



## CRUMB ENROBING



### PRODUCT RANGE

The Baynflax Cambridge range of Bread Crumb Enrobers and Pre-Dusters are suitable for a wide range of conventional and novelty crumbs. Machines can be provided with optional accessories with a variety of line widths to suit the requirements of the application.

### CAPACITY

Standard line widths of 406mm, 460mm, 560mm, 865mm and 1220mm can be varied should a particular installation require it. For high speed lines, where the residence time within the coating systems is required to be maintained, can be catered for by stretched versions of the standard machines. Straight through and flip type Pre-Dusters can be provided either with or without blowers. In addition two basic types of Crumb Enrobers provide facilities to cover a wide range of crumb types.

### CONSTRUCTION

All machines are manufactured from stainless steel type 304 having a smooth bead blasted finish. Electrical controls are to IP65 suitable for hose down situations. Bearings are provided with rust proof thermoplastic polyester housings and inserts for normal applications with stainless

steel inserts for high speed lines. Machine mounted control panels or remote control consoles can be provided.

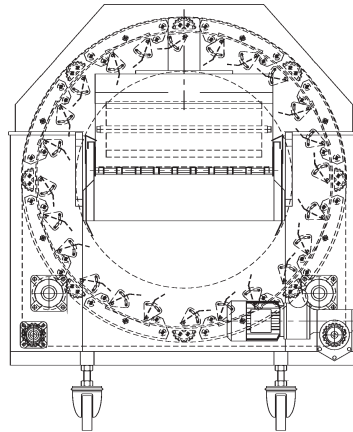
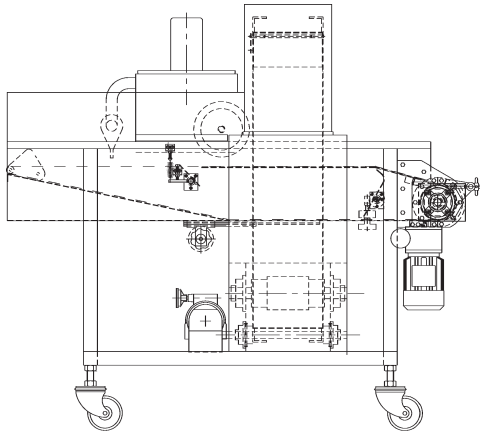
### OPTIONS

Due to the wide range of crumb types now used in the food industry various options of blowing systems are available. Conveyor heights can be provided to suit the arrangement of the process line. Infeed and discharge arrangements enable the Crumb Enrobers to provide the required product transfer conditions. Automatic crumb feed systems can also be provided.





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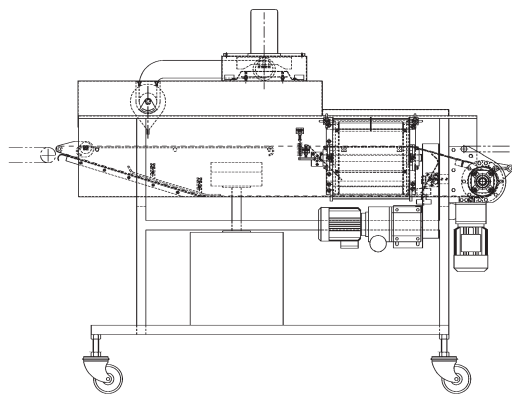
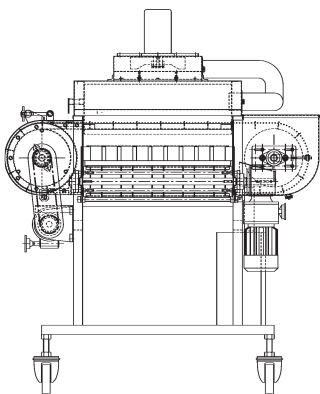


### VIBRAWHEEL

Designed for use with highly sensitive and friable crumbs the Vibrawheel Coater has a novel crumb lifting system which enables the curtain of crumb to be produced without exerting excessive abrasion forces. The Crumb is treated in a sensitive manner when being transferred from the bed of the machine on its way to forming the crumb curtain. The crumb is raised by means of an internally flighted rotary wheel which collects the crumb from the bed of the machine and transfers it, in a manner similar to that of a water wheel.

### VIBRASCREW

The work horse of the range is represented by the Vibrascrew Coater which utilises a vertical lifting auger in order to transfer the crumb from the underside of the bed of the machine in order to create the curtain. A horizontal auger carries the crumb from across the full width of the machine into the feed of the vertical lifting auger. In order to produce the curtain a full width hopper complete with gating arrangement is provided. A 'live bottom' action produces a closely regulated dispersion over the product passing through the machine.



### PREDUSTING

To ensure adequate adhesion of the batter to the product it is sometimes advisable to have a light pre-dust of batter mix flour placed on the product. This can be particularly important in the case of glazed products. Predusters can be provided with either a product flip section, by which means the product is turned over so as to remove surplus flour from the top surface, or with a suitable blower arrangement.

