

DATA SHEET

CAKE SYRUP DIPPER

BJP35

Syrup-Coating Line, ideal for high-volume, fully automatic production.

This chain-based soaking machine is designed for pastry products that need to be coated or soaked in syrup, milk, or other liquids such as sponge cakes, doughnuts, "torrijas", or ring-shaped pastries. It can also be used for frying these same products. It features a second upper conveyor chain that prevents the product from floating during the soaking process.



TECHNICAL CHARACTERISTICS:

- Equipped with a speed variator and potentiometer that allow precise adjustment of the soaking time for each product, ensuring ideal results for a wide range of applications.
- Guarantees uniform syrup coating thanks to its dual-chain system, which prevents the product from floating during the process.
- Easy to clean and disassemble.
- Constructed from AISI 304 stainless steel.
- Tank lined with special insulation to optimize temperature performance.
- Resettable safety thermostat with indicator light.
- Sealed and insulated electrical control panel.
- Hinged heating element head for easy cleaning and maintenance.
- Conveyor chains fitted with tensioners and optional product pushers for round or difficult-to-handle items that require assistance during ramp discharge.

MODEL: BJP35

DIMENSIONS: WIDTH 625 mm. / HEIGHT 451 mm. / LONG 1190mm.

ELECTRICAL POWER: 10 KW. Can operate at 5 KW

CHAIN MOTOR POWER: 15 W.

TOTAL POWER: 10,5 KW

TENSION: 220/240V or 380/400V (specify in order)

PRODUCCION: 60/160 Kg/H.* SYRUP CAPACITY: 30 LITERS

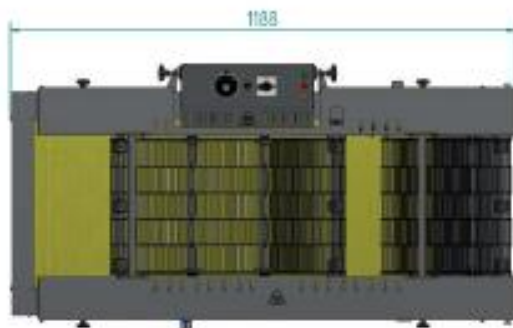
DIMENSIONES



VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA ISOMÉTRICA

PESO APROX. 70Kg.

CONEXIÓN ELÉCTRICA: 220/240 V / 380/400v

The Company reserves the right to make technical modifications without notice.

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*Production rates can vary significantly depending on the temperature, the size of the pieces, or the type of food being fried.