



Available In 4 To 10 Nozzles
Suitable 10" To 27" Tray Width



HEAVY DUTY PLANETARY MIXER

empire®

WORLD CLASS BAKERY EQUIPMENTS

INDIA'S LARGEST
COOKIE DROP MACHINES MANUFACTURING COMPANY



NOW PRODUCTION OF COOKIES IS
ON YOUR FINGER TIPS



Bakery Machines



AN ISO 9001 : 2015 CERTIFIED CO.



www.empirebakers.org



Roller Head

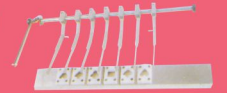
Unlimited Varieties



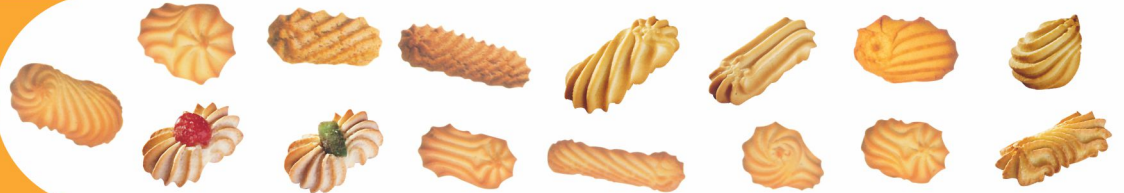
Rotary



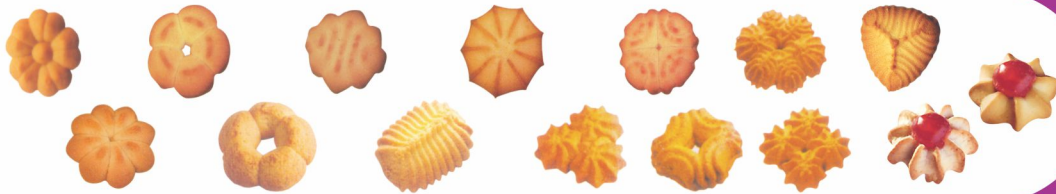
Wire Cut



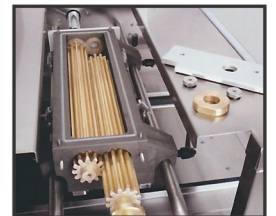
Long Drop



Stationary



Muffins & Sponge Cake



Pump Head

Now Production of Muffins & Sponge Cakes is very easy with Pump Head

INDIA'S Finest Cookie Depositor Machine.

EASY & SAFE

The programming of the machine is so simple that even an uneducated person can operate. All parts of the machine can be replaced without any difficulty even by semi-skilled labour and requires minimal tools. Parts can be easily removed for washing at the end of each shift. This machine is not only very easy to operate but also very safe. All the safety measures are already built-in, for instance, if the tray is removed, dough will not drop. There are also features for the safety of nozzles. All parts coming in physical contact are made of SS and can be demounted with ease at the end of the run, for complete washing. Use of CNC machining ensures accuracy of parts and inter-changeability of spares.

State-of-the-art cookie production

A clear cut example of technology and innovation, this machine is fully programmable in functions, where the following can be automatically adjusted through a large touch screen interface for more convenience.

1) Number of rows in a tray 2) Gap between rows 3) Weight of cookies 4) Rotation of the nozzles.

The fast PLC, controls all the functions and logic of the machine. You will be able to store many programs for individual products, which can be recalled by using the touchscreen.

Technical Specifications :

This machine is fitted with latest 7" Coloured T.F.T. touch screen which means lot of space (Lot of Recipes Storage Capacity) in short Now production of cookies is on your finger tips

55-65 STROKES PER MINUTE
GEARS & MOTORS(EF2) BY MGM VARVEL (MADE IN ITALY)
SERVO DRIVES BY PANASONIC

Available in 4 to 10 Nozzles suitable 10" to 26" tray width Length of the tray : As per customer's choice. Two wire cut dies & one depositor die included with the complete set of nozzles. Total Power requires : 3 to 4 HP

Unmatched flexibility :

This machine operates on independent motors for all the functions, which give you the flexibility to make different kinds of products.

Good Positioning control :

The Tray movement is powered by a Servo Motor, which result in adequate positioning control.

Other Salient Features of this machine are:

- * Nozzle rotation is powered by a multi speed geared motor.
- * Up and down movement of the table is powered by a servo geared motor.
- * Wire cut frame is powered by a geared motor.
- * Table height adjustment is fully automatic.
- * Multi Layered & conical shaped cookies.
- * Tip control mechanism.
- * Hole in center of cookies for depositing filling jam etc.
- * Servo drive controls for high speed and accuracy.

Powered with the best :

World-class products have been used in the machine to deliver performance of the highest level. Spare parts and equipment used for the machine are provided by the best in the industry.

Electrical System:- Such as PLC, Touch Screens Servo Motors are from DELTA, PANASONIC, SCHNEIDER or OMRON (as per availability)

Extra Attachments (Accessories) :

- * Pump Head for muffins & sponge cake.
- * Double color tank for multi-colored cookies.
- * Special double die for small size cookies.
- * American non-stick coating.

Turbo Drop Cookie Depositor





HD (Heavy Duty) version is also available

CENTER FILL COOKIE DEPOSITOR:-

Presenting all new range of center filling Cookie Depositor Machine. Now you can fill any type of liquids such as Jam, Jelly, Creams, Liquid Chocolate inside cookies. It is an example of our extreme engineering skill. Now you can make center filled cookies as well as plane cookies on the same machine for the first time in India.

the center filling cookie depositor serves as a multi functional machine that can be used as a normal depositor, muffin depositor, dry cake depositor and for center filling.

Features:

- * Continuous production of center filled biscuits
- * Robust and compact operations
- * Ideal machine for confectionery factory requiring biscuits to be filled with jam or cream
- * You can adjust the height of filling as well as fill on the top of cookie.
- * Simple operations for normal cookies
- * Automatic jam top up option
- * Dry cake (without dry fruit)
- * Muffins



Technical Specifications :

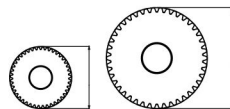
The machine is fitted with 10" T.F.T. Touch screen along with latest Servo Motors. **Total load is 6 HP.** The machine operations are designed to deliver biscuits filled with Jam or Cream etc. available in all sizes as per customer's choice. This filling head bowl comes complete of pump as well as variable speed **Italian Geared Motors** so as to handle injection of every kind of liquid filling product.

Unmatched Flexibility: The machine operates on independent motors for all the functions, you can operate it as normal depositor as well as Center Fill Machine.

Electrical System: Such as PLC, Touch Screens , Servo Motors are From DELTA ,PANASONIC, SCHNEIDER or OMRON(as per availability).

Extra Attachments: Complete Head assembly for normal Cookies production. This assembly comes with nozzle plate and wire cut attachment for achieving mass production of normal cookies along with new software.

- Muffin injector option is also available at an additional cost



Normal Rollers

Hd Rollers



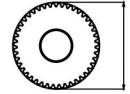
Turbo Drop HD

(Heavy Duty)

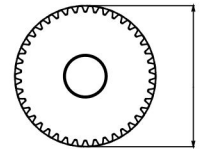


TURBO DROP HD (HEAVY DUTY) :-

Presenting all new range of HD series it comes with bigger heavy duty rollers attached with heavy duty Gear motors for hard dough. One can get upto 25% more production at same time.



Normal Rollers



Hd Rollers

Twin Depositor



TWIN DEPOSITOR :-

FOR MULTI COLOURED COOKIE PRODUCTION

- Available in all tray sizes.
- Fitted with 10" TFT, Equipped with compact high speed PLC from Delta, Servo Motors from PANASONIC.



Handmade cookie extrusion (Extruder) machine



Our new cookie extrusion machine, specially designed for the production of handmade cookies.

1. Rolled cookies such as fruit biscuits etc.
2. All types of Biscotti (Ice box cookies)

- This machine is fitted with servo motors by Panasonic for better speed and accuracy.
- This machine is fitted with a top-notch gear motors.
- This machine is fitted with 10" T.F.T touch screen along with delta PLC.
- Machine is equipped with set of two blades for dough cutting.
- Machine is fitted with additional hopper which is used to deposit Cumin (jeera), Carom Seed (ajwain), peanuts/ dry fruits etc on top of the cookies.
- Machine is fitted with rollers to press and can also make designs on the top of the cookies.
- This machine also fitted with liquid applicator
- This machine can handle any type of soft and hard dough.
- The automatic computerized panning feature is included in this machine.
- Maximum production capacity 150-200kgs /hr.

Available in three tray widths: 16", 18", and 24"

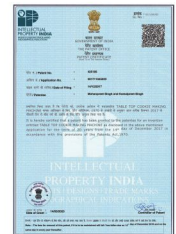


HIGH SPEED WIRE CUT: -

Presenting India's fastest Wire Cut. This machine is capable of giving you mass production with low electric consumption. This machine is equipped with very latest & user friendly software.

HD VERSION IS ALSO AVAILABLE**TABLE TOP (Mini Wire Cut)**

- Available in two sizes. (10" & 12")
- State of the art our Wire Cut Cookie Machine is the Simplest, Affordable & Easy to use automatic machine ever mode.
- Easily adjustable weight with the help of Rotary Switches.

**PATENT MODEL****For Wadi (Badi) production from different types of pulses batter**

- Hygienic mass production with low electric consumption.
- Machine is fitted with servo motors for better speed and accuracy.
- Machine is fitted with 7" T.F.T. touch screen along with delta PLC.
- Maximum production capacity 150-250 kg/hr.
- Nine different shapes of wadies can be prepared.
- Total load is 3 H.P.
- Thickness/weight of wadis can be varied.
- No hand touch is required.



PLANETARY MIXERS FOR COOKIES :-**Planetary Mixer for Cookies, Cakes & Cream**

- The Mixer is built in strong sturdy body to ensure low vibrations and smooth functioning
- We use an imported heavy duty life long oil filled Italian Gear Box to step down the RPM instead of pullys and v-belts. By using the Gear box there is no maintenance required for pullys or belts. The Mixer can be run on very low RPM and it can take full load because there is no slipping in belts.
- We use heavy duty Motors which can take full load even on very low RPM.
- There is no manual transmission of gear; it is all electronically controlled by the AC drive. AC drive enables energy savings.
- The mixer is fitted with scrapper and the mixer doesn't need manual intermittent hand mixing.
- The bowl descends & sits on the floor. The bowl then can be taken to the dropping machine. Neither the blade, nor the scrapper need to be opened after every mixing.
- The blade is designed to give a soft gentle beating to the dough, the area covered by the blade is more which enables homogeneous mixing. The maximum time taken by mixer for a cookie dough is 15 minutes
- The mixer comes with 2 blades, one for cookies & one for cakes.
- The mixer is fitted with precision engineered parts.
- The movement is friction less assisted with multiple heavyduty bearings. Neither the blade nor the bearing loose their position.
- The bowl is made of food grade SS. (The bowl is made from thick sheet which gives a very long lasting life)
- Extra bowl are also available on extra price.

CAPACITY	MOTOR HP
45 ltr	2.5
70 ltr	5.5
140 ltr	8.5

Whisk for
CakesFlat Beater for
Cookies & Cream

Scrapper

**BOWL LIFT :-**

- **MOTOR POWER** 0.75 kw
- **LIFTING CAPACITY** 50 kg
- **MAX. TILT ANGLE** 128°
- **VOLTAGE** 3Ph 415 50Hz
- A solid bowl lift for lifting and tipping a bowl into a bulk hopper, directly
- other similar applications.
- For bowls of 70 or 140 liters.
- The lifting capacity is upto 60 kg load (Bowl included)
- For tippin height upto 1550 mm
- The lift is controlled with push buttons for up and down movement.
- Bowl tilting is by Joy stick switch.



TWIN CAKE DEPOSITOR:-

- Available in all tray sizes
- A perfect solution to all your cake needs.
- Pioneering the twin cake depositor that produces all kinds of multi colored cupcakes, dream cakes, dry cakes, layer cakes, muffins, etc.
- 7 "color touch screen: images and controls make programming easy.
- Heavy duty Italian Gear & Motors make the operating easy.
- Servo motors from **Panasonic**



DUAL WHISK CAKE MIXERS

We are now presenting a new range of mixers specially designed for cakes and whipped cream. They will help you get better volume and more taste.

CAPACITY	MOTOR HP
45 ltr	2.5
70 ltr	5.5
140 ltr	8.5



COMBO CAKE INJECTOR :-

- Available in all tray sizes
- A perfect solution to all your cake needs.
- With enriched industry experience we are offering a wide range of Combo Drop for Cake drop, Cake Injecting, Muffin drop & cake layering.
- 7" color touch screen: images and controls make programming easy.
- Heavy duty Italian Gear & Motors make the operating easy.



CAKE DROP (Cake Layering) :-

- Available in all tray sizes.
- Stainless steel and aluminum frame.
- Perfect solution for cake drop & cake layering.
- HMI from Delta.



CAKE INJECTOR:-

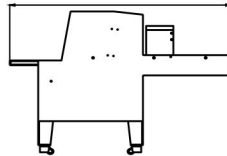
Available in all tray sizes.
 7" color touch screen: images and controls make programming easy.
 Heavy duty Italian Gear & Motors make the operating easy.
 Equipped with compact high speed PLC from Delta, Servo Motor from PANASONIC.



High Speed Bread Slicer



1710mm (67 inch) (1.71 Meter)



HIGH SPEED BREAD SLICER

Presenting all New High Speed Bread Slicer with high operational performance that slices all types of bread. It has all new revolutionary ball bearing designs, now no need to fill or replace oils.

Salient Features:-

- Most suitable for continuous production.
- Series of loaves (single or double) can be accommodated in its conveyor width.
- Maximum of 1000 to 1200 loaves can be sliced in an hour.
- Electronic arrangements for easy speed variation of conveyor.
- Imported Conveyor Belt for hygienic, aesthetic, non chocking and long life.
- Top Conveyor can be adjusted easily with the help of top handle.
- Blades are mounted under balanced tension, thus replacement is made easy.
- Precision ball bearings ensure that all moving parts run silent.
- All contact parts are made of SS 304 Food Grade Stainless Steel.

High Speed Bread Slicer XL Model

Specification:-

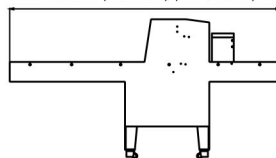
Capability	1000 to 1200 loaves per hour.
------------	-------------------------------

- Presenting All New High Speed Bread Slicer XI (Extra Large) Model With Conveyor Belts on Both Sides,
- This Machine is Designed For Mass Production.

High Speed Bread Slicer XL



2598mm (102 inch) (2.598 Meter)



Bread Slicer

BREAD SLICER:-

WITH 1/2 MOTOR
SINGLE PHASE



Flour Sifter

FLOUR SIFTER :-

Capacity : 1500 Kg./Hr
Motor : 1.1Kw
Dimensions : 650W x 1360D x 1610H mm



Sugar Grinder

SUGAR GRINDER :-

WITH 2 HP MOTOR
100 KG CAPACITY

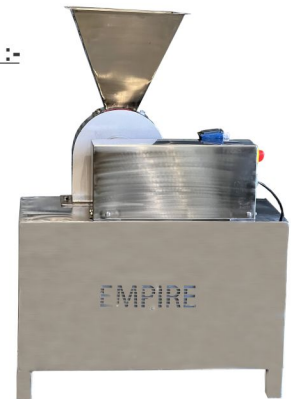


Sugar Grinder

SUGAR GRINDER :-

SS

WITH 2 HP MOTOR
100 KG CAPACITY



Dough Sheeter

DOUGH SHEETER. :-

- Introducing Heavy Duty Dough Sheeter.
- Power load is 1 HP/3Phase.
- Machine dimensions are 3300 x 1200 x 1200 mm
- Width of the roller is 600 mm
- Roller gap is 0.5mm to 34mm



Spiral Mixer with Fixed Bowl Series: SM 50/80/120/200

Model		50-T	80-T	120-T	200-T
Maximum Capacity (kg)	Flour	25	50	75	90
	Dough	50	80	120	180
Dimension (mm)	Width	600	750	830	1270
	Depth	930	1120	1300	1650
	Height	1190	1300	1470	1700

**PROOFER :-**

We offer proofer from four to ten trolleys. For ideal proofing 85% humidity and 34°C heat is required. The time required to raise the product is a minimum of 1 hr 20 minutes.

Features:

- All new stainless steel design.
- Presenting all new three door design which improves the productivity & takes less efforts.
- Available from four to ten trolleys.
- Product suitable climatization.
- Heavy hinges and door locking.



ROTARY RACK OVENS

Empire Rotary Rack Ovens are high-tech, quality products. Ovens have been designed for a high degree of reliability and consistent uniformity of baking to meet the exacting needs of today's professional bakers. Ovens are engineered to the highest standards and built from superior quality materials.

- Empire Rotary Rack oven are in use in leading bakeries and have the following features.
- Fast Heat-up and heat recovery for continuous production.
- Unique precision steam generators.
- Large baking capacity
- Environmentally compatible. Low energy consumption.
- Highly efficient insulation and heat resistant glass.
- All Types of bread and confectionery with a baking temperature of up to 300°C (572°F) can be baked in Empire Rotary Rack Ovens .
- Empire Rotary Rack ovens are efficient, durable and easy to maintain.
- Empire Rotary Rack oven are the ovens of the future for today's bakeries.



CAPACITY OF THE OVENS (PER BATCH.APROX)

MODEL & TRAY SIZE	BISCUITS (Approx.)	BUNS 45 gm (Approx.)	KHARIS gm (Approx.)	DRY RUS (Approx.)	SPONGE CAKE (Approx.)	BREAD 400 gm (Approx.)
E-5 (10" x 18")	8 kg 1 Trolley, 10 Shelves	150 Nos. 1 Trolley, 10 Shelves	4 kg 1 Trolley, 10 Shelves	6 to 7 kg 1 Trolley, 10 Shelves	12 kg 1 Trolley, 8 Shelves	50 loaves 1 Trolley, 10 Shelves
Total Trays	20	20	20	20	20	20
E-7 (10" x 18")	10 kg 1 Trolley, 15 Shelves	225 Nos. 1 Trolley, 15 Shelves	6 kg 1 Trolley, 15 Shelves	10 kg 1 Trolley, 15 Shelves	19 kg 1 Trolley, 10 Shelves	80 loaves 1 Trolley, 8 Shelves
Total Trays	30	24	30	30	24	16
E-8 (13" x 18")	15 kg 1 Trolleys, 15 Shelves	250 Nos. 1 Trolleys, 15 Shelves	8 kg 1 Trolleys, 15 Shelves	12 kg 1 Trolleys, 15 Shelves	21 kg 1 Trolleys, 10 Shelves	85 loaves 1 Trolleys, 8 Shelves
Total Trays	30	24	30	30	24	16
E-9 (13" x 18")	20 kg 1 Trolley, 18 Shelves	432 Nos. 1 Trolley, 18 Shelves	12 kg 1 Trolley, 18 Shelves	20 kg 1 Trolley, 18 Shelves	53 kg 1 Trolley, 14 Shelves	168 loaves 1 Trolley, 14 Shelves
Total Trays	36	36	36	36	28	28
E-13 (13" x 18")	40 kg 2 Trolleys, 18 Shelves	864 Nos. 2 Trolleys, 18 Shelves	24 kg 2 Trolleys, 18 Shelves	36 kg 2 Trolleys, 18 Shelves	106 kg 2 Trolleys, 14 Shelves	336 loaves 2 Trolleys, 14 Shelves
Total Trays	72	72	72	72	56	56
E-18 (13" x 18")	80 kg 4 Trolleys, 18 Shelves	1728 Nos. 4 Trolleys, 18 Shelves	48 kg 4 Trolleys, 18 Shelves	72 kg 4 Trolleys, 18 Shelves	212 kg 4 Trolleys, 14 Shelves	672 loaves 4 Trolleys, 14 Shelves
Total Trays	144	144	144	144	112	112

INDIA'S MOST FUEL EFFICIENT ROTARY RACK OVENS



E-11



E-17



E-22



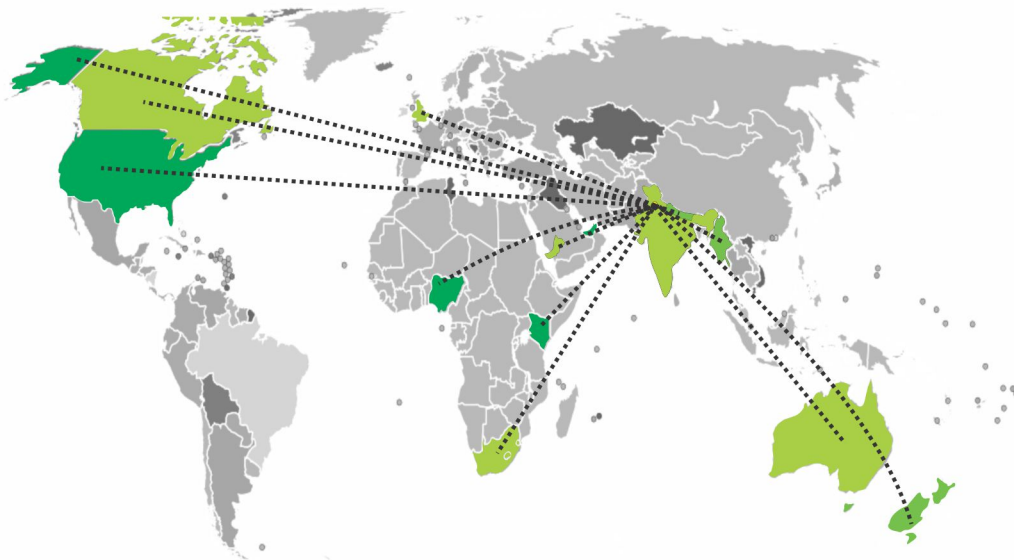
CAPACITY OF THE OVENS (PER BATCH.APROX)

MODEL & TRAY SIZE	BISCUITS (Approx.)	BUNS 45 gm (Approx.)	KHARIS gm (Approx.)	DRY RUS (Approx.)	SPONGE CAKE (Approx.)	BREAD 400 gm (Approx.)
E-11 (16" x 24")	28 kg 1 Trolley, 18 Shelves	630 Nos. 1 Trolley, 18 Shelves	17 kg 1 Trolley, 18 Shelves	25 to 28 kg 1 Trolley, 18 Shelves	53 kg 1 Trolley, 14 Shelves	210 loaves 1 Trolley, 14 Shelves
Total Trays	36	36	36	36	28	28
E-17 (16" x 24")	56 kg 2 Trolleys, 18 Shelves	1260 Nos. 2 Trolleys, 18 Shelves	34 kg 2 Trolleys, 18 Shelves	50 to 56 Nos. 2 Trolleys, 18 Shelves	150 kg 2 Trolleys, 14 Shelves	420 loaves 2 Trolleys, 14 Shelves
Total Trays	72	72	72	72	56	56
E-22 (16" x 24")	112 kg 4 Trolleys, 18 Shelves	2520 Nos. 4 Trolleys, 18 Shelves	68 kg 4 Trolleys, 18 Shelves	100 to 112 kg 4 Trolleys, 18 Shelves	300 kg 4 Trolleys, 14 Shelves	840 loaves 4 Trolleys, 14 Shelves
Total Trays	144	144	144	144	112	112

INFRASTRUCTURE



EXISTENCE OF OUR MACHINES ACROSS THE WORLD



EMPIRE BAKERY MACHINES PVT. LTD.

OPP. GURUDWARA SOMASAR SAHIB,
VILLAGE TIBBA P.O. SAHNEWAL, LUDHIANA - 14112 0

Mobile : +91-98724-90466, 98720-90466,
97802-21800, 97804-90466, 84272-60466

E-mail : sales@empirebakers.com, info@empirebakers.com

▶ NEAREST :

- Domestic Airport Ludhiana
- Domestic Airport Chandigarh
- International Airport Amritsar/Delhi
- Railway Station Ludhiana

