

Semi Automatic Cake Machine



Cake Production Line, adopting advanced technology from abroad and combined with traditional Chinese craft, has the baking ways such as gas burning, hot-wind circulation, and electricity heating.

The Semi Automatic Cake Machine cake the line made is fresh and tender, soft in taste and uniform in color.

Semi-automatic equipments adopt hot-wind rotary oven to bake.

Flow Chart:

Mixing->Forming-> Baking->Cooling->Cream Filling->Sterilization->Packing

Contents and Main Usage:

- Mixer: 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
- Cake 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.
- Packing Machine: various kinds of packing style for your choice.
- Nitrogen Making Machine & Free Oil Air Compressor: inflate the nitrogen into the packing for extending the shift time to at least 6 months.

Features:

- Gas, Diesel, Electric baking
- Cake Weight: from 10~70g/pcs
- PLC controller

Cake Type:

Muffin, Cupcake, Custard Cake, Yolk Pie, Two pcs center filling cake, Madeleine etc

Capacity:

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