



Machinery for baking wafers for ice-cream and creams

Machinery for baking wafers for ice cream and cream as well as wafer pipes (scrolls) manufactured by our firm are designed mainly for small and medium firms. Machines are manufactured on individual order, considering particular needs of the orderer regarding efficiency and level of automatization, wafer design, decorative engraving, inscriptions ect. Orderer might choose a favorite wafer pattern from our catalogue or let us manufacture any type of a pattern. Each machine can be manufactured with more or less sockets. Matrixes are heated electrically. Machines are able to work 24-hour. KOCULA firm, during receipt of machinery, carries out baking tests and training in the scope of maintenance and operating machinery. All machines are equipped with necessary spare parts for, at least, 1 year of intensive exploitation.

Hand operated machines

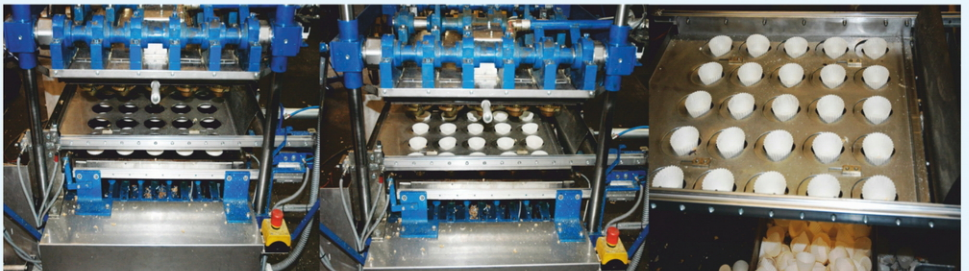
Wafer baking machines are equipped with electronic temperature and time of baking control (with end-baking audible signal). Each wafer baking machine is equipped with self-filling mechanical device, batching wafer dough. Control elements are placed in the freestanding console, which can be put near the machine or placed on the wall. All electrical and electronic equipment comes from renowned producers and guarantees high reliability and work safety for operators. Applying of mentioned improvements together with precise execution of the whole machinery provides high productivity, saving of dough and electric energy as well as a continuous control of wafer baking parameters.

Automatic machines

Wafer baking machines for ice cream, fully automated, with bottom matrixes drawing apart, manually wafer packing, traditional decorative engraving, dispensation of a dough either by a self filling mechanical device or by a covered dispenser or by using a pump. A cycles of 24-hour of automatic or so called "forced automatic" work - when the operator of the machine presses a "start" button and the whole baking process is going without his interference, in a automatic way while finishing with lifting of the upper plate, drawing aside the matrixes and spilling out the freshly baked wafers on a tape which carries them into a common container. The operator of the machine checks if all baked wafers felt down and if that's the case and the operator is sure that a new cycle can be launched, then he presses the button "start". Mechanization eliminates the hard physical work by the operation of the machine and forces a parameter's repetition as well as it decreases the usage (exploitation) of the machine by an inappropriate closing and opening of a machine (which is in practice impossible to eliminate while hand operation of the machine).



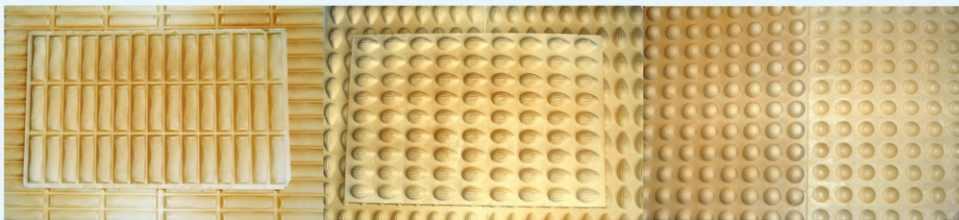
An automatized wafer baking machine for baking wafers with a flat bottom, in a type of a "cone", with an orderly feed of a baked wafers from immovable bottom matrixes, vertical decorative engraving. 24-hour cycles of work, fully automatized, very energy saving machine with a maximally extended liveliness of matrixes and a possibility of a quick exchange of matrixes for a different pattern.



Machinery for baking shaped wafers – hemispheres (semi-balls), fingers and other types

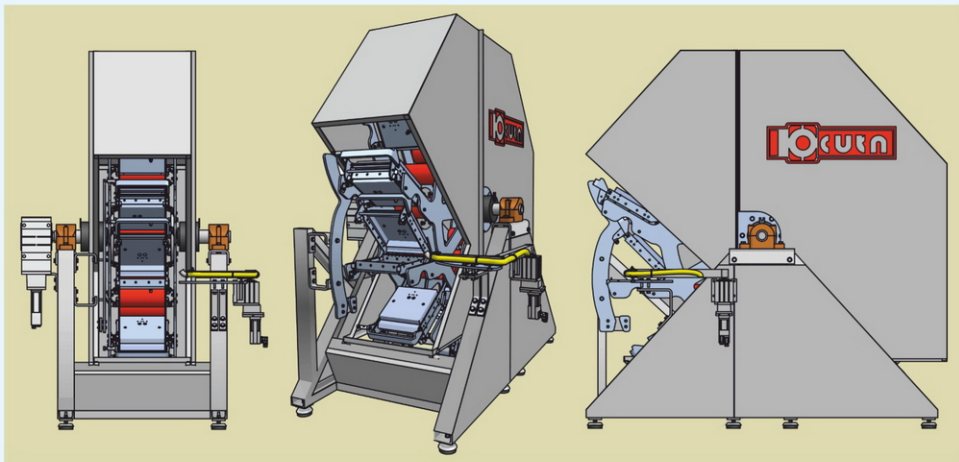
Hand operated machines

Manufactured by our firm machinery for baking flat wafers (including square, rectangular as well as round wafers) is, in principle, designed for small and medium firms. As the rule they are made as four-iron sets. It means, that there are four independent irons, mounted in the common base (frame); each iron is designed for baking of one wafer sheet. In the front of the base the tank for dough is placed, together with the mechanical filling device which enables with the single hand motion, to fill the measured quantity of dough in the given spots on each iron simultaneously. Each four-iron set is equipped with the temperature control (separately for each iron) and baking time control (with audible-optic signal of the end-of-baking). All control elements and electrical protections are placed in the separate, freestanding console. All electrical and electronic equipment comes from verified producers and guarantees high durability, reliability and safety. Matrices are made of high quality cast iron, base (frame) is made of galvanized steel and other elements are made of acid resistant steel or chromium plated steel. Applying of temperature control and baking time control and mechanical filling device together with precise manufacture of irons enables to obtain a maximum quantity of wafer from the given quantity of flour (we can receive about 800 kgs wafer from 1 t of flour). Machine can be run non-stop, i.e. 24 hours a day. For the final production phase of shaped wafers in type of hemispheres, fingers and other types KOCULA company offers a cut-out devices and wafer cutter machines.



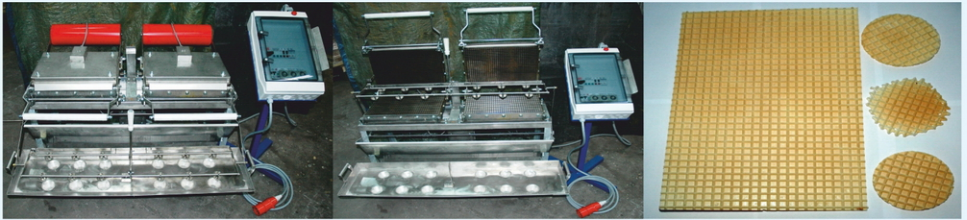
Mechanized machines

Fully automatized machine for baking flat wafers with automatic dough dispensation and removing the freshly baked wafers. Designed for small and medium companies especially those which are using hand operated machines of KOCULA company and are thinking of development and modernization of their production. Economical in occupied surface as well in energy consumption. Design of the machine enables usage of irons (after modernization) from KOCULA's company hand operated machines.

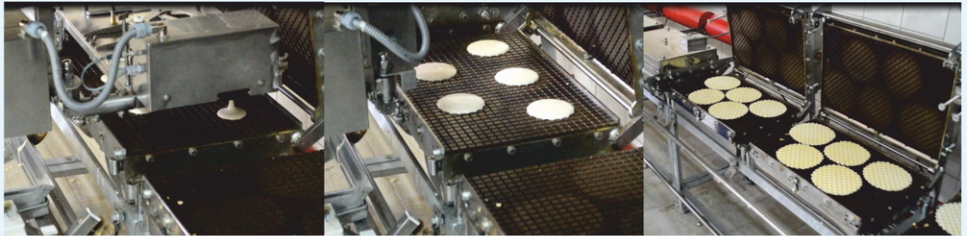


Machines for baking wafer type „Wafer Leaves”

A two-iron set machine for baking wafer type „Leaves” with temperature and time of baking control and a mechanical two row filling device for the dough which allows with one motion of a hand a simultaneous dose of a adequate portion of a dough for 12 pieces of baking wafer. A special shape of the dough's tank's bottom allow taking out the liquid dough even with its minimal amount.



Automatic dough dispenser for wafer type „Wafer Leaves” common for more amount of irons.



Matrixes for wafer baking machines

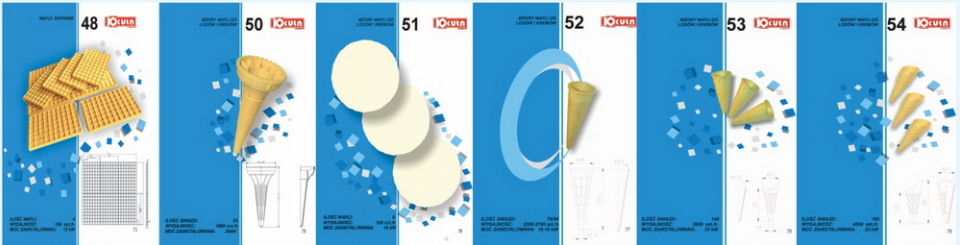
KOCULA company manufactures on demand various kind of matrixes for machines for baking wafers as well as for own production as for other producers.



Device for dough cons „Pizza” type

Device, after the dough dispensation, automatically and at once in one cycle bakes 4 wafer cones.





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