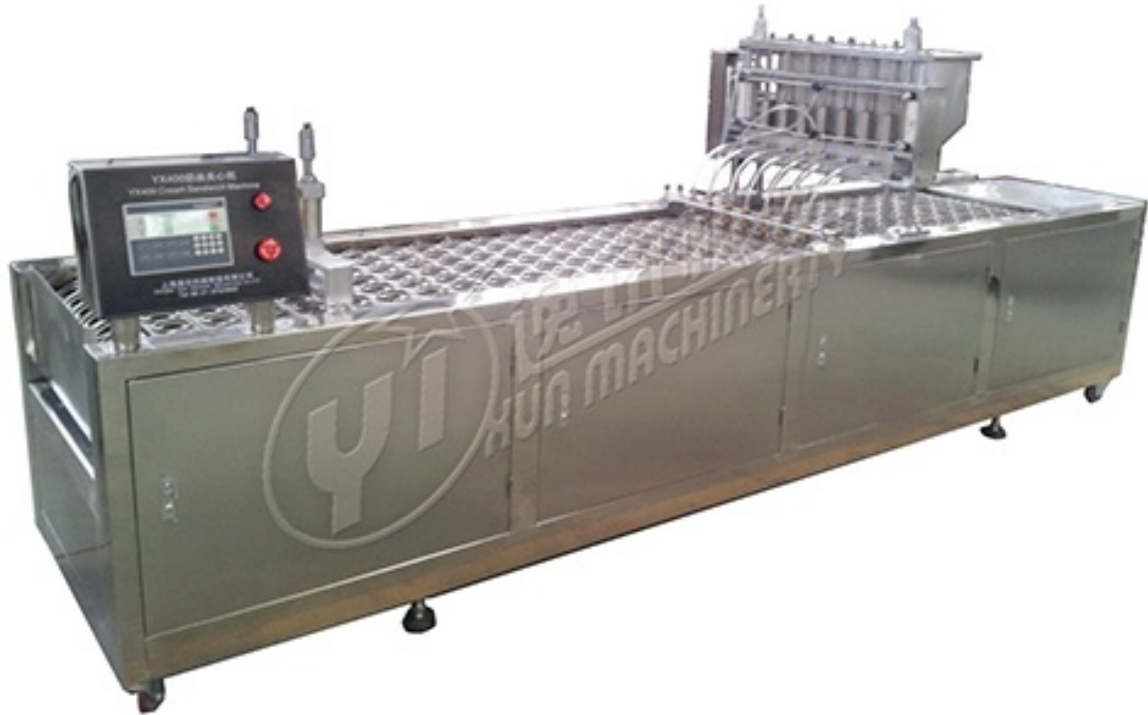


Automatic Cake Production Line



Description:

The center-filling yolk uses eggs and flour as the main raw materials.

Flow Chart (Automatic Cake Machine):

Mixing->Forming-> Baking->Cooling->Sandwich Cream Filling-> Chocolate Coating->Sterilization->Packing

Contents and Main Usage:

- Mixer: Automatic Cake Production Line Using for Stirring powder material completely.
- Cake Forming Machine: Adopts computer programming and air cylinder as the power, with photoelectric tracking, squeezed out automatically and accurately.
- Rotary Oven: gas /electricity/diesel energy for baking available
- Cooling conveyor: natural cooling
- Sandwich Cream Filling Machine: for chocolate/cream injecting into the center of cake.->
- Sterilization: after cooling or filling with cream, the cake will be irradiated by UV, kill harmful bacteria and microorganisms effectively, to keep the cake quality.
- Chocolate Coating: for spray a layer of chocolate coated the two pieces of cakes.
- Packing Machine: various kinds of packing style for your choice.
- Nitrogen Making Automatic Cake Production Line Machine & Free Oil Air Compressor: inflate the nitrogen into the packing for extending the shelf time to at least 6 months.

Features:

- Gas, Diesel, Electric baking
- Cake Weight: from 30~70g/pcs
- PLC controller
- Less contact with cake by manual, long shelf time, high-degree automatic.

Cake Type (Automatic Cake Machine):

Yolk Pie, Two pieces center filling cake etc

Capacity (Automatic Cake Machine):

Semi auto: 100~500kg/hour,
Full auto: 500~1000kg/hour.