

NEW

THE UNIVERSAL MACHINE FOR ALL TYPES OF DOUGH

DOUBLE LANE

CORNUCOPIA

WN067

The new Double Lane Cornucopia WN067 can produce all types of dough products such as bread or pretzels continuously and uniformly. Also very versatile for a wide variety of applications like confectioneries or savory meat type products.

- *The encrusting machine that combines the capacity of two CORNUCOPIA into one*
- *Ideal machine for a wide range of doughs from soft to stiff elastic type, such as bread and pizza dough*
- *Optional 2-step belt system with up/down plate for increased output*
- *Washdown spec with low pressure water only*

ENCRUSTING SPEED

12,000 pcs/hr



Bagel Ball

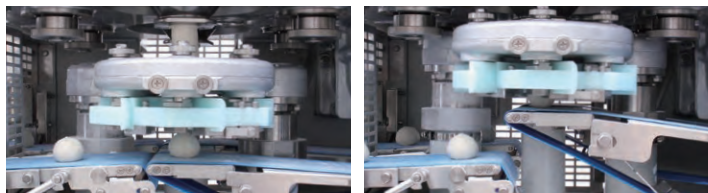


Bread Stick



2-step Belt Model

High-speed and stable production even for small products with the optional 2-step belt model

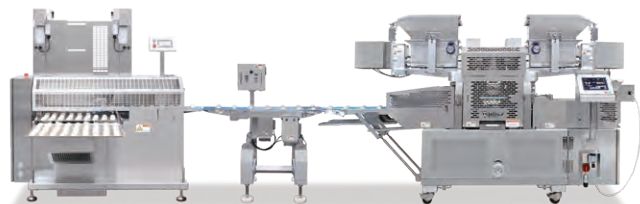


WN067 comes with various forming capacities



Automatic Production Line

Optional panner precisely arranges products onto pans without deforming or manual contact



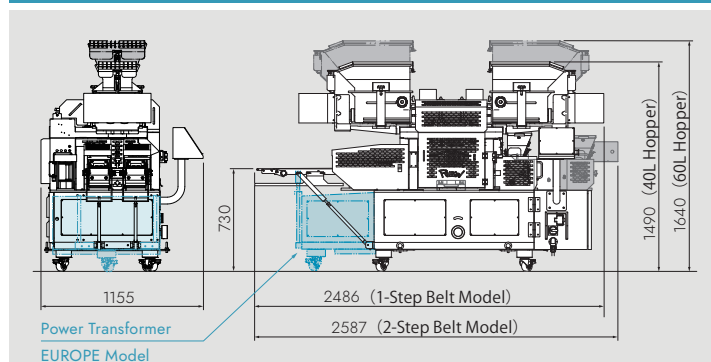
Panner

Arranging Conveyor

WN067

Dimensions

(Unit: mm)



Power Transformer
EUROPE Model

Specifications

Length	2486 mm (1-Step Belt Model) , 2587 mm (2-Step Belt Model)	
Width	1155 mm	
Height	1490 mm (40ℓ Hopper) , 1640 mm (60ℓ Hopper)	
Weight	1200 kg	
Voltage/Current	U.S.A. Model	3-phase 220V, 26.1A
	EUROPE Model	3-phase 380V, 14.20A / 400V, 13.49A / 415V, 13.00A
Electrical Capacity	5.73 kW	
Hopper Capacity	40ℓ or 60ℓ ×2	

*All electric parts are UL approved
*Designed to meet FDA regulation

Safe and hygienic design in all parts for confident operation

Hygienic and more durable stainless steel hoppers, and sanitary design drive shafts that don't come in contact with ingredients



Washdown spec with low pressure water only

Easy to see, easy to use color touch panel

Built-in Product Memory Unit (PMU) stores custom production parameters up to 100 recipes



Product Variations



Stuffed Pizza



Filled Bagel



Pretzel Ball



Filled Cookie



Mochi Cream



Chocolate Bar



Tamale



Potato Ball



Cheese Filled Chicken Nugget



Arancini



Open Top Pizza



Filled Gnocchi

Capacity

Product Weight Range		10 - 250 g	
Output	Type A	Ball shape	20 - 120 pcs/min
		Bar shape	Max. 80 pcs/min
	Type B	Ball shape	20 - 200 pcs/min
		Bar shape	Max. 40 pcs/min
Belt Speed		0 - 40 m/min	
Product Length		Max. 500 mm	
Extruding Capacity		720kg/hr (Inner+Outer)	

*Limited production speed may be required for product quality on certain products

The specifications are subject to change without notice and without obligation.

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