	230 V, 1 ph + N + E, 50–60 Hz · 2.5 kW
Dimensions · weight	1650×1450×1800 mm · 260 kg
Compliance	EU standards





Photos from the manufacturer’s materials

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Supply: delivery, installation and commissioning, staff training, warranty and post-warranty service. The configuration is selected to match the customer’s line.