

ENIGMA M400S 3D

Features

- One dosing head with 6 forming tips
- Replaceable strips with tips designed especially for the creation of cakes and cookies using many different kinds of dough
- Touch screen electronic control panel
- Easy, comprehensive and user-friendly control of all parameters
- Adjustable nozzle angle
- Head-roller rotation adjustment
- Adjustable rising table/smooth table motion
- Adjustable tray speed
- Wire-cutting
- Bi-Directional Table
- High-quality stainless-steel body
- High-quality stepper motors
- 3D mode
- Torsional Rollers
- Sealed Hopper Design
- Baking tray size: 18" x 26"



Shown with Optional Table

The Enigma M400S 3D machine is a single-head tabletop automatic cookie machine intended to produce cookies, and operate on any work surface. The versatility of the Enigma M400S 3D makes it possible to work with most kinds of dough from semi-liquid, short pastry, choux pastry, meringue and sponge, and soft gingerbread mixtures.

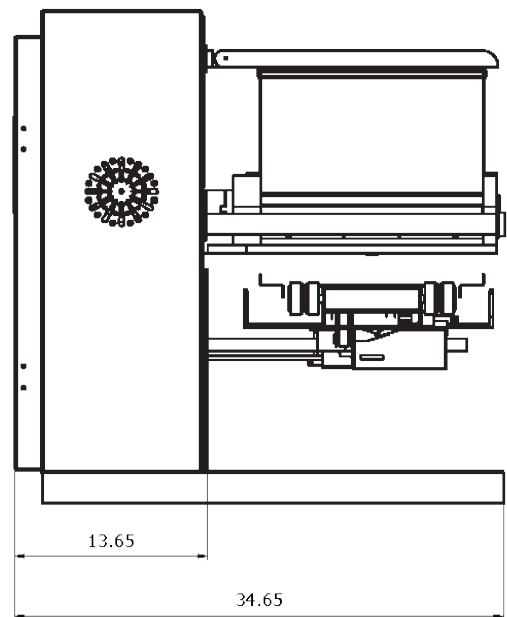
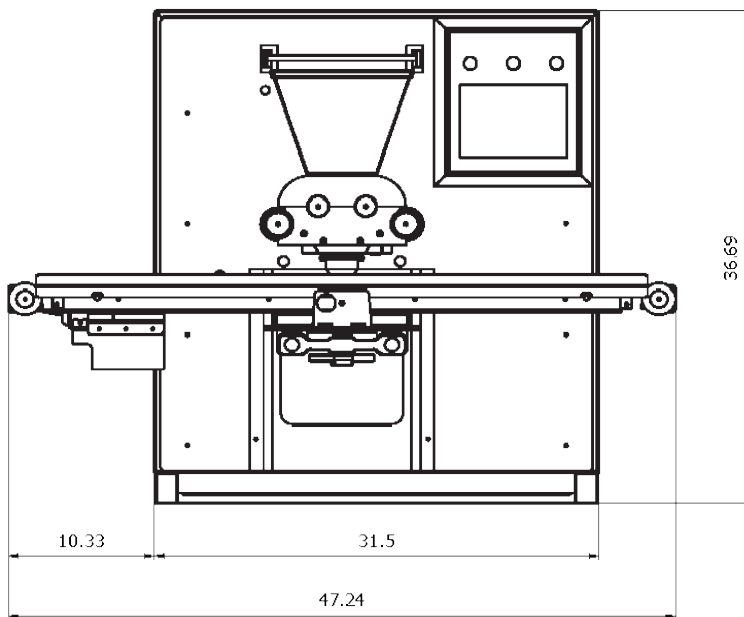
The Enigma M400S 3D is the first small tabletop automatic cookie depositor that can be equipped with a die for pneumatic shutter dough cutting. Depositor can produce cookies from dough that is difficult to handle, such as those with large particulates like almonds or chocolate chips.

Additionally, it is possible to make small drops and beignet (of various sizes), large and small eclairs, and sponge cake bottoms. The machine offers an optional function of "pneumatic wire-cutting", which expands the range of products. This feature eliminates the "bun" effect; i.e. cookies cut with a wire are perfectly flat and accurately placed on the tray.

The 3D version feature offers the unique ability to make graphic symbols, letters, geometric figures (triangles, ellipses, squares, zigzags etc.) and many others.



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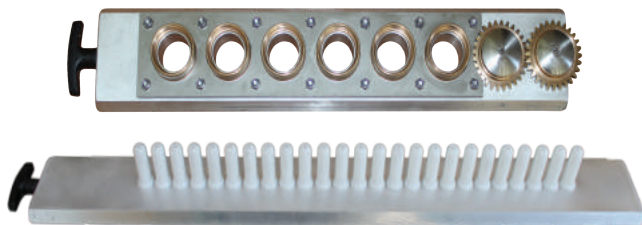
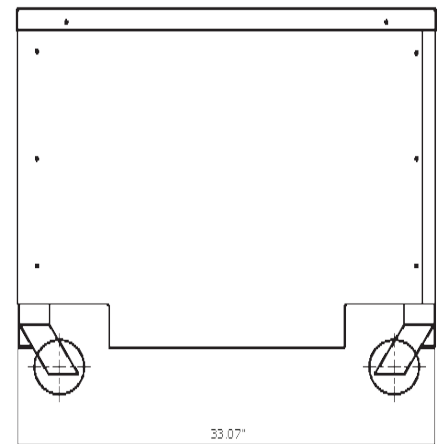
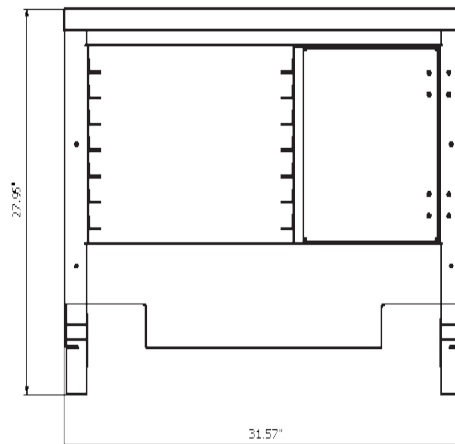
SPECIFICATIONS

Hopper Capacity-17.4 Liters (18.4 Qts)

Weight-396.9 pounds

Weight with Table-617.9 pounds

Power-1 Phase 208V, AC 60 Hz



Accessories Included:

- One Dosing Head
- One Rotary Strip with 6 exits
- One Non Rotary Strip with 6 exits
- One Sheet Strip
- One Pea/Straw Puff Strip
- Brass Nozzles-various patterns
- Plastic Nozzles-various patterns
- One set of plugs

Options:

- Shutter Dough Cutter
- Wire-cutting mechanism (pneumatic)
- Table with air compressor and wheels
- Custom Dies

PLASTIC NOZZLES

P-1

For biscuit production, nozzle diameter 9mm



P-2

For freckle cookies, nozzle diameter 13mm



P-3

For decoration



P-4

For stuffing cookies



P-5

For small éclairs production



P-6

For big éclairs production



P-7

Standard straight round



P-8

Standard oblique round



P-9

Standard straight serrated



P-10

Standard oblique serrated



BRONZE NOZZLES

<p>B02</p> 	<p>B11</p> 	<p>B12</p> 	<p>B13</p> 	<p>B15</p> 
<p>B17</p> 	<p>B19</p> 	<p>B20</p> 	<p>B21</p> 	<p>B22</p> 
<p>B25</p> 	<p>B26</p> 	<p>B31</p> 		

Custom Nozzles Available Upon Request