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## Soft Waffle Sandwiching Line

*New solution - attractive*

*and very tasty*



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# Soft Waffle Sandwiching Line



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# Soft Waffle Sandwiching Line

## PRODUCT SPECIFICATION

### SOFT WAFFLE SANDWICH – ROUND or OVAL SHAPE

Product dimensions	ø70-73 mm/ 70 x 100 mm
Dough weight	40 grams (2 x 20 grams)/2x 20-30 gr
Filling weight	Approx. 10-15 grams /15-30 gr ( depends on type of filling )
Total product weight	50 – 55 grams
Height of product	15-28 mm, depending on dough thickness and amount of filling
Product shelf life	30 - 90 days

### **Capacity:**

8 rows - 3000 pcs/hour – baking time 2:04 min.

8 rows - 3500 pcs/hour - baking time 1:44 min.

12 rows - 4500 pcs/hour - baking time 2:04 min.

12 rows - 5400 pcs/hour - baking time 1:44 min.

Baking time depends on the recipe, thickness of Waffle and chosen design.



# Soft Waffle Sandwiching Line

Production process:



## 1. Depositing of dough on hot plates.

- Dough is deposited on baking moulds on the plates.
- Baking plates are direct gas heated.

## 2. Top-heating.

- Electrical top heating for a perfect result
- Final baking process before cooling



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### 3. Depanning

- Waffle cakes are picked up by depanner.

### 4. Turning over the waffles





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## 5. Cooling waffle

- Cakes are transferred to cooling conveyor

## 6. Aligning waffle

- Cakes are aligned before transferring to filling and sandwiching conveyor



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## 7. Filling depositing.

- Volumetric filling depositing for best result.
- Depositing on the bottom side.

## 8. Sandwiching

- Cross feeding of top cakes and sandwiching.



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## 9. Pressing

- In order to spread filling cakes are pressed.

## 10. Transferring to cross conveyor

- The final products are transferred to cross conveyor and curve conveyor by shuttle edge conveyor.



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New and original Soft Waffles - the perfect widening of your production

Advantages:

- automated production process
- wide range of products – different fillings can be used – jam, milk, souffle etc.
- possibility to produce Soft Waffles with one or two kinds of fillings
- possibility to change the design of products

If this topic is interesting for you, let us know and we will send you a detailed quotation.

We are at your disposal !

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