



Empanada Making Machine EMP-900



Explore the capabilities of ANKO's Commercial Empanada Making Machine! Paired with an Empanada Dough Press Machine, it requires only two simple steps to complete empanada dough pressing and forming, producing 3-6inch empanadas. We offer custom empanada pastry stamps to distinguish different flavors and for branding purposes. The production consistency and capacity ensure ideal quality products for food trucks, central kitchens, chain restaurants, and food factories.

Features:

- DSC-220 is designed to divide premade dough sheets into individual pastry wrappers automatically. An additional Dough Recycling System reduces production wastage and costs.
- Examples are pie dough or puff pastry dough made with an oil water solution that
- Prevents ingredients such as peas, corn kernels and other ingredients with a maximum
- Capable of processing raw or cooked ingredients with different consistencies and moisture contents.
- Replaces the manual demolding process and increases production efficiency.
- Helps to increase product brand recognition, such as using company logos or using ANKO's double sided print molds to create unique products.

- Only two simple steps to switch from one production line to another.
- The “Clamping Mold Device” consists of one part made with Polyoxymethylene (POM) a food grade engineering thermoplastic material, and the other part is coated with Teflon to ensure food safety.
- Infrared sensor detects the radius of the dough wrapper and places the filling in the center, thus ensuring product consistency.
- This machine can be easily cleaned and sanitized to ensure food safety.

Technical Parameters:

- Dimensions: 2,740 (L) x 900 (W) x 2,140 (H) mm
- Power: 0.9 kW
- Capacity: 900 pcs/hr
- Product name: Empanada、Curry Puff、Calzone
- Product weight: 30–130 g/pc
- Suggested pastry thickness: 2–5 mm
- Filling hopper capacity: 45 L
- Air consumption: 400 L/min (@ 6 kg/cm²)
- Weight (net): 415 kg