

# TABLE-TOP COOKIE DEPOSITOR **BABYDROP MAXX**

## Features

- ◆ Stationary drop, rotary drop and wire-cut cookies all from a table-top depositor!
- ◆ User-friendly 7" touch screen control panel
- ◆ Interchangeable heads; both hard dough and fluid pump heads available
- ◆ Variable speed dosing motor
- ◆ Adjustable nozzle rotation speed
- ◆ 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, moulds and wire-cut dies available
- ◆ Optional fluid pump for soft dough and batters
- ◆ Output capacity ranging from 65 to 85 lbs/hr
- ◆ Voltage: 220V/60Hz/1ph/6A
- ◆ BISSC Certified Equipment

## Options & Accessories

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

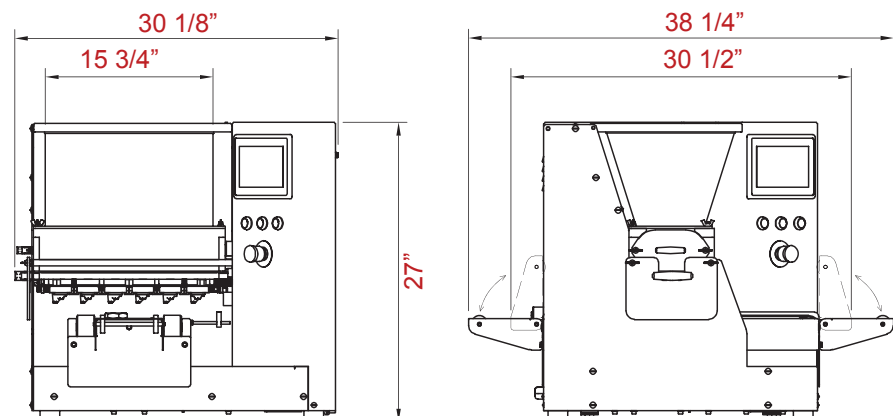


## Full-Sized Capabilities in a Compact Design

The *BabyDrop MAXX Cookie Depositor* features all of the capabilities of our full sized Suprema Depositor in a compact table top design. Manufactured to be one of the most versatile dropping machines available today, the *BabyDrop Maxx* features an intuitive, easy-to-use touch screen control panel and a 200 recipe memory capacity. Capable of producing stationary drop, rotary drop and even wire-cut cookies, this unit will produce up to 120 trays of consistent, high quality cookies per hour. It's ideal for a wide range of pastries, cookies, cakes and more - including the wildly popular French Macarons and Meringues. The *BabyDrop Maxx's* combination of cutting-edge technology and superior design is sure to save you time and money.

# Technical Data

## TABLE-TOP COOKIE DEPOSITOR **BABYDROP MAXX**



### SPECIFICATIONS

Hopper Capacity (Liters)	24
Weight (Lbs.)	352
Power	220V / 1Ph / 6A



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



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

A wide array of nozzles, moulds and dies 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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