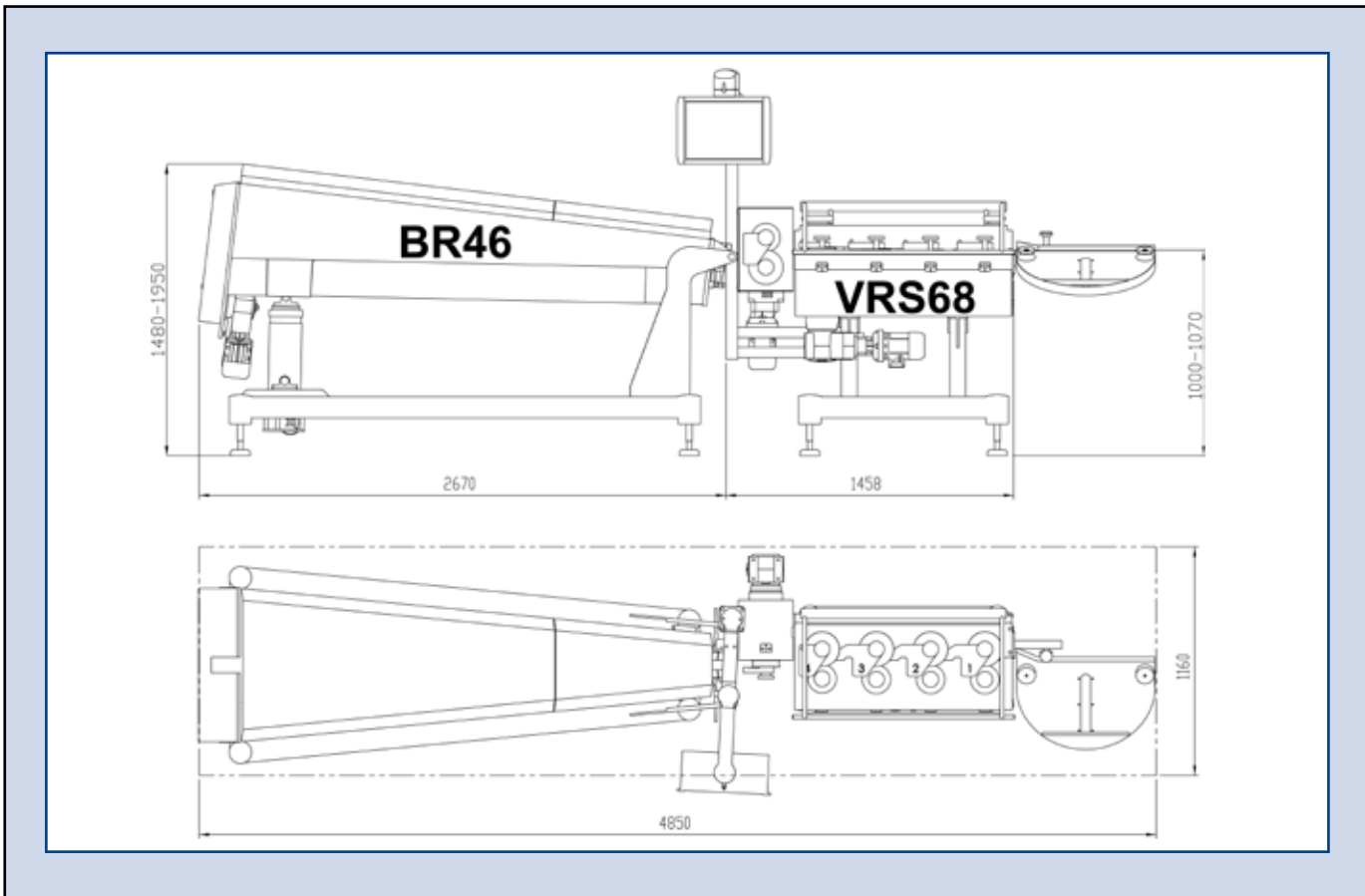


Floor Plans



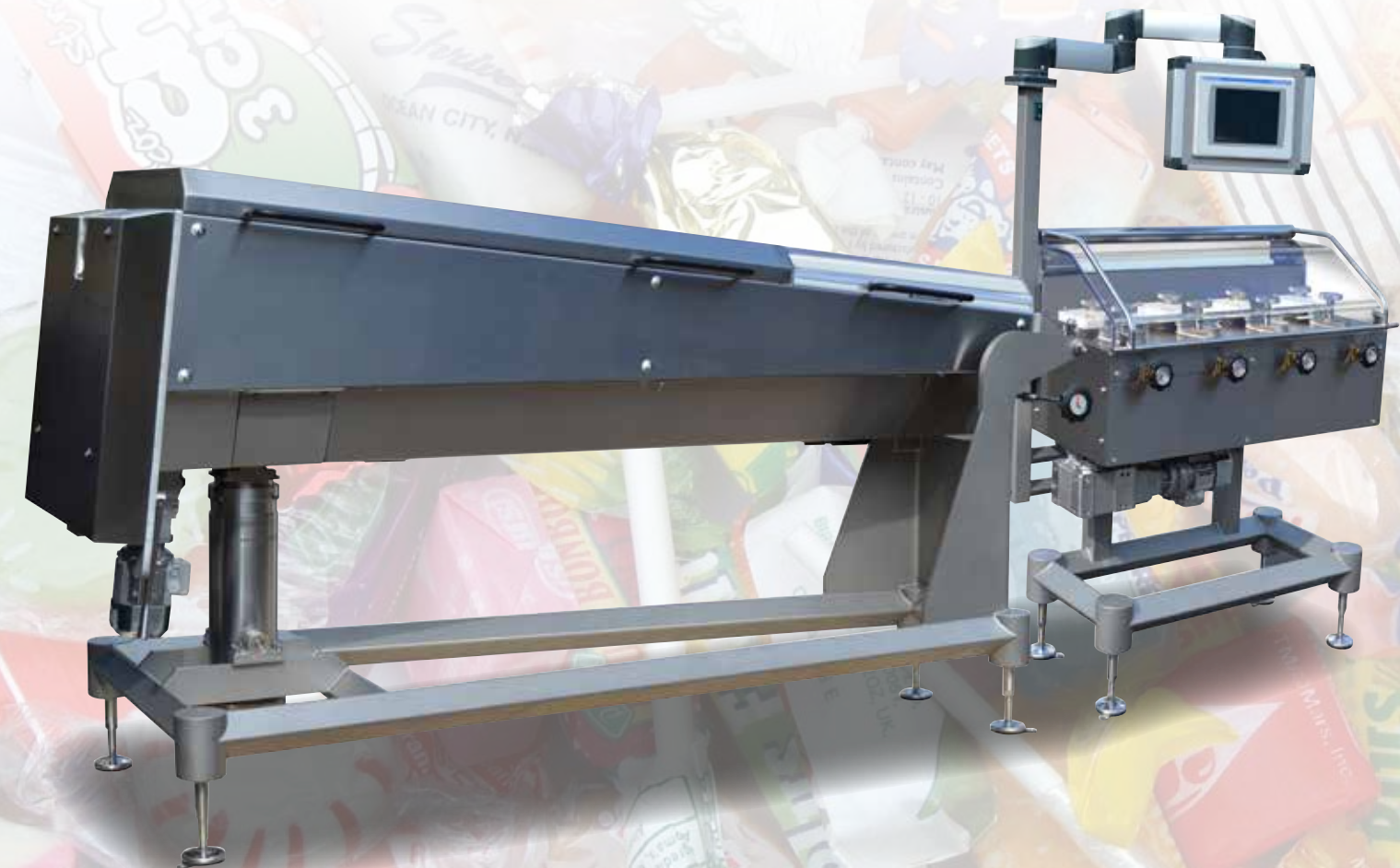
A.M.P.-Rose



BR46 Batch Roller and RS68 Rope Sizer

Technical Specifications

BR46 Batch Roller	RS68 Rope Sizers
Capacity Maximum 100kgs (un-pulled)	Speed 0-200 metres rope/min; to suit forming/wrapping machine
Rope diameter 31-83mm	Final rope diameter Min.10mm, max. 33mm, or other as required
Roller drive 0.55kw, 3ph	All rollers are adjustable +/- 3mm by levers with indicator scales
Lift/Lower drive 0.25kw, 3ph	Drive motor 0.25kw AC Inverter controlled
Electric heaters 6kw heaters	Heaters 150 Watt for each heater, ie 1.5kw for a standard 5 stage machine
Steam heaters Max. pressure - 10BAR Max. steam usage - 18kg/hr. Steam/condensate connections - 3/8" BSP	Weight For a typical machine with one vertical plus four horizontal pairs of rollers, 500kgs For each additional set of horizontal rollers, add 50kgs
Weight 650kgs	Machine designation RS68 = Feeding machine with four pairs of horizontal rollers C = Cluster unit V = Vertical box (either at start or end of machine) +1 = Additional set of horizontal rollers +2 = Two additional sets of horizontal rollers e.g VRS68+1 = Feeding machine with an initial vertical roller box and five subsequent pairs of horizontal rollers.



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Represented by;

A.M.P-Rose

Your partner in the confectionery industry

A.M.P-Rose BR46 Batch Roller RS68 Rope Sizers

The RS68 and BR46 have been updated with new features on the units, which have improved the access to both the machines, assuring cleaning is easier and less time consuming.

The BR46 machine has increased capacity too 100kg (un-pulled). Heaters have been conveniently positioned in the side of the machine to prevent build-up of debris and to allow easy cleaning and replacement.

The RS68 sizing roller boxes are from modular construction, allowing easy modification or future retro fitting. With the new design the roller boxes are simple and fast to dismantle for maintenance purposes. The RS68 is available with mechanical drives or fully servo driven.

The BR46/RS68 combination can form part of a complete A.M.P Rose hard candy forming line, or be arranged as part of a line with the '750', 'ICW' and 'Super 42HS' range of cut and wrap machines.

The machines can be supplied in left-to-right or right-to-left configurations, with the feed and discharge heights to suit the Client's requirements. Adjustable feet are fitted to both machines for minor height adjustments and levelling.

The Batch Roller and Rope Sizer can also be supplied as separate machines for use in any other confectionery application.

Sequence of operations:

The confectionery mass is placed inside the trough of the machine where four stainless steel rollers rotate and form the batch into a conical shape. These rollers reverse after a set period of time, which can be adjusted as desired. (The rollers can also be set to run in one direction only if preferred)

The batch is reduced in size at the delivery end of the machine to approximately 40mm (adjustable via hand wheel), and then fed automatically to the RS68 Rope Sizer. The height of the trough can be adjusted through push-button controls thereby ensuring the correct feed to the rope sizer. The temperature of the candy batch can be maintained by using either steam or electric heaters located in the trough of the BR46.

The rope is automatically taken up by the Rope Sizer, by either a pair of vertically arranged sizing rollers, or by a 'cluster' of two horizontal and two vertical rollers. The candy rope is then gradually reduced in size by four or more pairs of horizontal rollers, to achieve the final desired rope diameter. Each pair of rollers has an electric heating element to maintain the correct rope temperature. The machine can be adjusted in speed using a potentiometer located in the control panel. There is also an automatic rope control device, which adjusts the roller speed as required.



Open construction for easy access to clean, or for maintenance purposes.

Features

Long, efficient life

The machines have been designed to last many years in the confectionery production environment. With precision machined components made to exacting standards the user can expect years of trouble-free use with minimal spare parts requirements.

Health and Safety assured

All electrical components are located in sealed enclosures with hinged doors for access. Interlocked guards are fitted, giving protection to the operator from noise and movement hazards. All machines meet current health and safety and 'CE' standards.

Minimal cleaning/maintenance times

The machines have been designed using open framed stainless steel construction. Improved hygiene and access for cleaning has been considered to reduce running costs.

Versatility

The BR46 and RS68 range of machines can handle many types of confectionery products without the need to change any parts – hard candy, toffee, chewy sweets in solid or centre-filled form can all be used to feed either cut&wrap or candy forming lines.

Optional extras

Ring type metal detector on the rope sizer

Final vertically arranged pair of sizing rollers to produce a flat rope

