

Tabletop universal baking tray cleaning machine

EASY BELT



Description:

The EASY BELT baking tray cleaning machine has been specially developed for artisan bakeries.

The advantage of the machine is that it can be used to clean flat and moulded baking trays, as well as a wide range of baking moulds*. Furthermore, the effortless cleaning of baking trays with 2, 3 or 4 edges **up to 20 mm high** is also possible.

It is best suited for removing flour dust, sesame seeds, poppy seeds and lightly baked-on dough remains from the baking tray.

Cleaning occurs via the proven belt brushes, which rotate at a right angle to the input direction. The brushes can adjust optimally to the baking tray's contours, and the baking rest is transported to the side and away from the baking tray. In order to clean the baking tray this is guided under the machine by hand and subsequently removed again.

The EASY BELT can be individually configured for each bakery through the use of various brush hardness and heights.

The machine is positioned either on an existing work table or on a table which is optionally available from us.

Subject to misprints and errors and to design modifications and changes in construction in connection with continuing development.

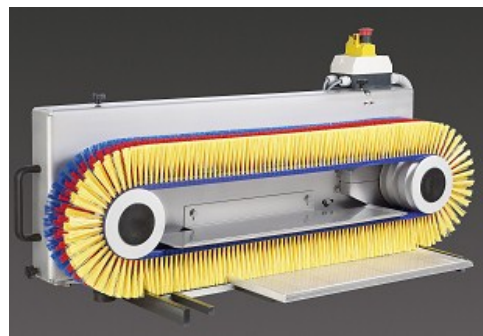
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Technical Data:

Cleaning width:	800 mm
Cleaning capacity:	up to 200 trays / hour
Height of baking tray:	20 mm max.
Temperature of baking tray:	60°C max.
Machine size:	LxWxH: 1200x500x450 mm
Weight:	approx. 75 kg
Connected load:	1 kW
Number of brushes:	3 units
Design:	CE standard
Voltage:	400 Volt / 50 Hz 3-phase, optionally country-specific



Optional accessories: OPTIONAL

- Table, made of stainless steel
- Mobile table on wheels, made of stainless steel

Technical note:

Optimum cleaning results and long brush lives require faultless baking trays. Damaged or bent/twisted baking trays and points in which brushes can catch reduce the cleaning performance and the lifetime of the brushes.

* We would be pleased to check the suitability of your baking trays in advance.

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