



BUTTER COOKIES



ROTARY MOULDED,
EXTRUDED, WIRE-CUT
DEPOSITED

BUTTER COOKIES



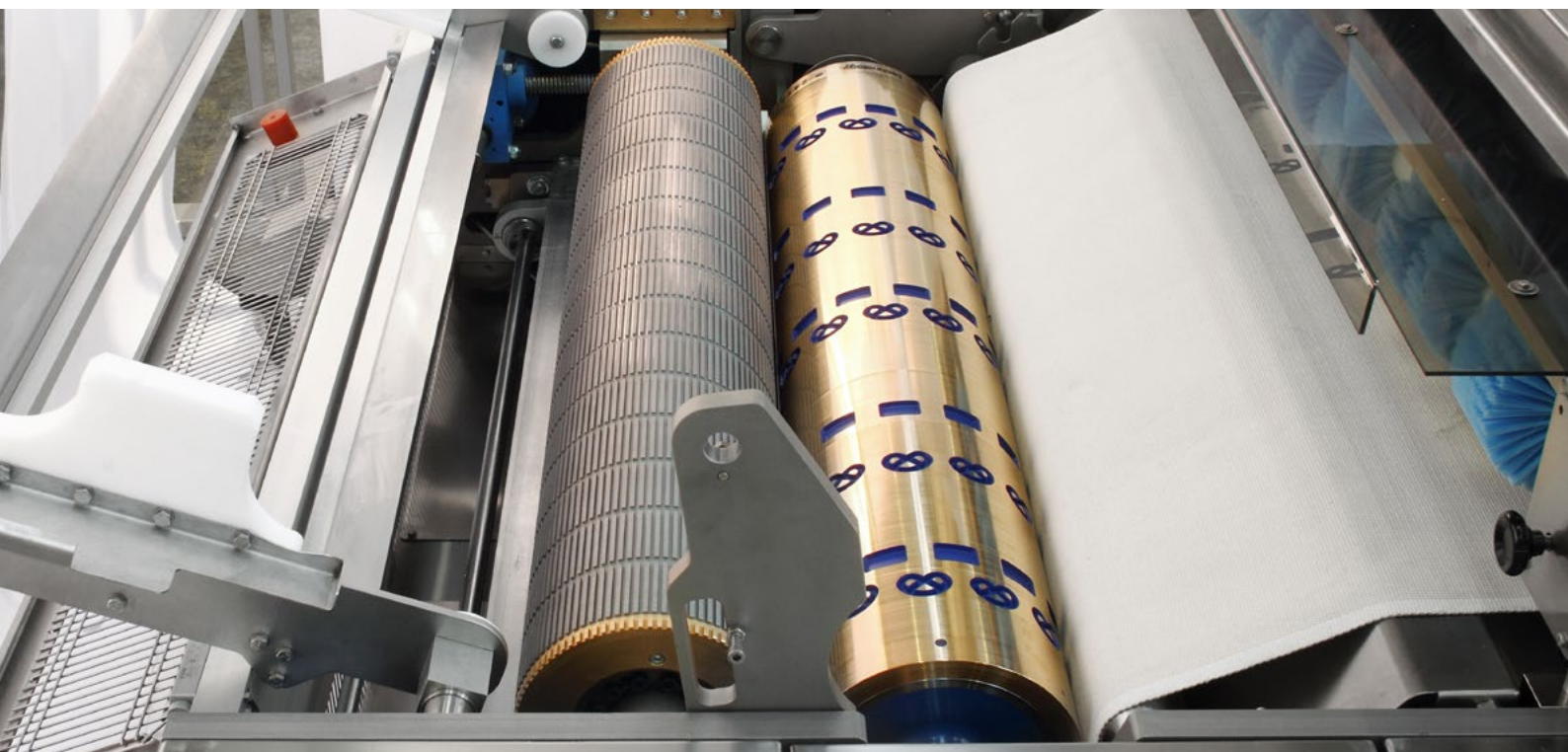


STANDARD EQUIPMENT FOR BUTTER COOKIES LINES

- 1 MIXER
- 2 DOUGH FEEDER
- 3 METAL DETECTOR
- 4 ROTARY MOULDER
- 5 WASHING UNIT
- 6 SUGAR SPRINKLER
- 7 EXTRUDER/WIRE CUTTER
- 8 EXTRUDER WITH SHUTTER
- 9 DEPOSITOR
- 10 PRESSURE ROLLER
- 11 SWIVEL PANNER
- 12 BAKING OVEN
- 13 OVEN BELT COOLING SYSTEM
- 14 TAKE-OFF CONVEYOR
- 15 COOLING & PACKAGING CONVEYORS



ROTARY MOULDED COOKIES





TYPICAL LINE FOR BUTTER COOKIES

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- 2 DOUGH FEEDER
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EXTRUDED & WIRE-CUT COOKIES





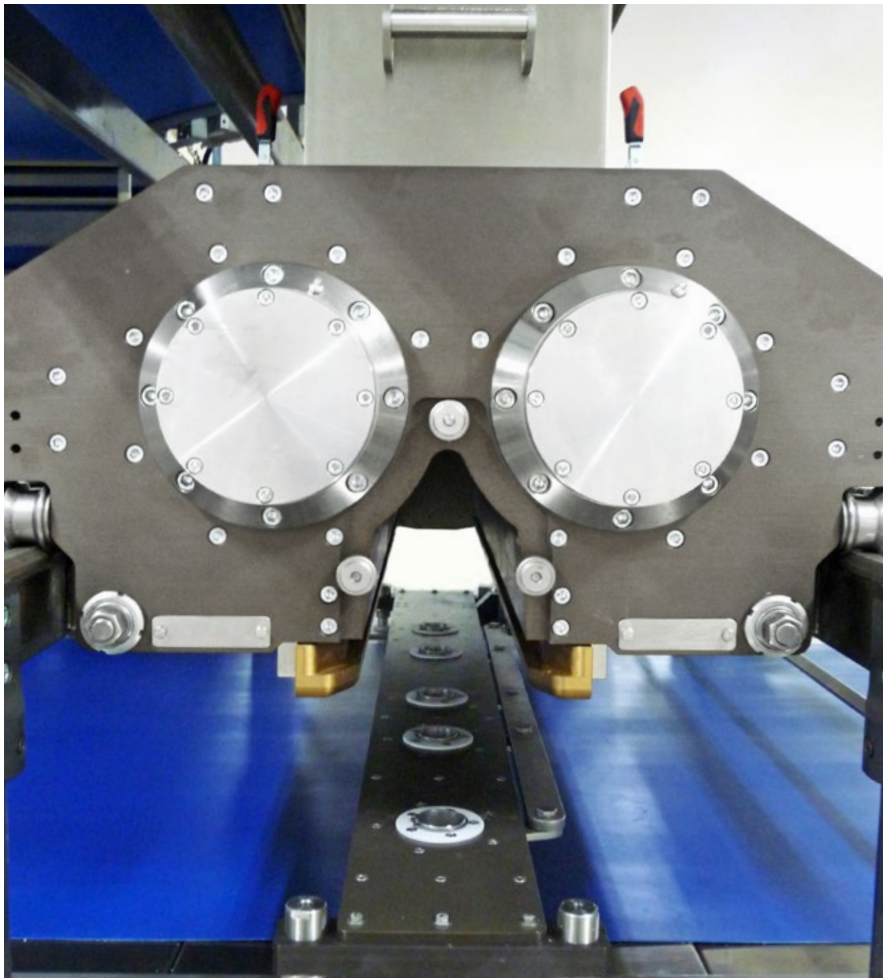
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EXTRUDED WITH SHUTTER



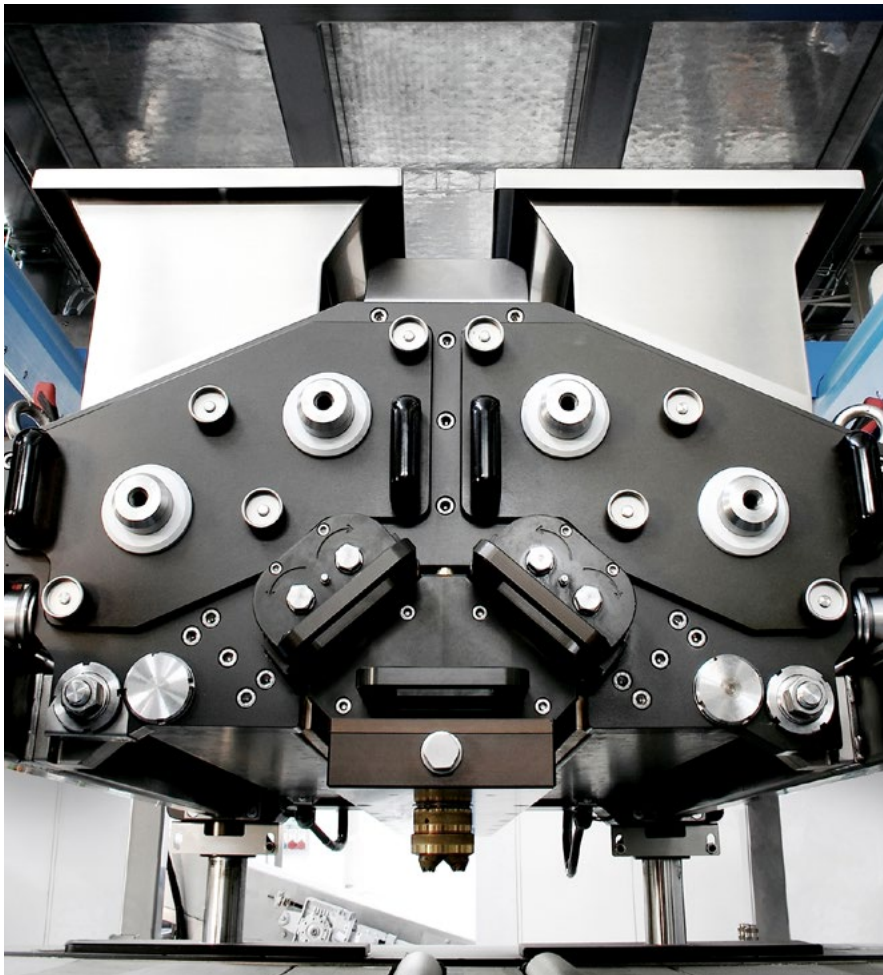


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SWIRL DEPOSITED COOKIES





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BUTTER COOKIES WITH FANTASY



SOME POSSIBLY CREATIVE COMBINATION

ROTARY MOULDER

WIRE-CUT

WITH SHUTTER

DEPOSITED



AND MORE...



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MIXING, FEEDING, BAKING AND COOLING





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