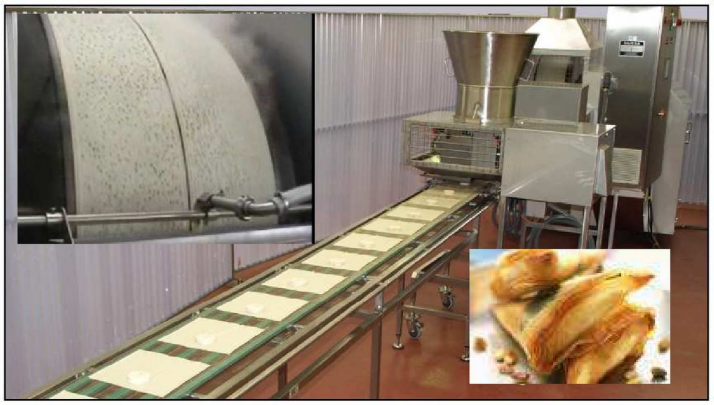
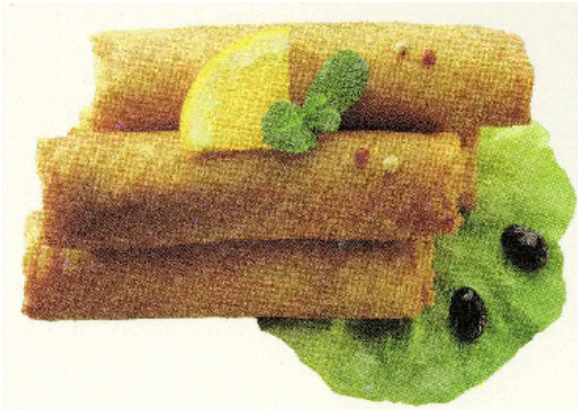
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Semi-automatic line for samosas and spring rolls

BALPE, France • Crisp dough texture • Production in 1 or 2 rows • Category: Crêpe lines





General view of the line and an example of the finished product

Application

Semi-automatic line for producing samosas and spring rolls with a crisp dough texture. They are made from wheat dough sheets; the line also works with dough based on rice and other flours. Production runs in one or two rows — depending on the configuration. An optimal solution for medium production volumes with manual forming of the product.

Production process

1. The line bakes a dough band on the cooking cylinder; cooking on one side.
2. The cutting device cuts the band into blanks; the cut length is adjustable.
3. The automatic depositor places the filling onto the blank.
4. The operators fold and roll the products at the belt conveyor.

Line composition

— automatic stainless steel machine on adjustable feet;
— cooking cylinder Ø 1600 mm (option: 800 mm) with electric or gas heating and automatic temperature controller;
— stainless steel vapour hood;
— one or several batter spreaders;
— cutting device with adjustable cut length;
— electrical cabinet with a touch screen for function control;
— volumetric or universal filling depositor with one or several dedicated heads for accurate adjustable dosing;
— conveyor for manual folding and rolling by operators;
— mixing vat with cooling, 200 l, stainless steel, for the batter.

Technical data

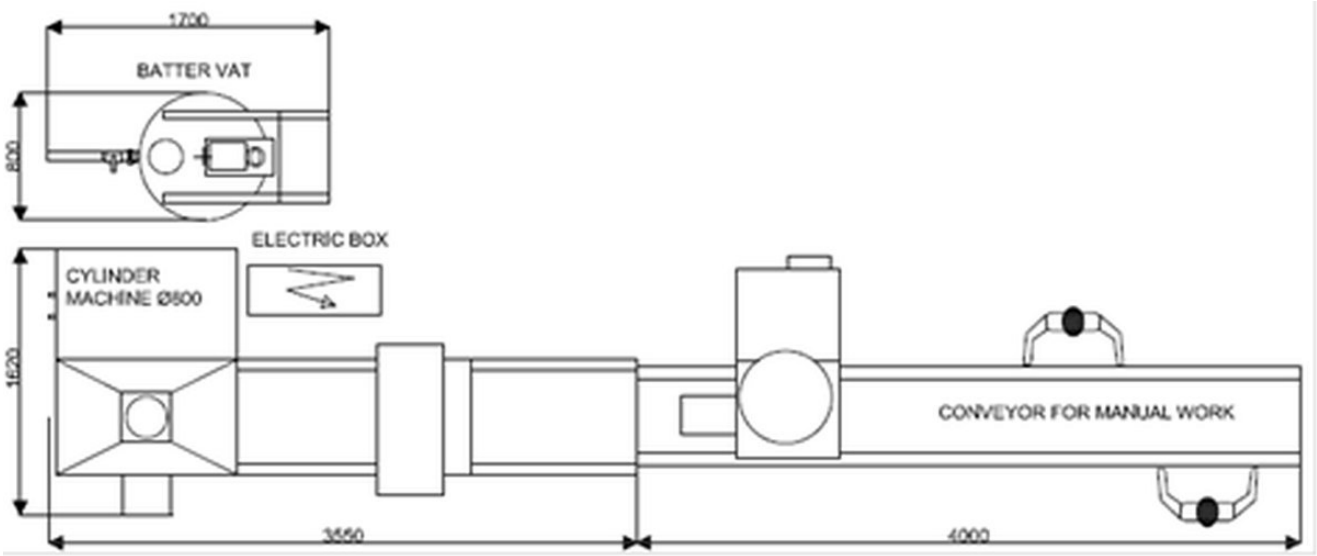
Parameter	Value
Line type	semi-automatic
Cooking cylinder	Ø 1600 mm (option: 800 mm)
Heating	gas or electric
Temperature control	automatic
Cooking	on one side

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Production	in 1 or 2 rows — depending on the configuration
Blank length	adjustable
Filling depositor	automatic, volumetric or universal, with one or several heads
Forming operators	2 workstations at the conveyor
Batter vat	200 l, stainless steel, with mixing and cooling
Raw material	wheat dough sheets; also rice and other flours
Output	depending on the configuration, on request

Installation drawing

Line layout with the cooking cylinder, the cutting device, the filling depositor and the manual folding conveyor.



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 exact configuration, output and installation drawing are given in the quotation prepared for the customer’s product.

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