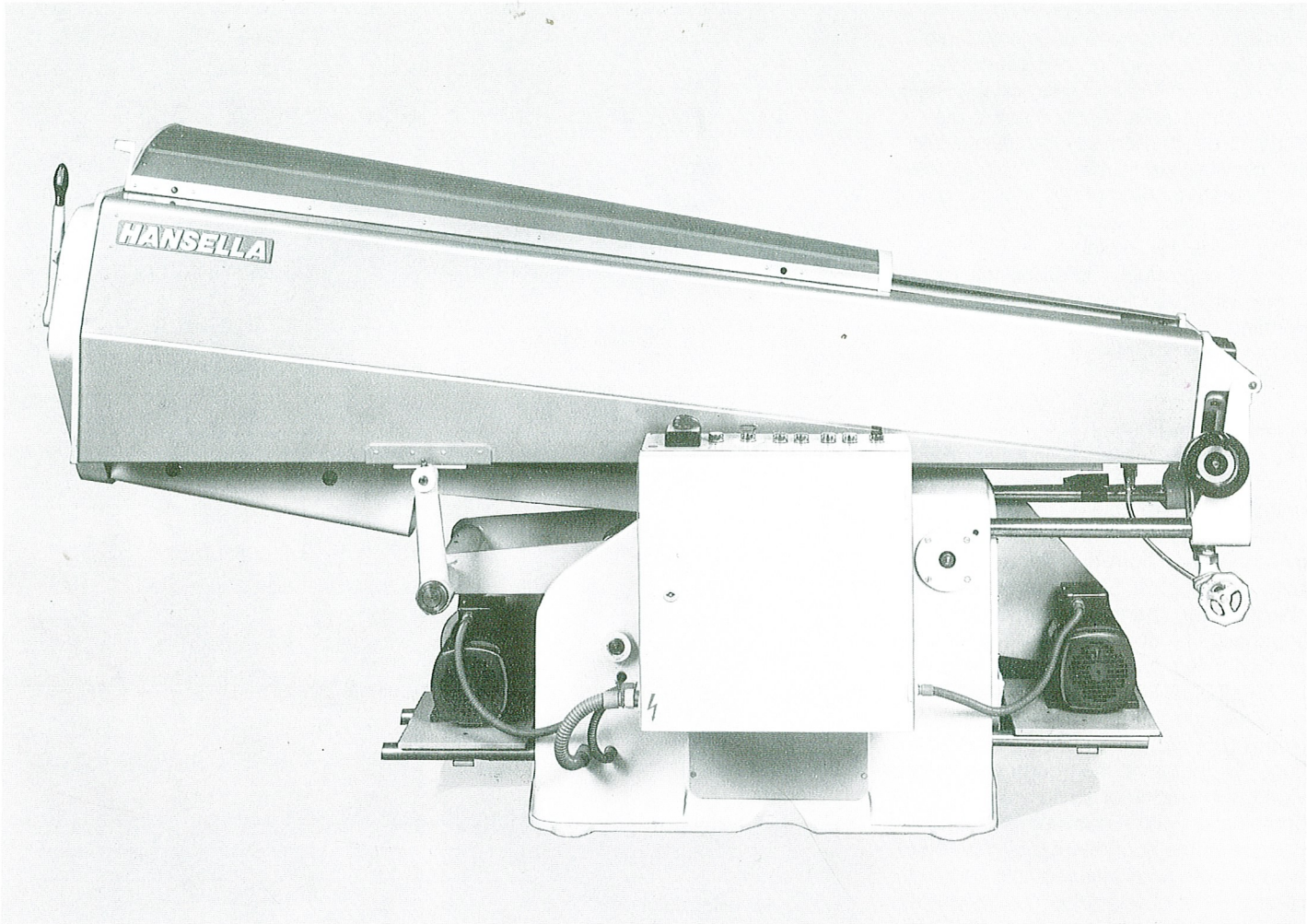


## Batchformer 19 K



**Areas of application:** The batchformer 19 K is a universal machine suitable in confectionery production lines for the fully automatic forming of solid and centre filled sugar cones for various end products such as high boilings, lollipops, toffees and chews. All products can be produced filled or unfilled.

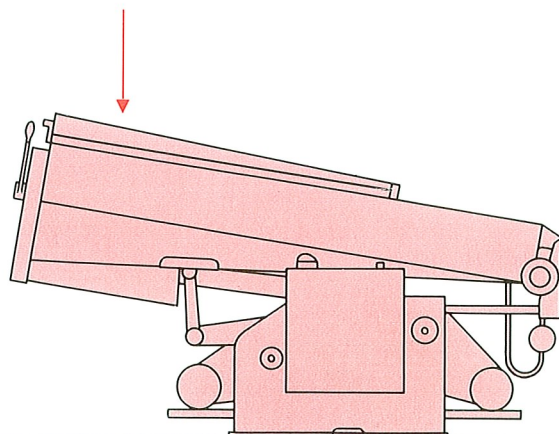
**Operation:** 4 roller cones form the sugar mass to a sugar cone. The infeed can be:

a) manually in batches from kneaders or sugar pulling machines or from cold/hot tables, or

b) continuously from fully automatic continuous cookers and tempering and kneading bands, with or without combined sugar pulling machines. For centre filling a teflon coated filling tube is placed into the batch former around which the sugar cone is formed. A large number of different filling tubes and filling pumps are available for various centre fill products such as liquid and/or powder products. (Continued page 2).

### Centre fills:

Pumps  
Powders (Auger screws)  
Extrusions



### Products:

High boilings, filled or unfilled  
Lollipops, filled or unfilled  
Milk toffees, filled or unfilled  
Chews, filled or unfilled\*  
\*) with Extruder



(Continued from page 1). Extruded products can be injected into the sugar cone with a solid filling tube. With a pair of take-off rollers on the Rope-sizer a sugar rope is pulled out of the Batchformer and equally transferred into the following sizing rollers. This ensures an accurate feeding of any forming or cut and wrap plant. A large number of equalising rollers are available, depending on the type of product. (Hard boilings, toffee, chews etc). Batchformer, Ropesizer and Forming plant or cut and wrap plant always form a complete and synchronised production unit.

**Operation and design features:**

The drive elements such as roller drive, rotation changeover and lifting and lowering of the trough are housed in the machine frame. To ensure a trouble free transfer of the sugar rope from batchformer to rope-sizer the trough is pivoted at the discharge point. The trough (provided with lid) contains 4 coned stainless steel and profiled rollers which are spring mounted for perfect positioning around the sugar cone and which are easily removable for cleaning purposes. To keep a constant sugar temperature, the trough can be provided with electric or steam heating. In combination with a continuous cooker the position of the sugar infeed is cooled separately with a ventilator. In this case the roller drive is of a variable speed type that allows perfect synchronisation with the continuous cooker belt. The advantage of such an exact synchronisation is that no air can be trapped inside possible sugar loops. The sugar rope discharge diameter is easily adjustable with a hand wheel. For centre filling a number of different teflonised filling tubes are available. For continuous operation the filling machines such as pumps, augerfeeds or extruders can be fully synchronised with the production line.

Fig. 3: View into opened batchformer

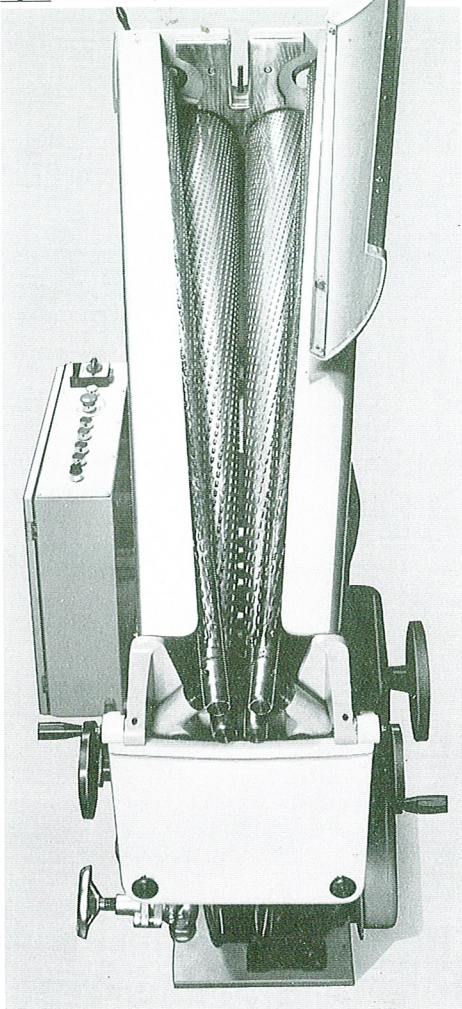


Fig. 4: View into opened batchformer with centre fill tube.

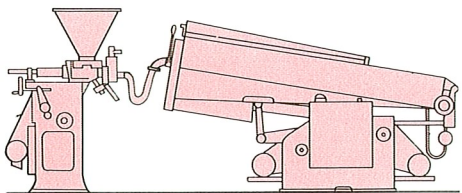
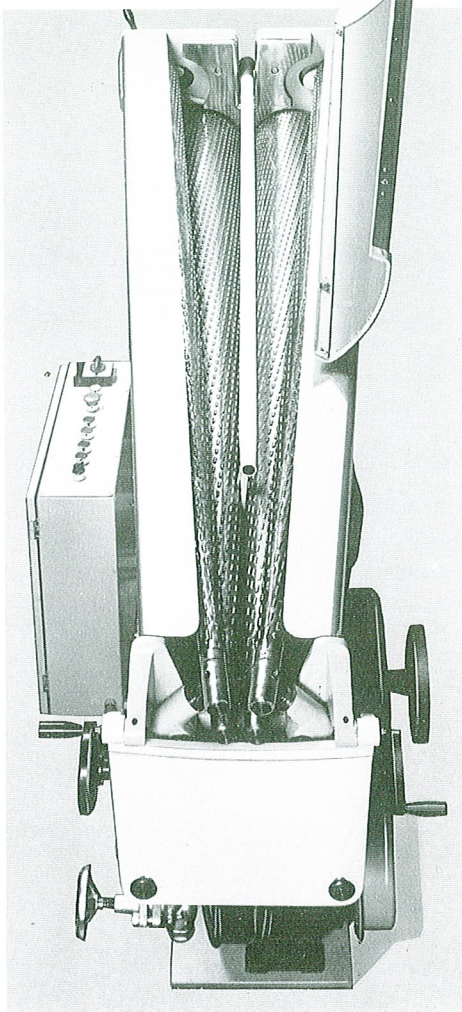


Fig. 5: Batchformer with centrefiller 27 D, for the filling of liquid or semi-liquid products (piston pump)

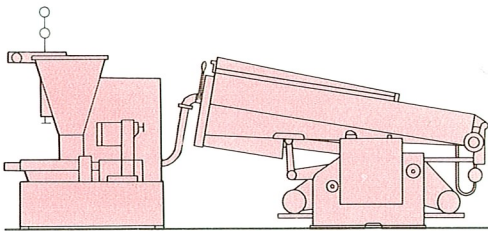


Fig. 6: Batchformer with centrefiller 148 C for the filling of liquid or semi-liquid products (auger pump).

Fig. 7: Batchformer with powder filler.

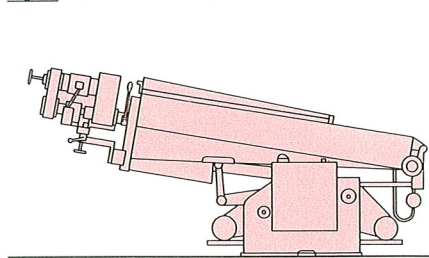
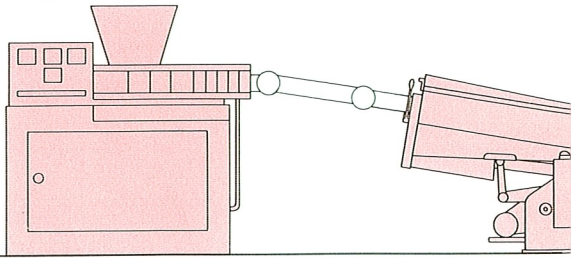
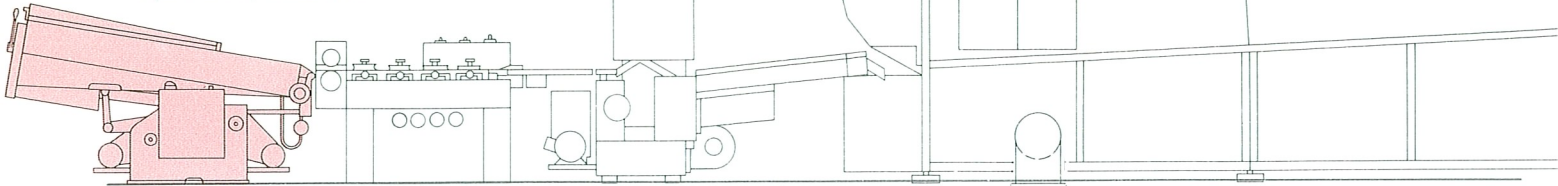


Fig. 8: Batchformer with an extruder for the filling of highly viscous products. The product is forced through a filling tube direct into the sugar cone.

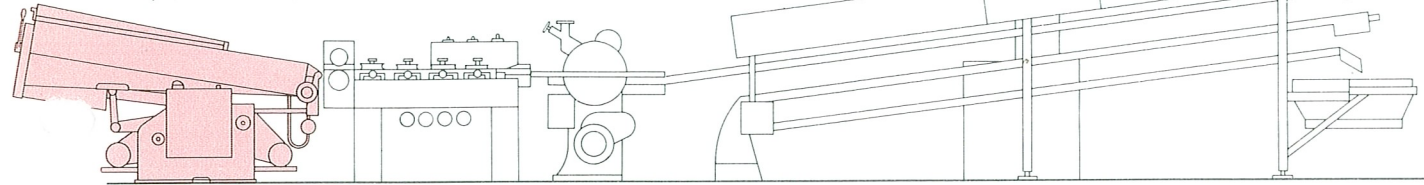




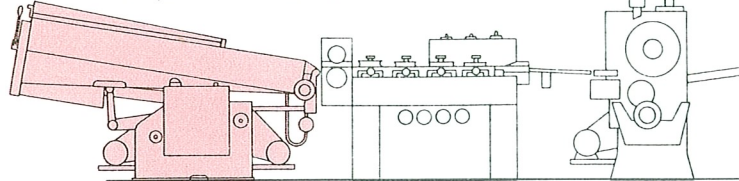
1. Batchformer 19 K, Ropesizer 165 A, Uniplast 160 C, Cooler 170 B.



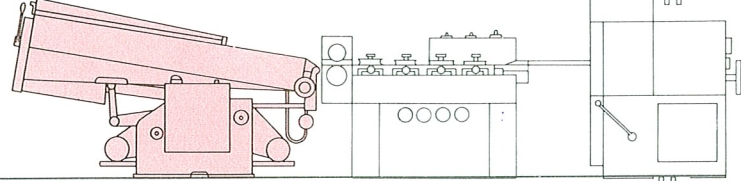
2. Batchformer 19 K, Ropesizer 165 A, Super Robust 85 A, Cooler 71 E.



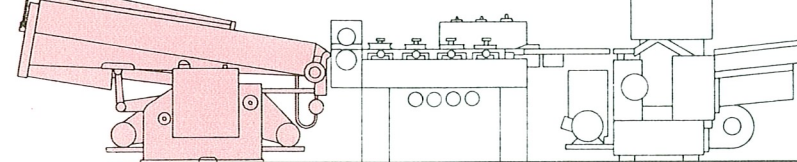
3. Batchformer 19 K, Ropesizer 165 A, Uniplast 160 A, Cooler 71 E.



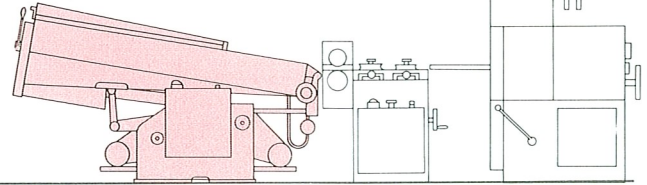
4. Batchformer 19 K, Ropesizer 165 A, Cut and wrap machine EW.



5. Batchformer 19 K, Ropesizer 165 A, Uniplast 160 C special execution, and Cooler 170 B.



6. Batchformer 19 K, Ropesizer 164 A, Cut and wrap machine EW.



**Control:** Both the Batchformer and the Ropesizer have their own separate electric control cabinets. However, a complete production line consisting of Centrefiller, Batchformer, Ropesizer and Forming machine can be equipped and controlled from a central control panel. Automatic rope control on the discharge of the Ropesizer will guarantee a positive infeed into the following machine.

- ◀ Hamac-Hoeller have the technology to fill the widest range of centres into hard boiled sugar masses, toffee masses and chews.

With the Batchformer 19 K as a starting point, a number of production lines can be constructed for the production of high boilings, milk toffees, lollipops or chews. The exact line formation is, of course, always dependent on the required outputs and the specific properties of the product.

**Sample 1:** Forming line for the production of filled and unfilled high boilings with an output of up to 1250 kg/h.

**Sample 2:** Forming line for the production of unfilled high boilings (tablet form) with an output of up to 500 kg/h.

**Sample 3:** Forming line for the production of filled and unfilled high boilings (tablet form) with an output of up to 500 kg/h.

**Sample 4:** Production line for the manufacture of chews including wrapping of product.

**Sample 5:** Production line for the manufacture of filled and formed milk toffees (Chocolate Eclairs) and chews.

**Sample 6:** Production line for the manufacture of milk toffees including wrapping of product.

**Technical Data:**

Capacity: 75 kg.

Rope outlet: Min. 35 mm  $\varnothing$

Drive: Motor 0.75 kW, 1500 rpm

(Roller cones) (Continuous line 0.75 kW,  
1500 rpm, infinitely variable)

1 motor 0.75 kW, 1500 rpm

(Lifting and lowering of trough)

Electrical heating: 220 V, 6000 W max.

Steam heating: Operating pressure 4 bar  
max.

Steam consumption: 20 kg/h, max.

Steam connection: R 1/2"

Condensate connection: R 1/2"

Room requirements:

2350 x 780 x 2140 (L, W, H)

Weight: 650 kg nett

920 kg gross

Shipping crate dimensions:

2550 x 950 x 1590

Subject to change without notice.

