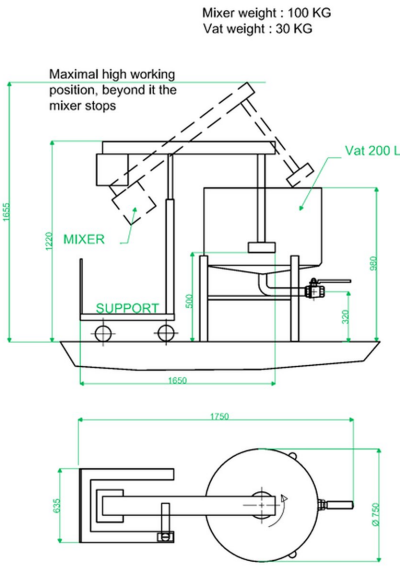
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Batter preparation and supply system BALPE

BALPE, France • Mixing, storage and automatic batter supply • Feeding one or two lines • Category: Crêpe lines





Mixer on wheels and the batter blending vat on elevated feet; on the right — drawing of the batter preparation tank

Application

A set of equipment for preparing crêpe batter and feeding it automatically to the cooking cylinder or discs of a crêpe line. It provides continuous supply of homogeneous batter to one or two lines without moving vats by hand. The configuration is selected according to the number of lines to be fed.

System composition

— mixer on wheels for batter mixing; mobile · 400 V, 50 Hz;
— 200 l stainless steel vat for batter blending · 400 V, 50 Hz;
— 200 l stainless steel tank on elevated feet with an outlet pipe;
— batter pump with a set of flexible pipes 5 m + 5 m · 400 V, 50 Hz;
— option: automatic filling system for the batter depositor vat on the line, operated from the line control panel.

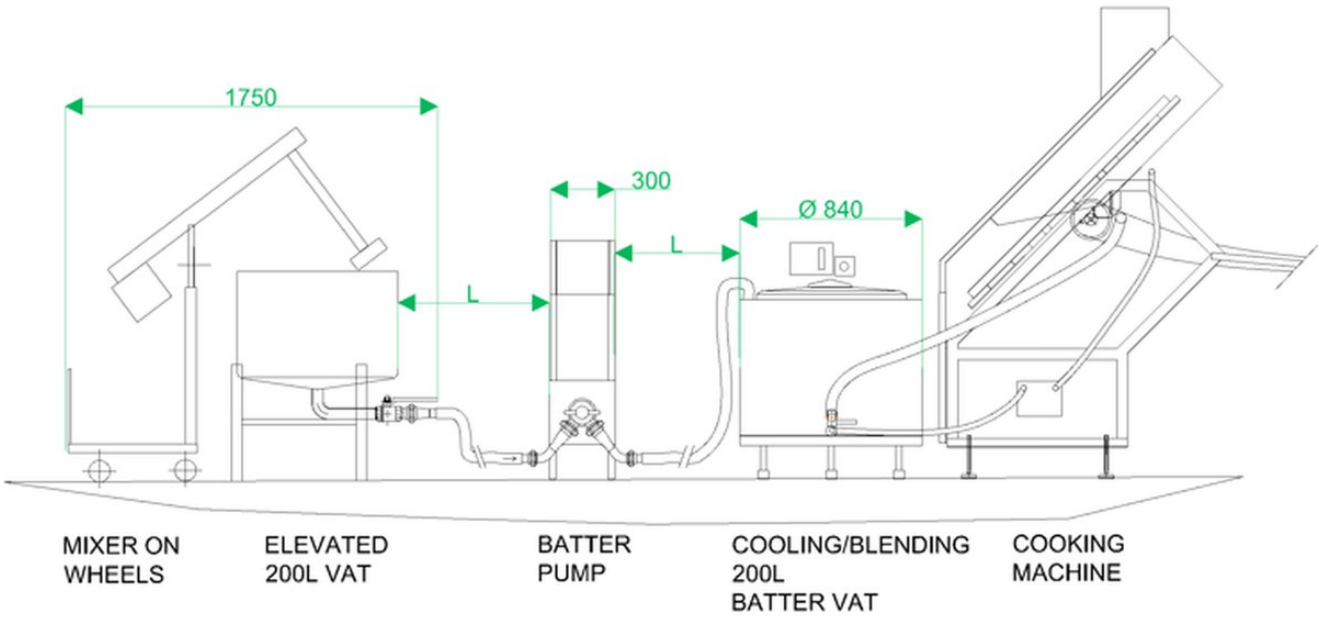
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Technical data

Parameter	Value
Purpose	mixing and automatic supply of crêpe batter
Mixer	mobile, on wheels
Blending vat	stainless steel, 200 l
Supply tank	stainless steel, 200 l, elevated feet, outlet pipe
Batter pump	with flexible pipes 5 m + 5 m
Option	automatic filling of the line’s batter depositor
Power supply	400 V / 50 Hz
Number of lines	feeding one or two lines

Installation drawing

Layout of the mixer and the batter supply system on the line.



Supply and service

Delivery, installation and commissioning, staff training, warranty and post-warranty service, spare parts from stock in Kyiv. The configuration is selected to match the customer’s line; projects feeding two lines simultaneously have been implemented.

The data given are indicative; the exact composition of the system is selected to match the customer’s equipment and output.