

DEPOSITORS



Depositor 65 S

Bakers can make money on cookies if they have a reliable, scalable 'partner' that can significantly increase output while significantly decreasing time and manpower. But, cookies aren't the only thing a baker bakes. When the batches are run, the whole cookie operation needs to be moved to create space for other items. We designed the 65 S with the retail baker in mind. It's a flexible, easy to use piece of equipment that will provide you with years of dependable, customer-pleasing operation.

- 1 Run as Much Dough as you Need. Change Recipes Quickly.**
Cookies come in all shapes and sizes and some doughs behave differently than others. Nevertheless, a standard sugar cookie dough can run through the 65 S at up to 10,000 pieces per hour if you require. More importantly, all moving parts, and the dough hopper, are no-tool removable and dishwasher safe for quick recipe change outs. Many 65 S customers run a variety of doughs (cookies, scones, etc.) through this unit.
- 2 Sanitary. Reliable. Convenient. Safe.**
From its stainless steel hopper, table top and feed roll shaft to its UHMW polyurethane feed rolls and "ALMAG" aluminum alloy dies, die holder and cutter fingers, the CMC-America 65 S is designed and manufactured for sanitary operation. Safety guards protect all moving parts. Operation set up and use is intuitive. Mounted on 4" sanitary casters, the 65 S can be easily moved out of the way when cookie production is over.
- 3 Variable Speed Control Means the 65 S can Truly Grow with your Business**
Each and every CMC-America depositor has variable speed control, meaning that you are in total charge of production speed and volume. Both extrusion speed and pan feed are adjustable.



Learn more about what makes our depositors true 'Champions' at www.cmc-america.com or for more information call +1-815-726-4337