



Description :

1. Dimensions: L1300 * W1200 * H1800 mm
2. Power: 220V 50/60Hz monophasic
3. Production: 1200-1500 pcs/hr
4. Auto dough feeder and auto cup dropping system
5. Electronic control system: Mitsubishi PLC controller, Fuji touch screen

Features :

1. Easy operation and easy access for cleaning and maintenance
2. PLC touch screen for control
3. Easy change of molds. Several products can be produced with the same machine.
4. Suitable for mass production of large tarts



Suitable for :

1. Chinese tart crusts
2. Portuguese tart crusts
3. Cantonese tart crusts
4. Tart crusts in general
5. French Crème Brûlée



Description :

1. Dimensions: L450 * W280 * H750 mm
2. Weight: 45 kg
3. Power: 110/220V monophasic
4. Material: Stainless steel #304



Features :

1. Controlled by microprocessor
2. Forming time 3 sec/tart. Max. 900 tarts/hour
3. Desktop configuration, not bulky
4. Precise, fast, safe, light, easy to operate and clean
5. Easy tooling change
6. Suitable to produce tarts of different sizes and shapes

Suitable for :

1. Taiwanese tarts
2. Portuguese tarts
3. French Crème Brûlée
4. Pies