

DEPOSITORS



Depositor 16 SD

The CMC-America 16 SD Depositor is a narrow body continuous depositor designed to form and deliver wire-cut dough pieces of a better weight uniformity onto standard, impression or muffin pans. While the production capacity of the 16 SD will vary based on size, shape/design and dough texture, it will prepare up to 10,000 pieces per hour. Whether your cookies are headed right to the oven -- or into the freezer -- the CMC-America 16 SD is ready for the task.

1 Sanitary, Safe and Easy to Clean & Maintain

The 16 SD's dough hopper, feed roll shafts and table top are stainless steel, while the dough feed rolls and filler block dies are of sanitary aluminum and UHMW polyurethane. Safety guards keep moving parts totally enclosed. These parts are easily removable for cleaning -- no tools necessary -- and are dishwasher safe. This means you can quickly go from recipe to recipe without the need for removing mechanical drive components. The machine occupies a floor area of 66" x 32" and moves on 4" casters for easy storage when not in use.

2 Most Every Cookie Shape You Can Think Of... and More

With decades of cookie machine experience, we have developed dies for every conceivable shape, holiday and recipe. That's why bakers use the 16 SD for cookies as well as scones, biscuits, biscotti, brownies, gourmet cookies and heavy muffin doughs.

3 Variable Speed Control Means It Works as Fast as you Do... and Grows as Big as you Grow

Each and every CMC-America depositor has variable speed control, meaning that you are in total charge of production speed and volume. Both extrusion rate and pan feed are adjustable. This is very important for the baker who runs multiple recipes and multiple products (i.e. scones, cookies, etc.) each day. It's even more important when you grow and need to produce in even larger quantities. That's why we offer dough hoppers in various sizes: 30 QT, 45 QT & 60 QT.



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