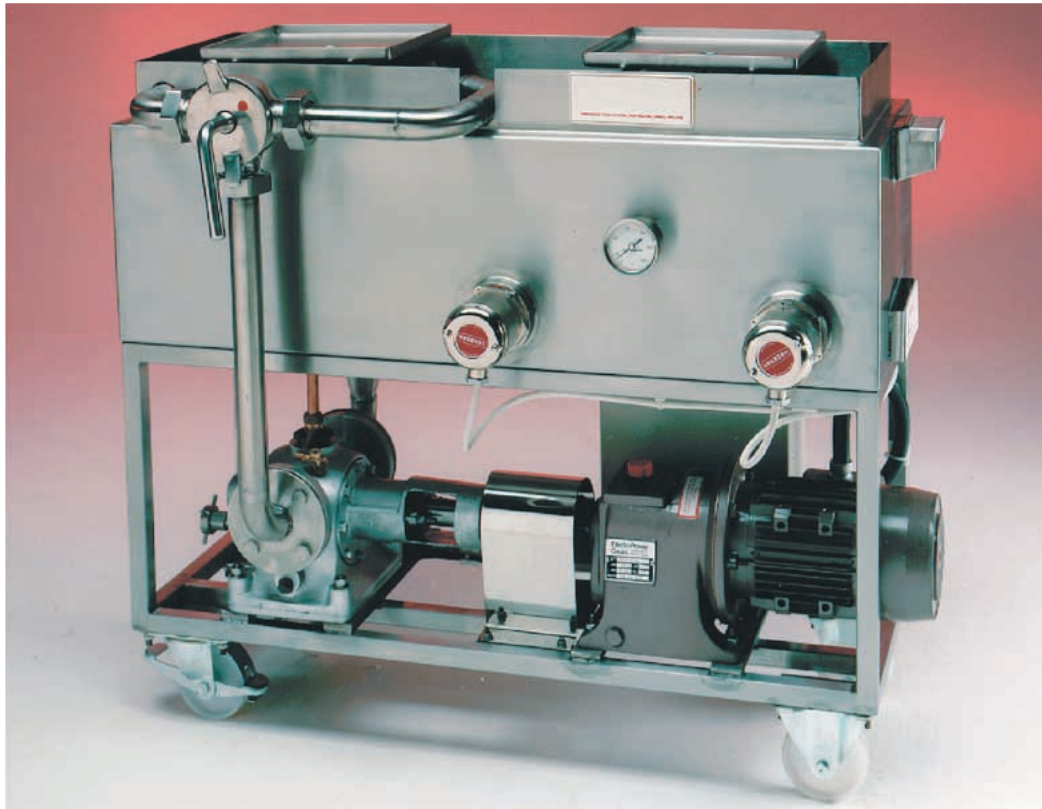




MANUAL DIP COATERS

For Hand Dipping applications with coatings such as Fondant the Baynflax Cambridge range of Manual Dip Coaters enable added value finishes to be applied to bakery products such as morning goods. The machine is designed to hold an amount of Fondant which is maintained at

a constant temperature in the water jacketed tank whilst being recirculated around the machine by a Baynflax Cambridge Range 1.1/2" Fondant Pump specially designed for the purpose. Two dip trays are provided containing the reservoir of coating.



CAPACITY

The units are designed to hold a maximum capacity in the order of 22 litres of coating.

DUTY

The provision of two dip trays enables two operators to use the machine at any time providing a sanitary solution to hand dipping applications.

CONSTRUCTION

Manufactured from stainless steel with a cast iron jacketed Fondant Pump.

HEATING

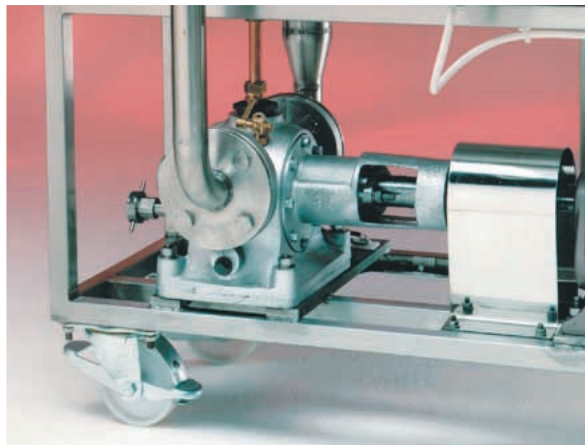
Automatic temperature control is provided through electric heaters in the tank jacket.

PROCESSES

Whilst the units are designed primarily for Fondant applications many coating materials can be applied.

CONFIGURATION

The machine is provided with swivel castors for easy mobility. A machine mounted control panel is provided.



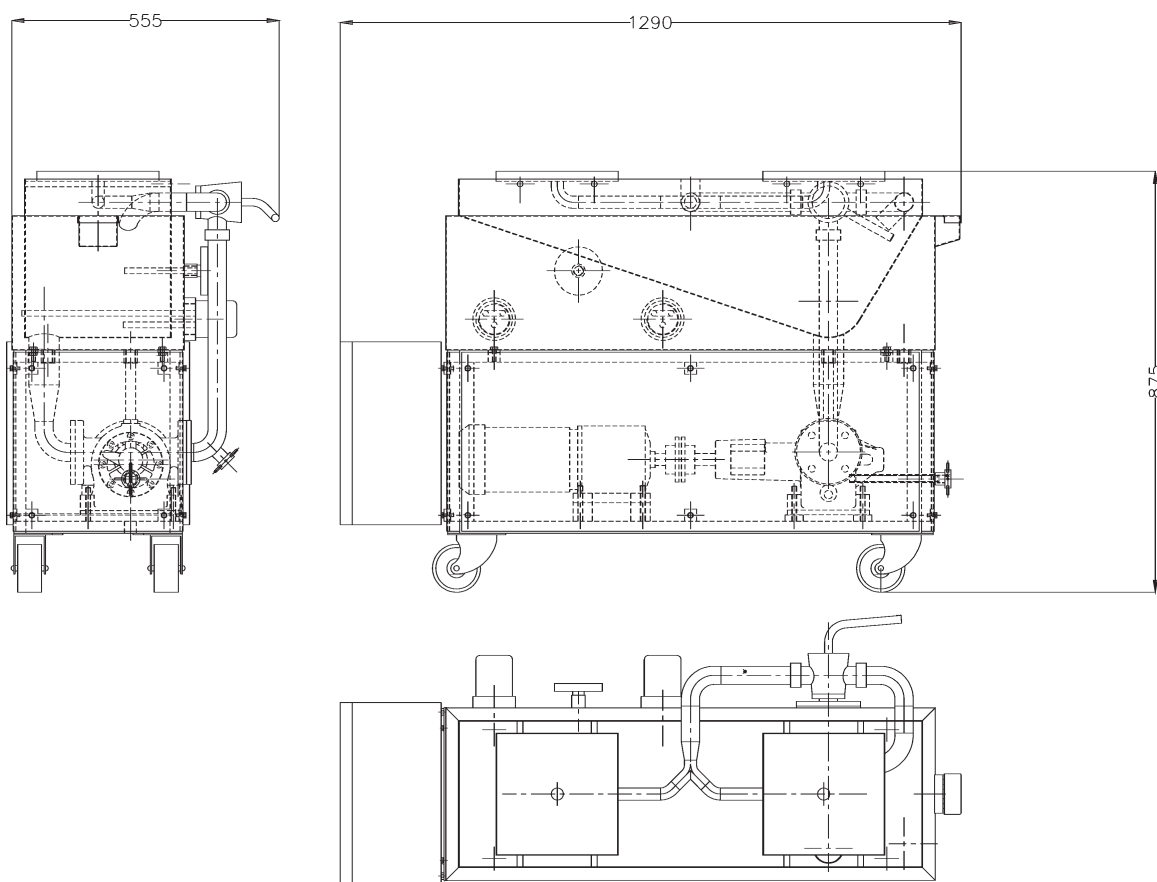


MANUAL DIP COATERS

GENERAL

The Baynflax Cambridge range of Manual Dip Coaters are specifically designed to suit the needs of the small to medium size baker. The machines are aimed at reducing the labour content required to manually coat such

products as morning goods, fruit and plain buns etc with Fondant or other coatings. Provision is made for draining excess fondant from the machine at the end of production. Wash water drain facilities are provided.



CONSTRUCTION

The Coater is manufactured in the main from all stainless steel construction. Fondant is recirculated around the system by a standard Cambridge Food Systems 1.1/2" Fondant pump and redirected, at the required flow rates, to either of the two dip locations. The tank is water jacketed and provided with electric heater elements complete with thermostatic control. The pump water jacket is provided with a pencil heater.

CAPACITIES

The machine is provided with 2 water immersion heaters each rated at 2 kw. The fondant recirculating pump is driven by a 3 phase electric motor rated at 0.75 kw running at a fixed speed of 103 rpm. The pump jacket pencil heater is rated at 240 watts and the machine is designed for operation on a three phase electrical supply. The Coater is designed to have a working capacity of 22 litres of fondant or similar coating.