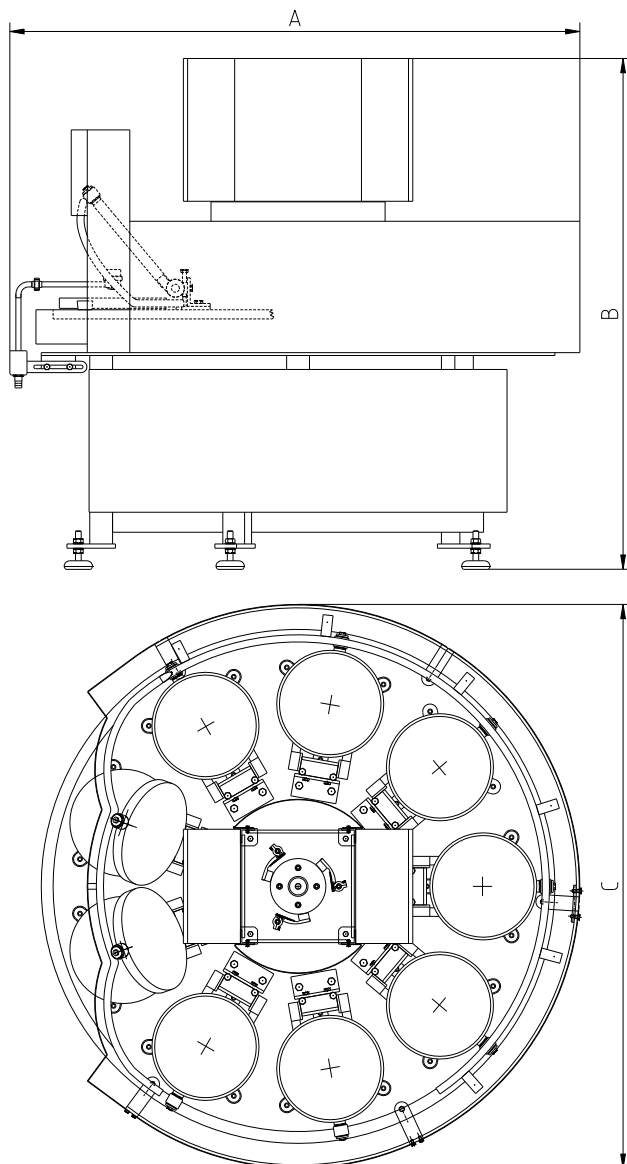


H-B WAFER MACHINE





H-B WAFER MACHINE

USE

This machine is designed to make biscuits or wafers for ice cream cones, or wafer sheets, by heating pastry and evaporating the water from it.

CONSTRUCTION

The main structure of the machine is cream painted carbon steel.

The griddles are constructed of cast iron, bronze for use in the food industry and they are covered with a coat of hard chrome. They can be engraved with lines or any type of figure, depending on the product to be obtained. The diameter of the machine depends on the number of griddles in it.

The machine is provided with a pump to dose the pastry.

OPERATION

Each set of griddles is regulated by two thermostats, one for the upper griddle and one for the lower. The motor that spins the platform has a frequency inverter installed, which allows the user to regulate the spin velocity.

NOTE

The manufacturer reserves the right to make partial or total modifications to the measurements or design of this machine without such changes forming grounds for complaint.

Average output and consumption data is for guidance, depending on the recipe used, the size of the wafer and the temperature.

CHARACTERISTICS

MODEL	H-B 9			H-B 10			H-B 15		
	A	B	C	A	B	C	A	B	C
MEASUREMENTS (mm)	2.000	1.800	1.975	2.000	1.800	1.975	3.460	1.800	2.860
SETS OF GRIDDLES (number)	9			10			15		
MOTOR POWER (kW)	1'5			1'5			1'5		
POTENCIA PER ELECTRICAL RESISTANCE (W)	1.800			1.500			2.000		
TOTAL POWER (kW)	33'9			31'5			61'5		
VOLTAGE AT 50 Hz. (Volts)	230 / 400 (three-phase)								
AVERAGE OUTPUT (Units/hour)	600			720			840		
AVERAGE CONSUMPTION (kW)	24			24			35		
NET WEIGHT (kg)	1.910			1.910			3.000		

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