



ULTRA ML 900 3D

Features:

- 1 dosing head, with 10 forming tips;
- Electronic control;
- Smooth control of operating parameters;
- Adjustable nozzle angle;
- Head roller rotation adjustment;
- Adjustable rising table/ smooth movement;
- Adjustable tray speed;
- Replaceable slats, including ends for different types of dough;
- Wire-cutting speed control;
- Hopper capacity: 50l;
- High-quality stainless steel body;
- Mobile unit fitted with castors and brakes;
- 3D mode;
- Baking tray size 40 x 60cm or American pan;
- Power 3X 230V AC 50/60 HZ.

The ULTRA ML 900 cookie machine can produce cookies made with many different kinds of dough:

- Soft gingerbread;
- Short pastry tarts;
- Sponge cakes (sheet cakes);
- Choux cakes;
- Meringues.



The ULTRA ML 900 is a fully automated, multifunctional, single-headed confectionery machine. It produces a broad variety of cookies of all kinds of forms and shapes. Among its many features is its ability to make muffin and sponge cakes. The ULTRA ML 900 is also fully equipped with wire-cutting.

In 2016 Enigma introduced the revolutionizing 3-dimensional geometric mode feature into the cookie machine market. Geometric 3D mode creates virtually unlimited possibilities for cookie machines because, when configuring the shape of the cookies, we are not constrained by any particular nozzle/tip because the form is made by table motion.

The ULTRA ML 900 has an average continuous output- in three shifts- of 245,000 cookies a day!

The precise quantity is dependent upon the shape, recipe, and scale of the specific item being made. Due to the technologically innovative design of the heads, dough can be squeezed in a way which significantly accelerates the production rate – always maintaining and never breaking the structure of the dough!



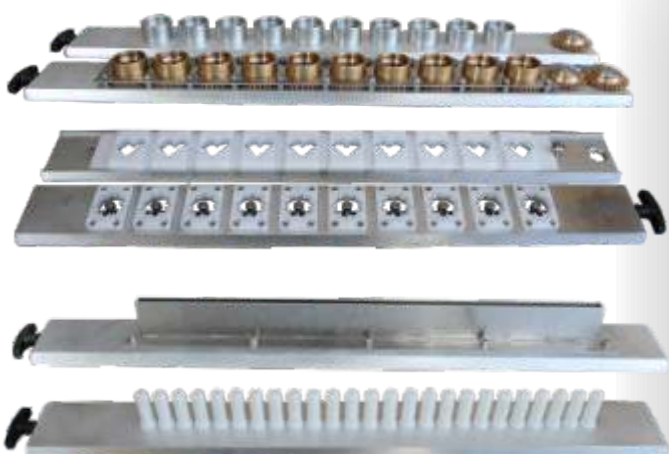
* Note: Decorating with marmalade applied manually, or in the second cycle, after changing the head





ENIGMA
Quality is our motto

ULTRA ML 900 3D



Options & Accessories:

- One rotary strip;
- One non-rotary strip (number of exits to be chosen by the client);
- One strip for the production of sponge-cake bases (sheet cakes);
- One pea straw puff strip;
- Plastic nozzles (various patterns);
- 3 sets of brass nozzles (to be chosen by the client);
- Wire-cutting mechanism;
- Two strips for wire-cutting;
- 3D mode with some 3D patterns already programmed;
- Baking tray size 40 x 60cm or American pan;
- Power 3X 230V AC 50/60 HZ;
- Manual in English.



1930 Heck Ave
Building 1 Suite 4
Neptune, NJ 07753

Phone: 732-988-0060

Fax: 732-776-6418

Email: info@allbaketech.com

www.allbaketech.com

