

TABLE-TOP COOKIE DEPOSITOR **BABYDROP EASY**

Features

- ◆ Compact table-top design
- ◆ User-friendly 7" touch screen control panel
- ◆ Interchangeable heads; Your choice of either hard dough or fluid pump heads.
- ◆ Variable speed dosing motor
- ◆ Bidirectional advancement of the trays allows you to feed trays from the front or back
- ◆ Adjustable anti-dropping device for cleaner deposits
- ◆ Automatic starting controls
- ◆ Easy to clean quickly and thoroughly
- ◆ Wide range of nozzles and moulds available
- ◆ Optional fluid pump for soft dough and batters
- ◆ Output capacity ranging from 2-3 trays/min
- ◆ Voltage: 220V/60Hz/1ph/5A
- ◆ BISSC Certified Equipment

Options & Accessories

- ◆ Wide range of nozzles, moulds and dies available
- ◆ Additional heads for hard or soft doughs and batters available.



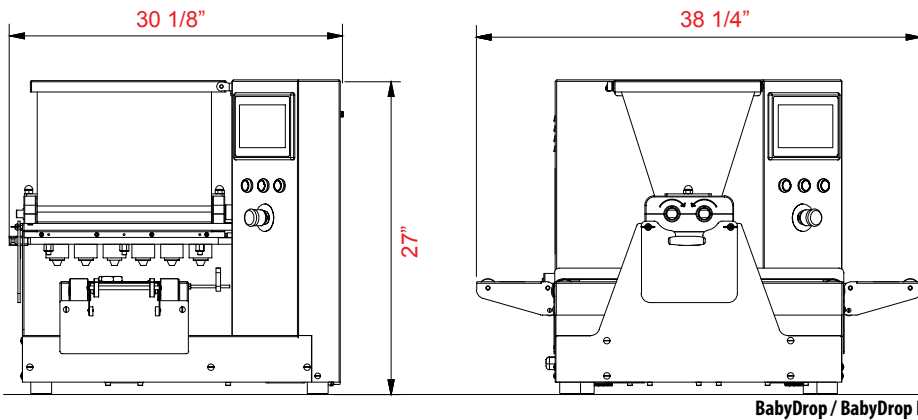
Compact Design, Full Sized Production

The **BabyDrop EASY Cookie Depositor** is designed to be the most compact, versatile dropping machines available today. With intuitive, easy-to-use touch screen controls and a 200 recipe memory capacity the **BabyDrop EASY** is capable of producing up to 120 trays of consistent, high quality cookies per hour. With a large variety of nozzles and moulds available, the **BabyDrop EASY** is extremely flexible with the addition of rotary drop nozzles. They are ideal for a wide range of pastries and cookies - including the wildly popular French Macrons and Meringues. The **BabyDrop EASY Cookie Depositor's** combination of cutting-edge technology and superior design is sure to save you time and money.



Technical Data

TABLE-TOP COOKIE DEPOSITOR **BABYDROP EASY**



SPECIFICATIONS

Hopper Capacity (Liters)	24
Weight (Lbs.)	319
Power	220V / 1Ph / 5A



The Touch Screen Control Panel is intuitive, functional & very easy to use.



In addition to the standard hard dough dosing head, (left), the **BabyDrop** can also be equipped with an optional pump head for soft doughs and batters, (below).

BabyDrop EASY features the addition of Rotary Depositing

A wide array of nozzles and moulds allows for an



LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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