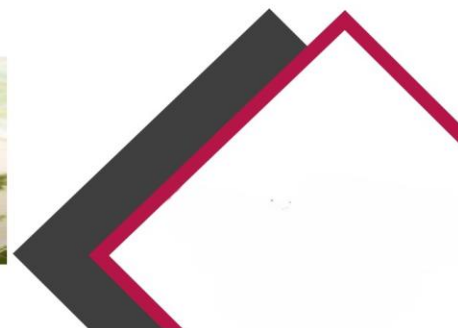


Modular pancake machine

Model: SDR-K-24GD-EU



Product description



Pancakes which are made from flour, eggs, milk, sugar and baking powder are loved all over the world. MASDAC has released a new entry model line that can produce Pancakes at a reasonable price. Corresponding to the various products, such as Butter milk pancakes, Scotch pancakes, Pikelets, Hot cakes and blini's the entry model, which can bake from a minimum of 70 mm (2.8 inches) up to a maximum of 140 mm (5.7 inches). The product capacity will be up to 4,800 pieces per hour.

The machine is compatible modular build structure, you can add the option in accordance with each product. In the future it is also possible to connect with sandwich machine, which is possible to make sandwich pancake stuffed with a lot of filling.



Product specification

Module	Specification	Size	Baking time	Weight	Capacity Pisces/hour
Standard	Baking machine with turn-over device	Φ70-100mm	2:00-3:00	20-30 gram	2266-3400
Module A	Standard with top heater and top covers	Φ70-100mm	1:25	20-30 gram	Max 4800
Module B	Module A with inclined conveyor and heat stamp	Φ70-100mm	1:25	20-30 gram	Max 4800
Module C	Module B with sandwiching machine	Φ70-95mm	1:25	35-50 gram	Max 2400
Module D	Module A with 5 rows option	Φ100-120mm	1:25-1:40	30-50 gram	3400-4000
Module E	Module A with 4 rows option	Φ120-140mm	1:35-1:50	40-60 gram	2472-2863

Capacity is changeable depending on the products.



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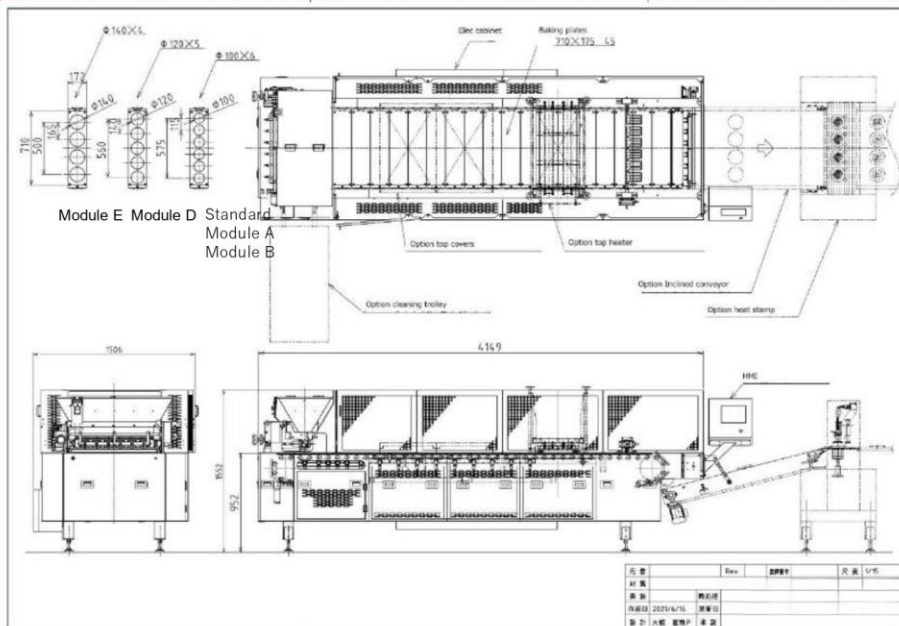
Machine specification

Model	SDR-K-24GD-EU		
Dough volume	15-65 cc depending on the recipe and size	Capacity dough hopper	70L
Products per baking plate/row	Standard & Module A,B,C: 6 per row and pitch 110mm Module D: 5 per row and pitch 140mm Module E: 4 per row and pitch 165mm	Dimensions (LxWxH) (including all modules)	4500 x 1600 x 1550 mm (8900 x 2200 x 1800 mm)
Electrical	Standard 380V- 3ph -3.4kW Module A 13kW Module B 20kW Module C 25kW	Water consumption	Pressure less return, tap water 120 liters per hour consumption
Gas consumption	64.500 kcal/h max. Natural gas.	Air consumption	400 NL/min @ 0.5MPa
Heat stamp	Max. 35 mm in diameter Optional 50 mm in diameter	Baking time range	1:25 – 3:00



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Layout Module B



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Module C Layout including Sandwiching machine

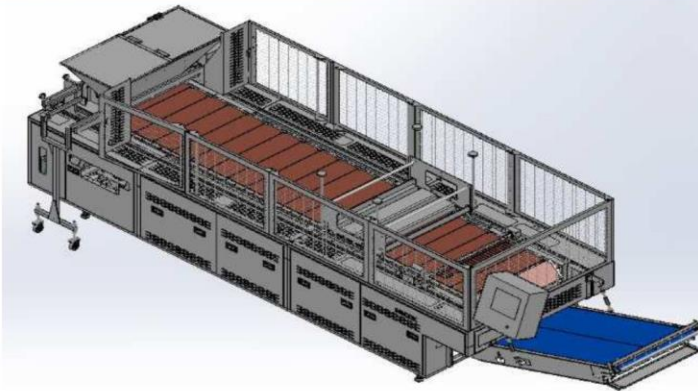


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Features of new concept machine

- Due to the epidemic of corona, this line adopts lot production and can be realized a short delivery time to customers who are thinking, "Now is the time to invest". Since the time from the investment decision to the start of production is shortened, an early return on investment can be expected.
- The optional design of each device allows customers to choose the device they need by themselves. The modular assembly design allows you to add more equipment as you need in the future, such as heat stamping device or sandwiching device.

- Wide product range : between $\phi 70$ -140 mm.
- New cleaning and oil wiper system are adopted.
- Optional cleaning trolley
- Water cooled depositor guarantees stable batter quality.
- Easy to install without MASDAC engineer. Online support.



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Example of pancake products

Maple and margarin
Mochi Fuwa pancake



Maple and nuts pancake



Sakura mochi Pancake



Tiramisu pancake Dora



Strawberry and almond
pancake



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