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Automatic line for filled thin snack crêpes

BALPE S.A.S., France • jam / chocolate, rolled into a tube • about 3600 pcs/h • Category: Crêpe lines



The line machine, cooking of the crêpe band on the cooking cylinder and the finished product in its packaging

Application

Automatic line for thin snack crêpes filled with jam or chocolate and rolled into a tube. A crêpe band 28 cm wide is cooked on both sides, filled, rolled and cut into products of adjustable length.

Finished product

Parameter	Value
Crêpe band width	28 cm
Cutting length	adjustable; approximately 16.5 cm
Filling weight	12 g; can be reduced to 6 g depending on the filling type
Total product weight	about 32 g (at 16.5 cm length and 12 g filling)
Output	10 m/min — about 3600 pcs/h at a 16.5 cm cut
Filling type	jam or chocolate consistency — compatible with the dosing system

The output is confirmed by real trials with the customer’s final recipe and ingredients: it is affected by the mixing device and the nature of the ingredients, flour above all. The crêpe recipe must be compatible with the cooking machine and the texture with the rolling device. Compatibility of the filling with the depositor is confirmed by trials; BALPE provides all the necessary advice.

Production process

Depositing the filling onto the crêpe band → rolling into a tube → cross-cutting into products of adjustable length.

Line composition

— fully stainless steel automatic machine on adjustable feet with a cast iron cooking cylinder Ø 1600 mm, electric heating with temperature control — cooking a crêpe band 28 cm wide;
— cast iron cooking cylinder Ø 800 mm for cooking the second side, electric heating;
— 2 stainless steel vapour hoods above each machine — connected by the customer to their own extraction system;
— smoke extraction tower with variable speed — mounted on the roof and connected to the hood by the customer;
— stainless steel batter vat with a stirrer;
— 7 m cooling conveyor to bring the crêpes down to ambient temperature;

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— filling depositor;
— rolling system;
— cross-cutting system for the rolled crêpes with adjustable cutting length;
— set of spare parts.

Control

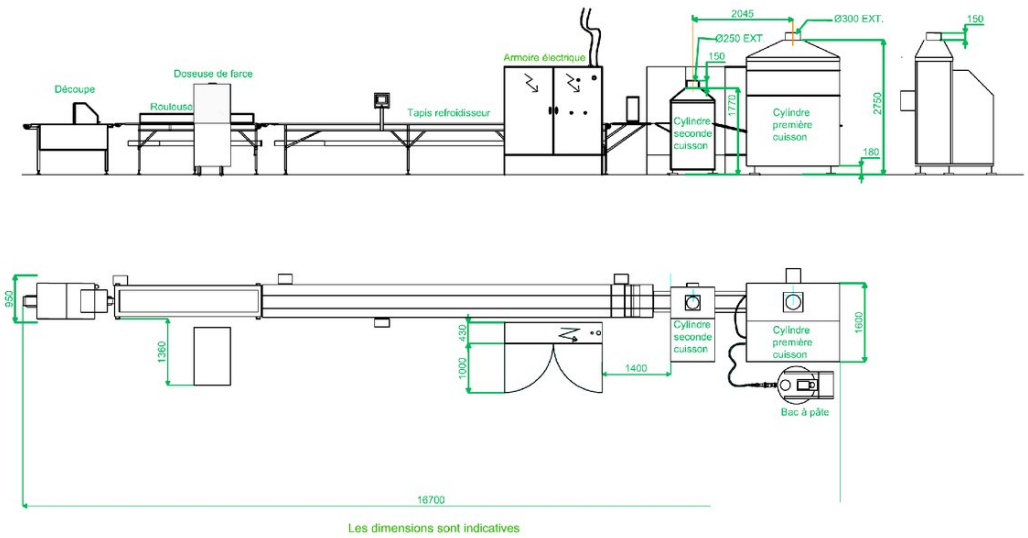
The line parameters are changed on the touch screen. The electrical cabinet is equipped with a modem for data readout and servicing from the BALPE factory in France.

Power supply

Parameter	Value
Power supply	400 V, 3 phases + neutral + earth, 50 Hz — total power 139 kW
Water	drinking water
Remote access	a secure internal network address for connecting the modem

Installation drawing

Line Ø 160 — one band, filled thin crêpes rolled into a tube.



Trials and commissioning

One month before delivery the customer sends their ingredients (flour and fillings above all) to the factory in Landeleau for testing and final setup of the line. Before shipment, final trials are carried out at the factory in France in the customer’s presence using their ingredients.

Commissioning is usually performed by two BALPE specialists over 3 days; in Ukraine this work is carried out by the EURO CLASS TECHNOLOGY team with full consultation and instruction from the manufacturer. During setup the modem operation is checked without fail — this is a condition for the warranty to apply properly.

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Preparation for installation

The customer ensures the passages are wide enough to move the equipment in. Before the specialists arrive, the equipment must be placed in its permanent production position and ready for connection, with the extraction installed and 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.