



# ERYKA M400S 3D

## Features:

- One dosing head with 6 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: 17,4l;
- High-quality stainless steel body;
- High-quality stepper motors;
- 3D mode;
- Baking tray size 40 x 60cm or American pan;
- Power 220-230V AC 50-60Hz.



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



The ERYKA M400S 3D machine is a single-head tabletop automatic cookie machine intended for the production of cookies, able to operate on any work surface. The versatility of the ERYKA M400S 3D makes it possible (using a head with different technical parameters) to work with most kinds of dough from semi-liquid, short pastry, ductile, those with fillings, choux pastry, meringue and sponge, to soft gingerbread mixtures.

The ERYKA M400S 3D is the first small tabletop automatic cookie depositor that can be equipped with a die for shutter cutting, which enables the making of cookies from dough that is difficult to handle, such as those with large pieces of almonds or of chocolate!

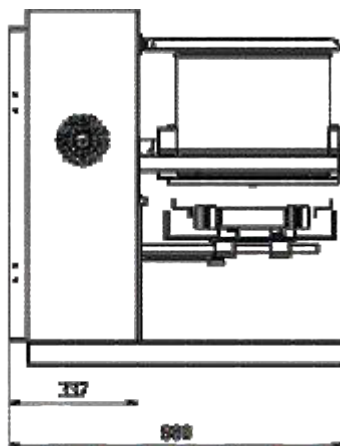
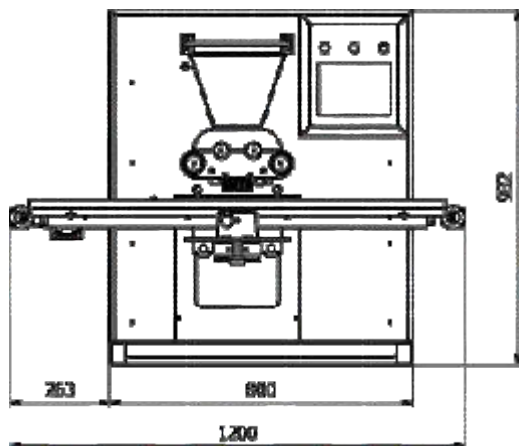
Additionally, it is possible to make peas and beignet rolls (of various sizes), large, small eclairs and sponge cake bottoms. The machine is equipped with an additional function of "pneumatic wire-cutting", which significantly increases the operational efficiency and expands the range of the products. Applying this unique solution eliminates the "bun" effect; cookies cut with a wire are formed perfectly evenly and placed on the tray (just as in a roller machine).

The 3D version machine has the unique ability to make graphic symbols, letters, geometric figures (triangles, ellipses, squares, zigzags) and many, many others. The applied design solutions and a very wide range of tips and extruding head dies result in a simply unlimited number of cookie shapes.



**ENIGMA**  
Quality is our motto

# ERYKA M400S 3D



Name	ERYKA M400S 3D
Weight	300 kg
Dimensions	120 x 95 x 93 cm



## 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;
- Shutter dough cutter;
- Plastic nozzles (various patterns);
- 5 sets of brass nozzles (to be chosen by the client);
- Wire-cutting mechanism (pneumatic);
- Two strips for wire-cutting;
- 3D mode with some 3D patterns already programmed;
- Table with air compressor and wheels;
- Baking tray size 40 x 60cm or American pan;
- Power 220-230V AC 50-60Hz;
- Manual in English.



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