

**BALIK - AUTOMATIC RICE COOKING AND PORTIONING  
MACHINE**



**General technical data:**

Capacity:	approx. 30 -60 kg rice per batch, approx. 2 to 3 batches per hour
Dimensions:	approx. 1.5 x 3.0 m (without conveyor belt)
Conveyor belt length:	approx. 3.0 m
Material:	complete machine high grade stainless steel
Accessories:	portioning and forming unit for making Sushi
Speciality:	additional equipment for filled Sushi
Area need:	L = 4500 mm, B = 1000 mm, H = 3000 mm
Machine Weight:	approx. 1200 kg

**Cooking cylinder:**

Insulated double coat type with inside electric heating system, temperature controlled, cooking cylinder inside coated with teflon.

Size: space for 30 kg of wet rice, (15 kg of dry rice plus 15 litres of water)

Dimensions: diameter = 400 mm, high=400 mm

A hydraulic pressure system is assembled at the machine rack.

**Press:**

From the mix-refrigerator the prepared rice is supplied to the pressing cylinder automatically. The speed is variably adjustable. The delivered rice rope becomes cutted after the nozzle. The length of the rice rope is adjustable.

**Injector pad:**

Consisting of 4 pieces dosing cylinders for pastely products; 4 pieces filling tubes with approx.10 mm diameter, arranged in the middle axle of the form tools. The dosing cylinders work synchronously with the rice form tools.

**Rack:**

The machine units are assembled and covered at a common high-grade stainless steel form tube rack. The cover is easily to dismantle for cleaning purposes of the system.

**Control:**

Electronic SPS process control including software.

**Conveyor belt to the form press:**

Length: 2500 mm

Width: 300 mm

Belt made of stainless steel with gear drive, photocell at the end of the tape. The belt is controlled depending on the lenght of the product.