

Cakebuster



The Cake Buster is designed to break up compressed cakes or cheeses, which have been discharged from a water extraction press, thereby eliminating the costly tumble operation when this is used primarily for the breaking up of such items.

The cake or cheese is received by the Cake Buster direct from an overhead conveyor and directed into rotating zinc-plated star shaped breaking rollers. The processed work can be discharged into a suitable laundry truck positioned below or onto purpose built conveyors for delivery to an HJ Weir Autoprep that can separate individual items.

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Optional Extras:

- **Automated Conveyor Systems** – A variety of work delivery and distribution conveyors may be integrated with the Cake Buster to provide complete automation of the process from water extraction press through to Autoprep or similar.
- **Special Spares Kit** - Range of dedicated spares for the HJ Weir Cakebuster.

Installation

The Cake Buster is self-contained and freestanding. It can be located at the most convenient point in the production line and simply connected to the electricity and pneumatic supply.

Versatility

Complete automation of the process from the receiving of a compressed cake or cheese through to the presentation of individual items to a feeder is achievable when the Cake Buster is used as part of a space saving automatic Shuttle Truck system used in conjunction with an HJ Weir Autoprep (please see Autoprep brochure).

Various base units can be supplied to allow for integration with existing equipment.

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