

Pastry & Confectionary

DEPOSITING

PRODUCT CODE

BM-DEP-1302

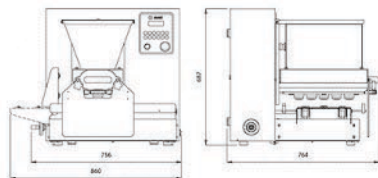
BakeMatic BM-DEP-1302 is the smallest and versatile machine for the production of biscuits and pastry products. The reliability of BAKEMAT-IC technology and the usual attentive care for a functional design are combined in a manufacturing project which allows to suit to all potential customers' requirements in advance.

A very wide range of nozzles and moulds are available for the realization of

le room for the expression of the operator's creativity and fantasy. An innovative electronic system enables the operator to manage all the working functions rapidly and precisely and to store up till 40 different recipes. The control board with its LCD screen is extremely practical and functional. The working parameters have been worked out for an intuitive and immediate learning. The structure of the machine is made of aluminium and the covering is of stainless steel. All the parts in contact with food materials can be completely disassembled for a correct and rapid cleaning.

The technical features characterising BM-DE-1302 are in the lead from a technological point of view.

The dosing unit rollers type is particularly suitable for the processing of pastry for macaroons, petit-fours, choux, éclairs, whipped short-pastry, almond pastry, meringues, etc.



TECHNICAL SPECIFICATIONS

- Rollers dosing unit with rollers at variable speed
- Bidirectional and automatic advancement of the trays at variable speed
- Adjustment of dosing height by hand wheel
- Control board with LCD screen
- Storing up to 40 working programs
- Max. output capacity: 25 strokes/minute
- Machine available in two versions
- Gastronorm size for trays 325 mm wide
- Pastry size for trays 400 mm wide

DIMENSIONS

- Length: 860 mm
- Width: 764 mm
- Height: 687 mm