

Empire Cookie Production Equipment: Accessories

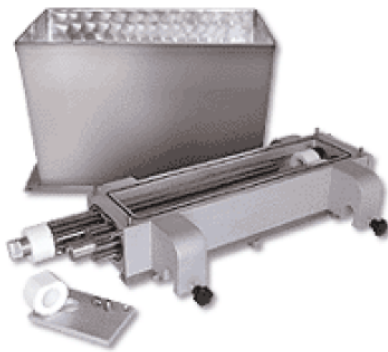
BabyDrop

Roller Type Dosing Unit



The roller type dosing unit extrudes and pours stiff pastries by pressing the dough through the nozzles assembled on the mould, thus forming a wide variety of different shapes, with excellent uniformity of size and weight. The adapters for soft pastries, suitably fitted inside the hopper, allow whipped or particularly creamy mixes to be processed with the same dosing unit.

Gear Pump Type Dosing Unit



The gear pump type dosing unit is complementary to and interchangeable with the rollers unit. The outward rotation of the toothed rollers causes a delicate suction of the dough from the hopper. Dough is then passed throughout the nozzles without altering its texture, giving to products a lighter weight and an increased volume after baking (lady's fingers, plum cakes, madeleines, etc.).



Moulds