

## COOKIE DEPOSITOR **SUPREMA EASY**

### Features

- ◆ User-friendly 7" touch screen control panel
- ◆ Interchangeable hard dough & fluid pump heads
- ◆ Variable speed dosing motor
- ◆ Adjustable nozzle rotation speed
- ◆ Bi-directional 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
- ◆ Output capacity ranging from 3-5 trays/minute (depending on size of cookie and inclusions)
- ◆ BISSC Certified Equipment
- ◆ Voltage: 220V/60Hz/1ph/7A

### Options & Accessories

- ◆ Wide range of nozzles, moulds and dies available
- ◆ Fluid pump head for soft dough and batters



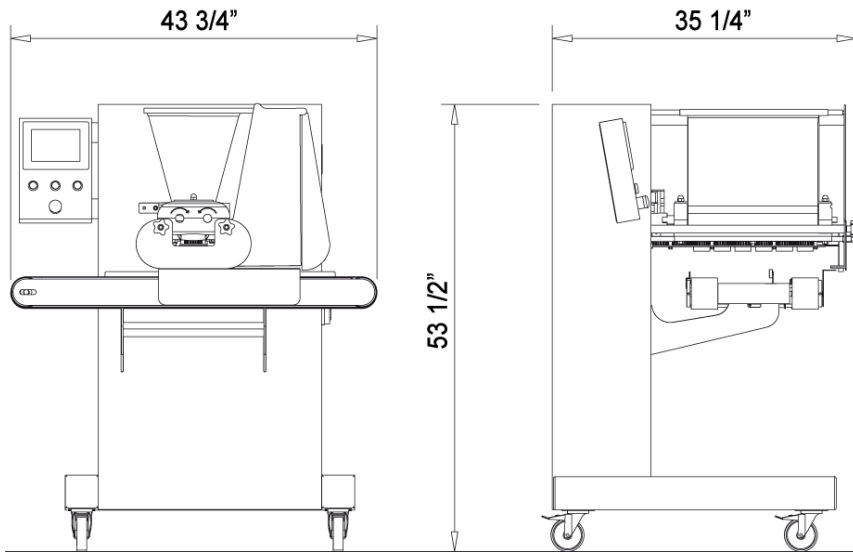
### The Ultimate Cookie Depositing System

The new **SUPREMA EASY Cookie Depositor** is designed to be the most versatile dropping machine available today. With an intuitive, easy-to-use touch screen control panel and a 200 recipe memory capacity the **SUPREMA EASY** is capable of producing 180 trays of consistent, high quality cookies per hour. With a large variety of nozzles and moulds available, the **SUPREMA Cookie Depositor** is extremely flexible and perfectly suited for the production of quality and consistent macarons. Its combination of cutting-edge technology and superior design will not only save you significant time and money but it's also sure to satisfy even the most discerning baker.

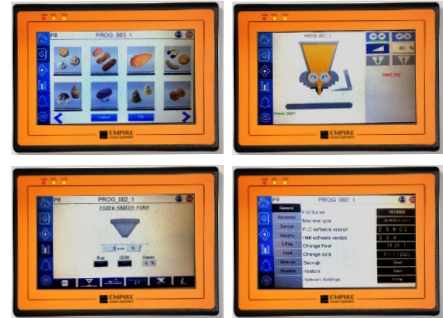


# Technical Data

## COOKIE DEPOSITOR SUPREMA EASY



SPECIFICATIONS	
Hopper Capacity (Liters)	26
Weight (Lbs.)	529
Power	220V / 1Ph / 7A



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



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

A wide array of nozzles and moulds allows for an almost unlimited range of shapes and sizes.



### 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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