

SUPREMA

COOKIE DEPOSITOR

MIMAC



MIMAC
PART OF TP FOOD GROUP



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COOKIE DEPOSITOR

Designed to be the most versatile and compact dropping machine with wire-cutting for the production of cookies and pastry products, the model SUPREMA enters the international market to satisfy the most refined and demanding pastry workshops. The reliability of the MIMAC technology and care for a functional design meet in a manufacturing project with an essential style.



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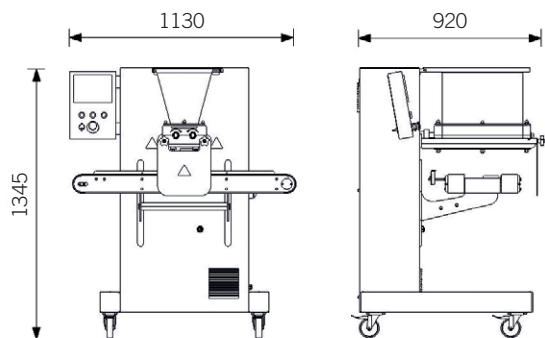
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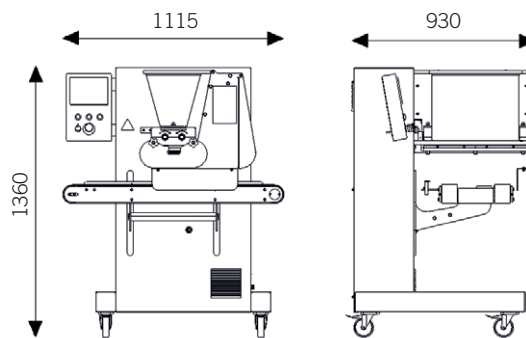
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All parts coming into contact with foodstuff can be removed for a thorough and quick cleaning. Make room for your imagination, MIMAC thinks about the rest.



SUPREMA **EASY/TWIST**



SUPREMA **MAXX**

DATI TECNICI - TECHNICAL FEATURES - TECHNISCHE DATEN DATOS TECNICOS - DONNÉES TECHNIQUES	400	450
Hopper capacity	24 lt	26 lt
Weight	240 kg	245 kg
Installed power	1,5 kW	1,5 kW



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Stampo **fisso**
SUPREMA **EASY/TWIST/MAXX**



Stationary mould



1



2



3



4



5



6



7



8



9



10



11



12



13



14



15



16



17



18



19



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21



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28



29

Stampo **girevole**
SUPREMA **TWIST/MAXX**



Rotary mould



R1



R2



R3



R4



R5



R6



R7



R8



R9



R10



R11



R12



R13

Testata a **pompa**
SUPREMA **EASY/TWIST/MAXX**



Pump-type dosing head



L1



L2



L3



L4



L5



L6



L7



L8



L9

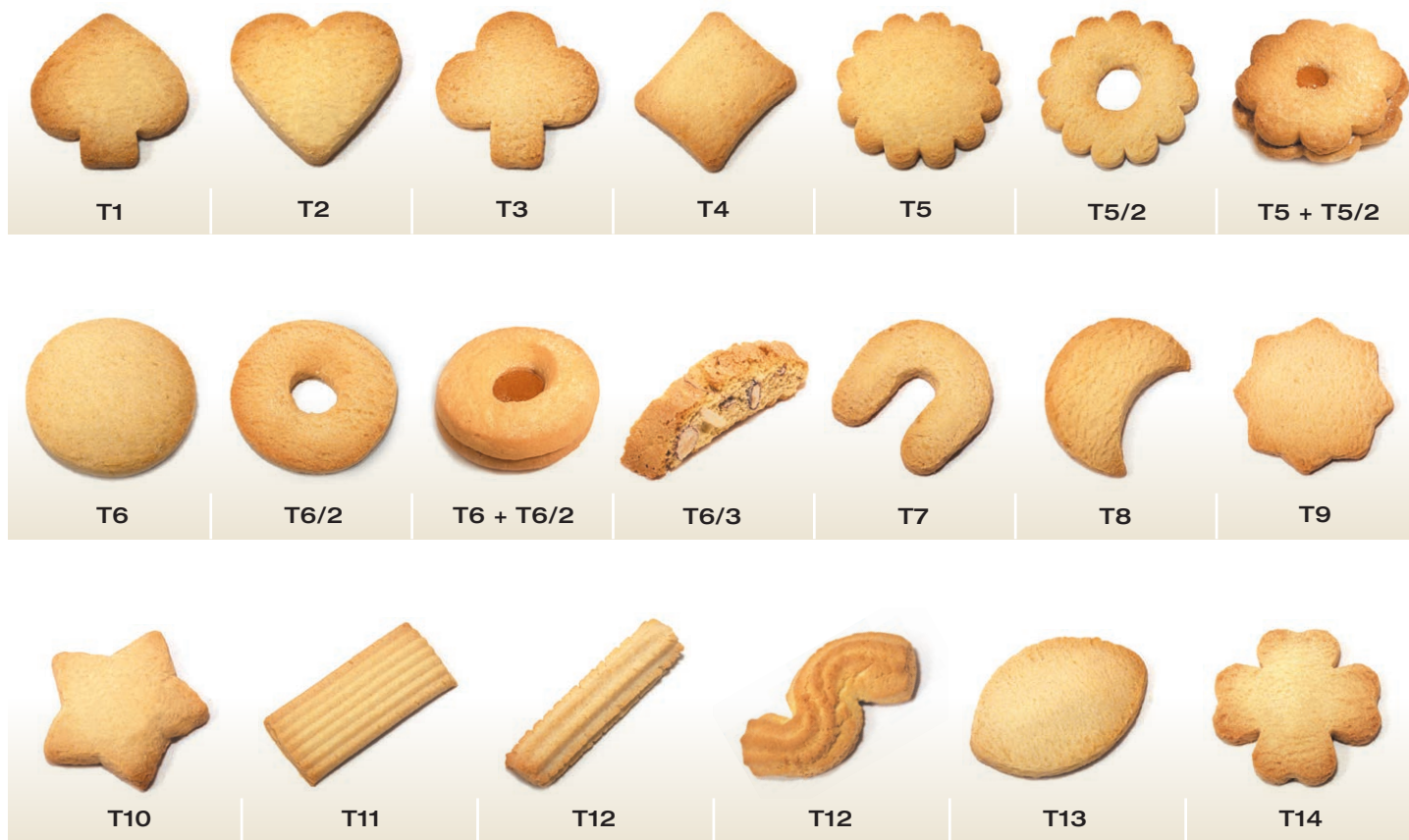


L10

Stampo taglio a **filo**
SUPREMA **MAXX**



Wire-cut mould



Prodotti **speciali**
SUPREMA **EASY/TWIST/MAXX**



Special products



I prodotti **S3**, **S10**, **S11**, si possono realizzare solo con SUPREMA TWIST e MAXX

Beccucci **figurati**
SUPREMA **EASY/TWIST/MAXX**



Multiple nozzles



F1



F2



F3



F4



F5



F6



F7



F8



F9



F10



F11



F12



F13



F14



F15



F16



F17



F18



F19



F20



F21



F22



F23



F24



F25



F26



F27



F28



F29



F30



F31



F32



Topping and sandwiching are handmade. Lady fingers, cupcakes and muffins are de-deposited onto molded trays.



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Beside a roller head for hard dough, SUPREMA MAXX can be equipped with a pump head for soft and creamy batters (on request).

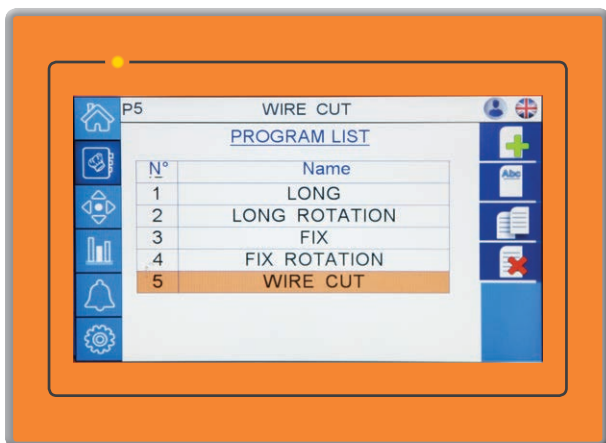


Roller head

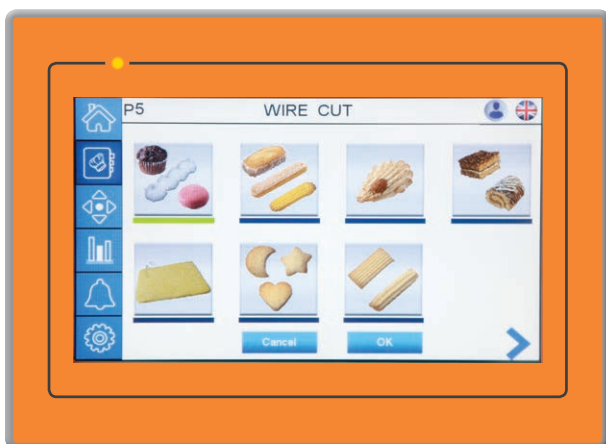
Pump head

A very wide range of nozzles and moulds allows to create many products of different shapes and sizes, leaving space to the creativity and imagination of the pastry chef.





The control panel with touch screen display is intuitive, efficient and quick to learn.



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