

Project:	
Item #:	
Quantity:	

## ENCRUSTING MACHINE **MULTIFORM**

### **Features**

- Ideal for the production of both sweet and savory extruded products
- Dual hopper design for the accommodation of both filling and crust
- Intuitive 7" touch screen control panel is easy to use
- Manufactured to the most exacting standards to ensure years of reliable production
- All parts that come into contact with food are designed to be easy to dismantle and clean
- Can be easily inserted into an existing production line
- Output capacity up to 6000 pcs/hr
- ♦ BISSC Certified Equipment
- ♦ Voltage: 220V/60Hz/1ph/6A

### **Options & Accessories**

- Optional decorating device can stamp products with a variety of designs
- Optional extended discharge belt available





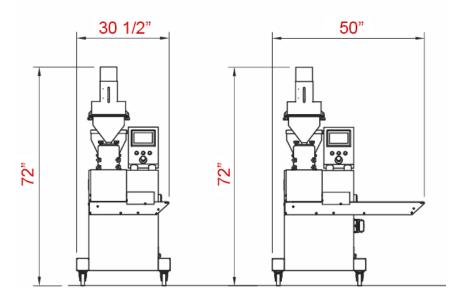
## Production Has Never Been So Sweet... or Savory!

The all new *MultiForm Encrusting Machine* is designed for the production of sweet or savory extruded products, with or without filling. It is ideal for the production of cookies with cream or jam filling, filled gnocchi, "Arancini" (stuffed rice balls), croquettes, meat, fish or vegetable balls, "Maamoul", "Kibbeh", "Coxinha" and more. The *MultiForm Encrusting Machine* can satisfy the needs of even the most demanding bakers of pastry and gastronomy products.

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## **Technical Data**

# ENCRUSTING MACHINE **MULTIFORM**



15
7
410
6000 pcs/hr
220V / 1Ph / 6A





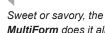
The Touch Screen Control Panel is intuitive, functional & very easy to use.

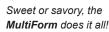




The MultiForm's dual hopper design accommodates both filling and crust.

All of the parts of the MultiForm that come into contact with food are purposely designed to be dismantled quickly and to be easy to clean.





#### **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 continualy work to improve our equipment.



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