



Cake Breaker

A Sterling Series Option

Integral Cake Breaker

The Cake Breaker can be fitted to the Discharge End chute of any of the Presses in the Sterling Series.

It is designed to reduce the size of the slabs of Cake produced by the Press to a more manageable size.

Breaking the cake in the discharge chute means that the cake is broken while it is still hot and pliable from the Press. Therefore the power required to break the Cake and the wear on the Breaker is significantly less than for a system installed later in the process.



The Cake Breaker itself consists of a stationary grid and a set of rotating anvils driven by a Geared Motor Unit on the side of the Press.

The Grid is removable for cleaning or maintenance without the need to strip down the entire breaker system.

The rotary shaft is mounted on heavy duty bearings mounted on the outside of the Frame and the GMU attached to the shaft using a Torque Arm arrangement.

Typical Cake Breaker Arrangement

