



Icebox Cookies Extruder SK-60S



How to produce icebox cookies quickly? To make slices of icebox cookies, the dough should be shaped and refrigerated until firm before slicing it into a perfect shape. For mass-producing, it consumes time and energy to shape every dough by hand. Now, by putting cookie dough into the dough hopper, the machine can extrude the dough into a shaped bar for the sequential refrigerating and slicing processes.

Features:

- Can make dough bars in different shapes.
- Molds can be customized.
- The Icebox Cookies Slicer is available to bundle.

Technical Parameters:

- Dimensions: 1,080 (L) x 450 (W) x 1,080 (H) mm
- Power: 0.4 kW
- Capacity: 400–4,000 g/min
- Dia. of shaping mold: max. 60 mm
- Weight (net): 100 kg
- Weight (gross): 140 kg