



Dawn Cookie & Pastry Depositor



Over 300% Faster Cookie & Pastry Production with Dawn's Computerized Cookie & Pastry Depositor

Ease of Operation - At the heart of the Dawn Cookie & Pastry Depositor is a user friendly computer which allows for pre-programming and adjusting for up to 81 different products. A simple press of a switch on the computer's control panel starts the depositing process for cookies and pastries. Because all the shapes you need and more - crescents, semicircles, rings, full circles, etc. - are stored in memory, start-up time is greatly reduced. Once established, each program can be recalled with a touch of the control panel.

A Complete Production System - The Dawn Cookie & Pastry Depositor consists of a hopper and power pedestal with a fully programmable microprocessor control panel. Batter is delivered

from the hopper to the spouts. A variety of spouts are included. Up to 12 spouts can be attached to a template in accordance with where and how many cookies are desired across the pan. Special templates are also available for unique spacing requirements. The system provides for not only the selection of product shape and spacing, but also for operating parameters such as pressure, volume and speed.

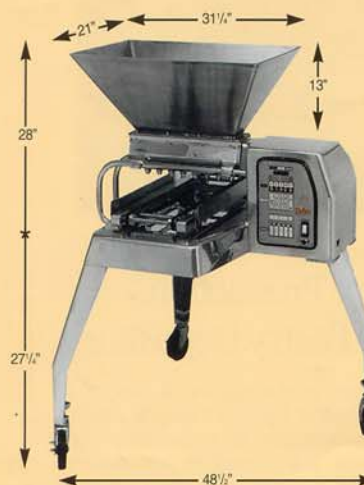
Faster Production - As a result, over 100 pounds of batter can be completely deposited within 20 minutes. With the Dawn Cookie & Pastry Depositor, even an inexperienced baker can be easily trained to produce more quickly than three people working manually.

Features

Amazing Versatility - The Dawn Cookie & Pastry Depositor provides quick and easy set-up for multiple applications such as cookies, eclairs, cream puffs, crescents, lady fingers, cupcakes, and muffins as well as sheet and layer cakes. 81 selections can be stored in the built-in computer according to the specific weight, size and shape characteristics of each pastry. Up to 12 spouts can be attached to a template to regulate the desired number and position of the pastries. This gives the Dawn Cookie & Pastry Depositor capabilities that range from the production of cookies as small as a quarter of an ounce to large sheet cakes. The Dawn Cookie & Pastry Depositor can also apply icing to cookies, cupcakes and cakes.

Additional versatility can be gained through the control of pan motion, which can be either unidirectional, rotational of any combination thereof.

Note - Roll-away legs are available and are easily attached. With this space-saving feature, the Dawn Cookie & Pastry Depositor can simply be wheeled out of the way when not in use, freeing up counter space to be used for other functions.



Dawn Cookie & Pastry Depositor is one of The Quality Products Manufactured By:

Dawn
Food Products, Inc.



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<http://www.dawnfoods.com>

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With finger-touch control, the operator can select the desired shape to be deposited and also these six operating parameters:



- 1. Dispense Pressure** - regulates the rate at which batter is forced through the spouts.
- 2. Dispense Amount** - determines the batter volume per deposit.
- 3. Conveyor Speed** - controls the speed at which the tray is fed through the machine.
- 4. Conveyor Feed** - regulates the space from row to row on the tray.
- 5. Circular Speed** - regulates the speed of the circular motion of the tray, for crescents or circles only.
- 6. & 7. Up/Down** - controls the space between the pan and the nozzles. This will effect the spread of the deposit. All settings can be stored and recalled again & again.

Dealer