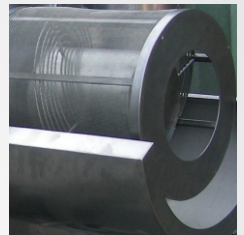


NIP INOX
PROCESNA OPREMA



BUBANJ ZA
OBLAGANJE ŠEĆEROM

SUGAR COATING PAN

Bubanj za oblaganje želea šećerom

ELEMENTI SISTEMA

- Usipni koš za kontinualno doziranje želea
- Predbubanj
- Sistem za vlaženje želea
- Bubanj
- Tunel za sušenje

Continuous sugar coating pan

SYSTEM COMPONENTS

- Feeding Bucket for Continuous Jelly Dosage
- Drum Pre-chamber
- Jelly Moisturizer
- Drum
- Drying/Cooling Tunnel (Air Treatment)

Tehnički opis

U bubnju se vrši kontinualno oblaganje šećerom želea svih oblika. Proces počinje tako što se preko sistema za doziranje i usipnog koša, žele automatski ubacuje u predbubanj gde se vrši vlaženje želea, nakon toga žele ulazi i bubanj gde se okretanjem bubnja i specijalnim mešaćima oblaže šećerom.

Tokom procesa bubanj se vrti šećer ostaje u bubnju, a žele kontinualno prolazi kroz bubanj i oblaže se šećerom. Nakon prolaska kroz bubanj žele prolazi kroz tunel gde se suši posle čega je spreman za pakovanje.

Tehničke karakteristike

Bubanj je u potpunosti izrađen od nerđajućeg čelika, koji je i predviđen za ovakve namene u konditorskoj industriji.

KAPACITET 50-300 kg/h

Technical description

A coating pan is used for continuous sugar coating of jelly that comes in various forms. The process starts with feeding the jelly into the coating pan pre-chamber for moistening automatically via dosing system and a feeding bucket followed by feeding it into the tumbling and spinning drum where sugar coating by means of special agitators takes place.

During the process the drum is tumbling and spinning whereas the sugar remains within continuously coating the jelly passing through the drum. Upon release from the drum, the jelly passes through the tunnel where drying takes place after which it is ready for packing.

Technical specification

Pan is entirely made of stainless steel, which is designed for this purpose in the confectionery industry.

CAPACITY 50-300 kg/h

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