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Automatic machines with tilted plates for crêpes BALPE — 2C series

BALPE, France • Cooking on both sides • Crêpe Ø 17.5–40 cm • up to 3000 pcs/h



Automatic machine with tilted cooking plates, 2C series

Application

Automatic machines with tilted cooking plates for crêpes and similar products that require cooking on both sides. The crêpe diameter is set by the plates. The series comprises seven models — from 15 plates of Ø 17.5 cm to 9 plates of Ø 40 cm.

Production process

First cooking. The batter is fed by a pump and spread over the cooking plates mounted on a motorised supporting frame. Heating is electric, 400 V, 3 phases + earth + neutral.

Second cooking. A conveyor transfers the crêpe onto a heated cylinder with electric or gas heating. The cooking plates and the cylinder are insulated; vapour hoods are fitted above both.

Model range

Output figures apply to filled crêpes made from wheat flour. Maximum values are given in brackets.

Model	Plates · Ø · output, pcs/h
15PL17.5-2C	15 plates · Ø 17.5 cm · 1700–2100 (up to 3000)
9PL20-2C	9 plates · Ø 20 cm · 1000–1300 (up to 1800)
12PL24-2C	12 plates · Ø 24 cm · 1400–1800
9PL30-2C	9 plates · Ø 30 cm · 1000–1300
12PL30-2C	12 plates · Ø 30 cm · 1400–1800
9PL35-2C	9 plates · Ø 35 cm · 1000–1300
9PL40-2C	9 plates · Ø 40 cm · 1000–1300

Equipment

Parameter	Value
First cooking	tilted plates, electric heating
Second cooking	heated cylinder, electric or gas heating

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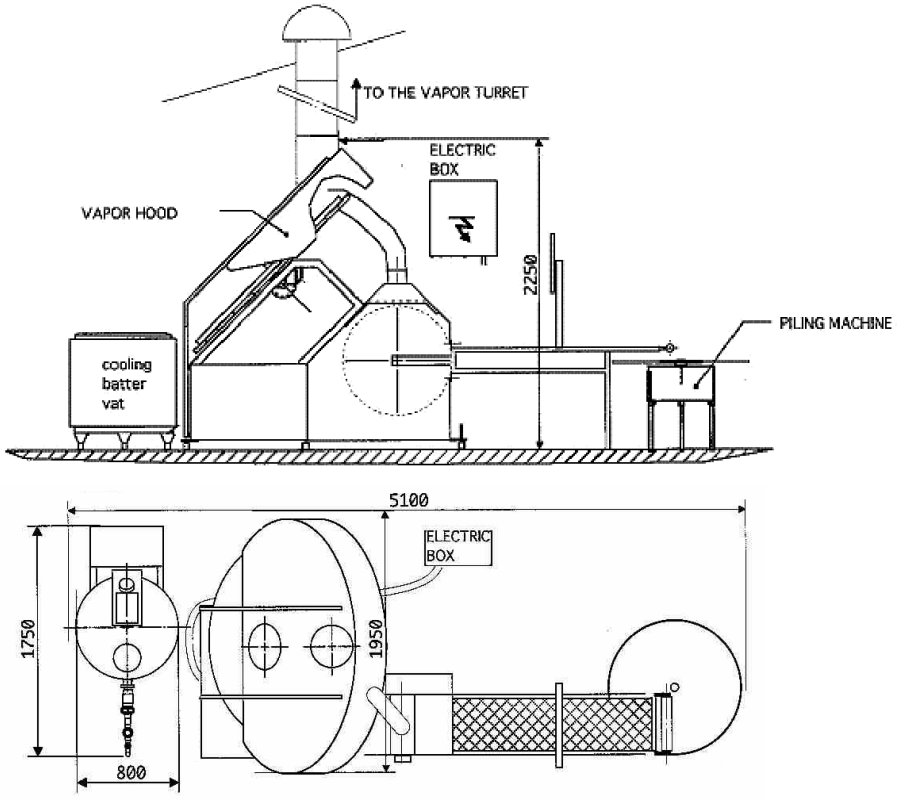
Power supply	400 V, 3 phases + earth + neutral
Temperature control	electronic
Control	touch screen for temperatures and speeds
Crêpe thickness	adjustable
Insulation	cooking plates and heated cylinder
Vapour extraction	hoods above the plates and the cylinder
Option	stainless steel electrical cabinet

Optional accessories

— 200 l stainless steel vat for batter mixing;
— rotary piling machine;
— vapour turret;
— automatic filling depositor;
— automatic folding and/or rolling systems;
— modem for remote assistance from the factory in France;
— other complementary equipment.

Dimensional drawing

Layout example: a 2C series machine with a batter mixing and cooling vat and a piling machine.



Supply and service

The machines undergo production trials at the BALPE factory and are commissioned at the customer's site by qualified technicians. Delivery, installation and 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.