



MAGIC MB 2S 3D

Standard equipment included in price:

- one head for dough;
- one pump-head;
- rotary strip with 9 exits;
- non-rotary strip with 9 exits;
- wire-cutting mechanism;
- string cutting strip (pattern agreed to by customer);
- pea puff strip;
- strip for production of sponge-cake bases (sheet cakes);
- 2 sets of straight round tips;
- 2 sets of straight serrated tips;
- 2 sets of oblique round tips;
- 2 sets of oblique serrated tips;
- 2 sets of tips for freckle cookies;
- 2 sets of tips for filling cookies;
- 1 set of tips for small eclairs;
- 1 set of tips for large eclairs;
- 1 set of brass nozzles (for geometric shapes);
- 2 sets of brass nozzles (pattern agreed to by customer);
- 1 set of blinds;
- small trolley to transport head.



The MAGIC MB 2S 3D is a next generation double-head, fully computer-controlled cookie machine, with a highly unique human handicraft imitation function. It is the world's only automatic machine that can work not only in the standard mode, (offered by other manufacturers of similar confectionery devices), but also in the 3D mode, one which imitates the confectioner's hand.

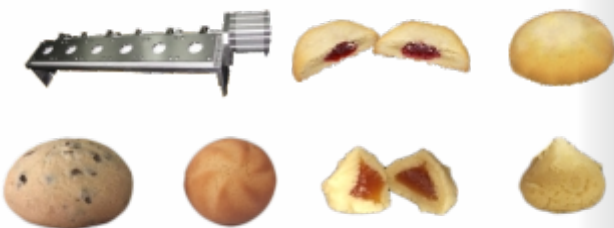
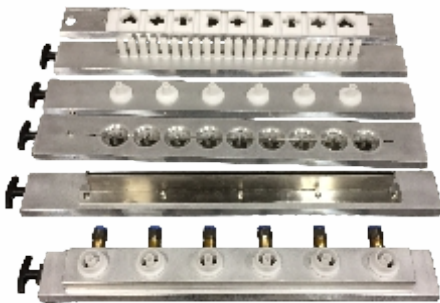
In the standard mode, our machine makes cookies easily from meringue and sponge cake doughs, short and choux pastries, and soft gingerbread dough. The MAGIC MB 2S 3D is equipped with two extruding heads, one of which is a dough head and the other a pump head for filling and decorating. In this configuration, the Magic MB 2S 3D machine effectively makes one-colour cookies with filling, one-colour decorated cookies, two-colour cookies (in two production cycles*), and it may also work as two independent machines, extruding two cookie shapes**.

In its 3D mode, our MAGIC MB 2S 3D machine makes not only flat cookies, but it is also able to extrude three-dimensional ones, cookies of complicated geometric shapes, or cookies of individual pattern designed for a specific customer. Cookies produced in the 3D mode are unique and help each of our customers to distinguish themselves from their competition, even if they are similarly equipped. The shapes of cookies extruded by our machine are not limited by the shapes of the nozzles or by the wire-cutting strips.

* The production of two-colour cookies with the MAGIC MB 2S 3D machine equipped with one dough head and one pump head is possible in two production cycles.

** Since the machine extrudes product from both heads onto the same working table, note that after selecting the two-independent-machine operation mode, the products being extruded must be from the same group, e.g. one head extrudes one type of long cookie, the other head extrudes a different type of cookie, but also from the long cookie group.

MAGIC MB 2S 3D



Name	MAGIC MB-2S 3D
Weight	389 kg
Dimensions	147 x 90 x 125 cm
Baking tray	40 x 60 cm
Installed power	3,26 KW

Additional, optional accessories not included in price:

- Head pump (head for work with semi-liquid pastry);
- Head for dough (additional head for dough enables production of double-colored cookies in one cycle);
- Shutter dough cutter (when ordered with a machine, pneumatic equipment is included);
- Pneumatic equipment which will allow future installation of shutter dough cutter (important to choose if future purchase of shutter dough cutter is a preferred possibility; if shutter dough cutter is ordered with machine, customer does not have to consider this contingency);
- rotary strip with 9 exits;
- non-rotary strip with 9 exits;
- rotary strip with 7 exits;
- non-rotary strip with 7 exits;
- rotary strip with 5 exits;
- non-rotary strip with 5 exits;
- inserts for wire-cutting strip with custom-made shape;
- small trolley to transport head;
- brass nozzles.

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