

**Vesmach**

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

# Cake & Cookie Depositor

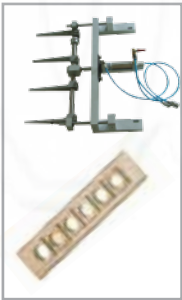
MODEL: CP 550

Features:

- Touch panel with function of memory setting
- Filling rollers with silica gel round gears to abate the air bubbles of cake dough
- Changeable point filling or move filling to make a variety of products
- Switchable single-user mode and continuing operation for fitting the production flow

WIRE CUTTERS

NOZZLES



Purpose:

*This machine is used for depositing cookies like egg cookies, meringue, pasencia, choco crinkles, lengua de gato, ube bar, double body, butter cookies, and more Also used for cakes like chiffon, sponge, butter cake toasted mamon, bañadas, kababayan, muffin and more in different types of baking pan*

Specifications

Power	1.2KW, 220V, 1 Phase
No of Pieces (Estimated)	8" Round Cake (800 pcs/hr), Cup Cake 4x6 (4000 pcs/hr) Square Cake, 60x40cm (300 trays/hr), Puff 4x6(4000 pcs/hr)
Air Pressure	50 psi (regulated)
Volume of Hopper	Cake: 40L / Cookie: 25L
Depositor Amount	5c.c Up
Memory	20 Products
Pan Size Width	46cm
Dimensions	L 155 x W 93 x H 140 cm
Net Weight	350 Kg