



MAGNA MIXER COMPANY

Where Progress is Reflected in Performance...

Handy Cookie Depositor

Increased Production, Sanitation, Economy & Versatility

FASTER PRODUCTION

From 1,250 to 1,750 dozen, wire-cut uniform cookies per hour, depending upon choice of die and 17" or 24" wide machine.

17" model adjustable for 16" to 19" wide pans. 24" model adjustable for 24" to 27" wide pans.

VARIABLE SPEED CUT OFF

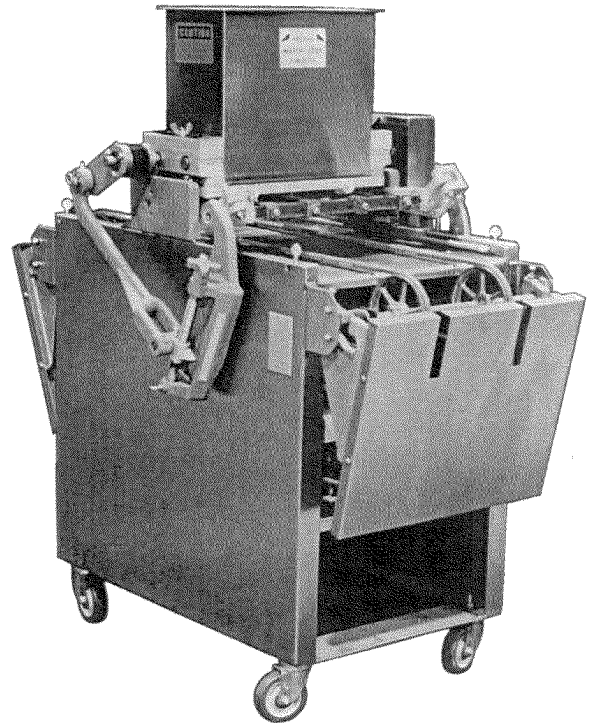
30 to 70 strokes per minute. Separate pan speed control, spaces cookies as desired.

MORE SANITARY & ECONOMICAL

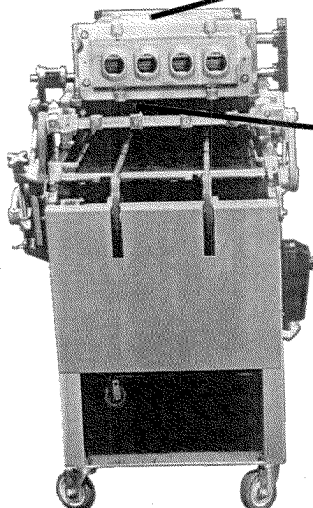
Initial cost and maintenance savings. Stainless steel dough hopper, instantly removable for cleaning by loosening 2 hand screws. Stainless steel hinged fold-down table on each end with aluminum pan rollers.

17" Model: 31 3/8" wide (550 lbs. shipping wt.)

24" Model: 39 3/8" wide (600 lbs. shipping wt.)



**Your Die
Goes Here**



LARGE DIE ASSORTMENT **"OVER 400 DIES"**

- The ultimate in shapes and sizes for every holiday... season... occasion.
- Special dies can also be furnished to suit individual or custom requirements.
- Small and compact enough to fit any shop, large and fast enough for any production requirements.
- Silent V-Belt Drive for long, trouble-free service. Anti-friction bearings at all critical points.

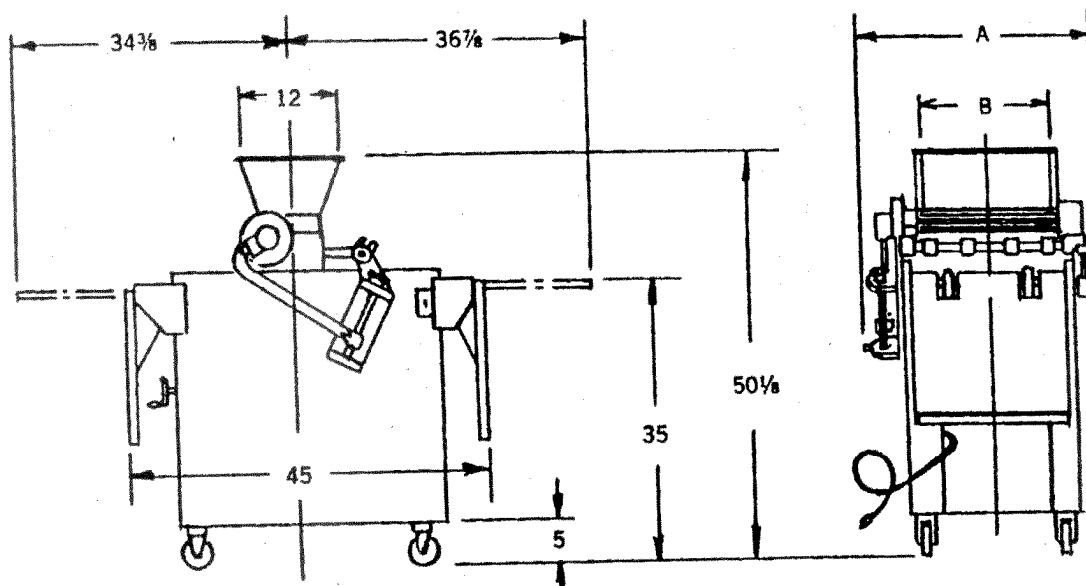
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7811 PALACE DRIVE • CINCINNATI, OHIO 45249 • 513/489-8044 FAX 513/489-0233 • MAGNAMIXER.COM



SPECIFICATIONS

FRAME:	Heavy gauge stainless steel formed and all welded into unit, body construction. Mounted on 4" rubber tire casters.
HOPPER:	Type 302 stainless steel.
TABLE:	Stainless steel hinged fold-down table on each end.
PAN GUIDE:	18" wide adjustable for 16" to 19" wide pans. 24" wide adjustable for 24" to 27" wide pans.
FEED:	Continuous operation with special "Tubelt" conveyor. Rolls designed for uniformed feeding of dough. Adjustable fingers for cut off of dough. Adjustment knob for cookie thickness.
SPEED:	Variable conveyor indexing 1 1/2" to 4 1/2". Variable speed control 30 to 70 strokes per minute.
ELECTRICAL:	115 Volts, 1 Phase, 60 Hertz. 8', 3 wire cord with molded three prong grounding plug.
DRIVE:	Silent V-belt with anti-friction bearings.
SANITATION:	Hopper and feed rolls easily removable for cleaning.
LUBRICATION:	Pressure grease alemite fittings.
DIES:	One Aluminum M5-015, 1 1/2" round hole die included with machine.
FINISH:	Gray or Bakery White baked on Enamel.
SHIPPING WT.:	18" wide - 660 Lbs. 24" wide - 850 Lbs.



MACHINE SIZE	A	B
17"	29	15 1/2
24"	37	23 1/2