



- Taiwanese tart Portuguese tart
 - Cantonese tart
 - French creme brulee
 - Pie

Power: 220V 60Hz monophasic

Production capacity: 1500-1800 pcs/hr Max

Dimensions: L 680 * W 785 * H 1560 mm

Maximum mold diameter, 95mm

Features :

Description:

PLC controlled

Weight: 120 kg

- 2. Ideal for large scale manufacturing, reduces personnel requirements, reduces manufacturing costs
- Easy operation, easy change of molds, easy to clean, safe to use
- Special shapes and sizes available on demand Small size , not bulky , highly efficient





Description:

- Dimensions: L880 * W1360 * H1540 mm
- Weight: 220 kg
- Power: 220V 50/60hz monophasic
- Production capacity: 1200-1500 pcs/hr Max
- Maximum mold diameter: 95mm
- With optional automatic cup dropping system and automatic dough feeder

Features:

- PLC controlled
- Touch panel operated
- Easy operation, easy change of molds, easy cleaning, safe to use
- Ideal for multiple tart styles, various shapes and sizes
- Highly efficient, increases productivity and allows for economic growth
- Optional auto dough feeder and cup dropping system speeds up even more the manufacturing
- 7. Ideal for large scale manufacturing, reduces personnel requirements, and manufacturing costs

Suitable for:

- Taiwanese tart
- Cantonese tart
- French Crème Brûlée



A303-2

Fully Automatic Tart Crust Forming Machine