

# COMAS CUP-CAKE LINE



CUP-CAKE-Dosing-Line Line suitable for the production of round CUP-CAKES Ø 45 mm – 90 mm, and small Cakes (Muffins, Magdalenas, Cake-Donuts, Mini-Cake Donuts, Minicakes, Cakebars etc.) arranged on trays of 400x600 mm with 6 x 9 cavities.

**Traysize: 400 mm x 600 mm**

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## **MACHINE DESCRIPTION:**

### **PART 1**

No. 1 Conveyor with plate chains to be positioned at the entry of the dosing line, functioning as a buffer for approximately 4 trays, with the following characteristics:

- Continuous variable movement via motor with inverter.
- Usable width: 600 mm.
- Length: 1500 mm.
- Mounted on wheels.

### **PART 2**

No. 1 Intermittent chain conveyor with pushers, featuring:

- Adjustable guide rails.
- Motorization with an inverter-controlled motor.
- Intermittent movement obtained electromechanically, with programmable conveyor step.
- Entry accelerator for automatic tray insertion.
- Length: approximately 5900 mm.
- Usable width: 600 mm.
- Mounted on wheels.

### **PART 3**

No. 1 Paper cup dispenser suitable for the automatic loading of baking cups, with the following characteristics:

- Support frame resting on the ground along the conveyor sides, mounted on wheels.
- Interchangeable 9-lane magazine.
- Pick-up arm.
- Vacuum pump.

### **PART 4**

No. 1 DPC 600 model dosing unit, suitable for dosing 1 row of products per cycle, consisting of:

- "C" support frame mounted on wheels, equipped with an electromechanical device for vertical head movement. Height adjustment via handwheel.
- Pneumatically operated dosing head with a gear motor for quantity regulation.
- Three-way valve with single control.
- No. 1 product containment hopper with a capacity of approximately 60 liters.
- No. 1 product level sensor inside the hopper.
- No. 9 dosing cylinders Ø 32 mm, with an adjustable dosage range from 8 to 78 cc.
- No. 1 interchangeable plate with 9 centrally positioned dosing nozzles.
- No. 9 independent dosing control groups to allow dosing only when baking cups are present in the trays. Presence detection via 9 photocells, which disable the corresponding dosing cylinder if a baking cup is missing.

- No. 1 system for spraying water behind the dosing pistons to prevent crystallization of the sugar in the batter. Water supply to the manifold is the customer's responsibility.
- No. 1 9-outlet dosing plate with a drip-proof blade closure.

## **PART 5**

Reserved space for integrating a granular product dispenser.

## **PART 6**

Electrical system and control panel with PLC control. Electrical panel mounted on wheels.

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## **Additional Equipment for the Dosing Unit to Enable Cup-Cake in different sizes and Mini-Cakes:**

### **PART 7**

No. 1 Conveyor with plate chains to be positioned at the entry of the depositing line, functioning as a buffer for approximately 4 trays, with the following characteristics:

- Continuous variable movement via motor with inverter.
- Usable width: 400 mm.
- Length: 2000 mm.
- Mounted on wheels.

### **PART 8**

No. 1 Intermittent chain conveyor with pushers, featuring:

- Adjustable guide rails.
- Motorization with an inverter-controlled motor.
- Intermittent movement.
- Entry accelerator for automatic tray insertion.
- Length: approximately 5900 mm.
- Usable width: 400 mm.
- Mounted on wheels.

### **PART 9**

No. 1 Removable dosing nozzle with 6 single oval injection nozzles.

No. 1 Removable dosing nozzle with 9 single injection nozzles.

No. 1 Extractor.

## PART 10

Electrical and program modifications to adapt the new conveyor.

No. 6 Photocells for product presence detection on the baking trays, with the option to disable existing dosing unit cylinders if necessary.

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### GENERAL TECHNICAL FEATURES:

- **STAINLESS STEEL CONSTRUCTION:** All parts in contact with the product are made of AISI 304 stainless steel or non-toxic materials. Load-bearing frames and casings are made of AISI 304 stainless steel or aluminum. Chains and gears are chrome-plated steel. Bearings are stainless steel or sealed.
- **Electromechanical system materials:** TELEMECANIQUE.
- **Programmable controller:** SIEMENS.
- **Electrical system built according to European standards IEC 204 and IEC 204-1 (CENELEC EN 60204 and CENELEC EN 60204-1).**
- **Pneumatic system materials:** FESTO.
- **Electrical supply:** To be specified.
- **Air compressor:** Not included.
- **Production capacity:** 9,000 pieces per hour.

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Price: 67.500 EUR (negotiable)

Terms of delivery: exw warehouse Germany

Terms of payment: in advance