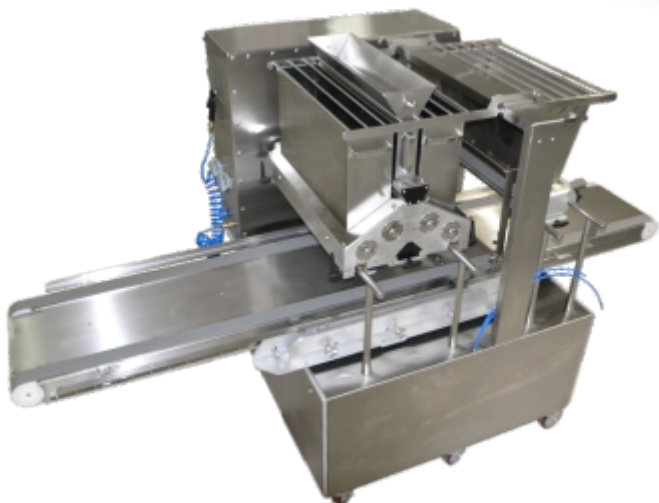




MAGIC MB 4S 3D

Features:

- Four dosing heads with 10 forming tips;
- Replaceable tips 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 operation parameters;
- Adjustable nozzle angle;
- Head-roller rotation adjustment;
- Adjustable rising table/smooth table motion;
- Adjustable tray speed;
- Wire-cutting;
- Hopper capacity: 50l;
- High-quality stainless steel body;
- High-quality stepper motors;
- Mobile unit equipped with castors and brakes;
- 3D mode;
- Baking tray size 40 x 60cm or American pan;
- Power 3x230V AC 50/60HZ.



The MAGIC MB 4S 3D is a four-head automatic cookie depositor. Owing to its unique and technologically advanced features and the capabilities that it offers to its operator, it can be easily defined as the queen among confectionery machines. The MAGIC MB 4S 3D is one of our automatic cookie depositors that offers the possibility of working in both the standard and the human hand imitation modes. The MAGIC MB 4S 3D answers the requirements of our clients for whom the ability to make three- and four- color cookies using the human hand imitation function (the so-called 3D Mode) is vital with regard to further development of their confectionery product lines.

The MAGIC MB 4S 3D can easily extrude cookies from short pastry, sponge cake dough, choux pastry, meringue dough, or soft gingerbread dough.

The four dosing hoppers of the MAGIC MB4S 3D make them the perfect instruments for creating a veritable symphony of confectionery items, such as:

- Single-colored cookies;
- Single-colored decorated cookies;
- Single-colored filled cookies;
- Single-colored filled decorated cookies;
- Double-colored filled cookies;
- Double-colored decorated cookies;
- Tri-colored cookies
- Wire-cut cookies;
- Sponge cake bases.

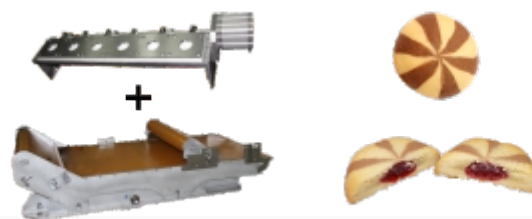
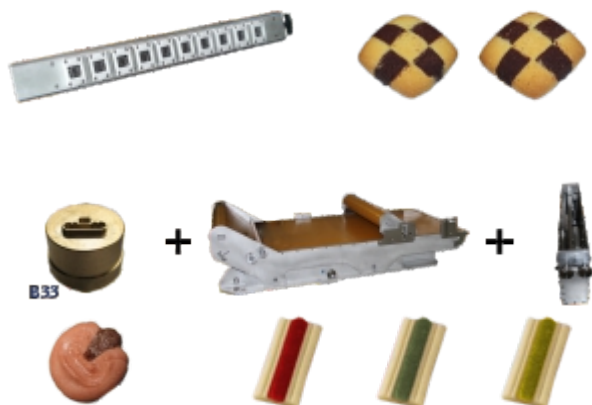


ENIGMA
Quality is our motto

MAGIC MB 4S 3D



Magic MB 4S 3D



Options & Accessories:

- One combined head (There are 3 hoppers. Two are connected to the heads for dough and one - the middle one - is connected to the head pump);
- One single head pump;
- Shutter dough cutter;
- Guillotine;
- Flattening module;
- Big trolley to transport the combined head;
- Plastic nozzles (various patterns);
- 5 sets of brass nozzles (to be chosen by the client);
- Wire-cutting mechanism;
- Two strips for wire-cutting (one strip enables production of checkerboard cookies, the other enables the production of double-coloured, heart-shaped cookies with a circle inside);
- 3D mode with some 3D patterns already programmed;
- manual in English;
- Strip and nozzles for making tri-coloured cookies;
- One strip for the production of sponge-cake bases (sheet cakes);
- One pea straw puff strip.



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