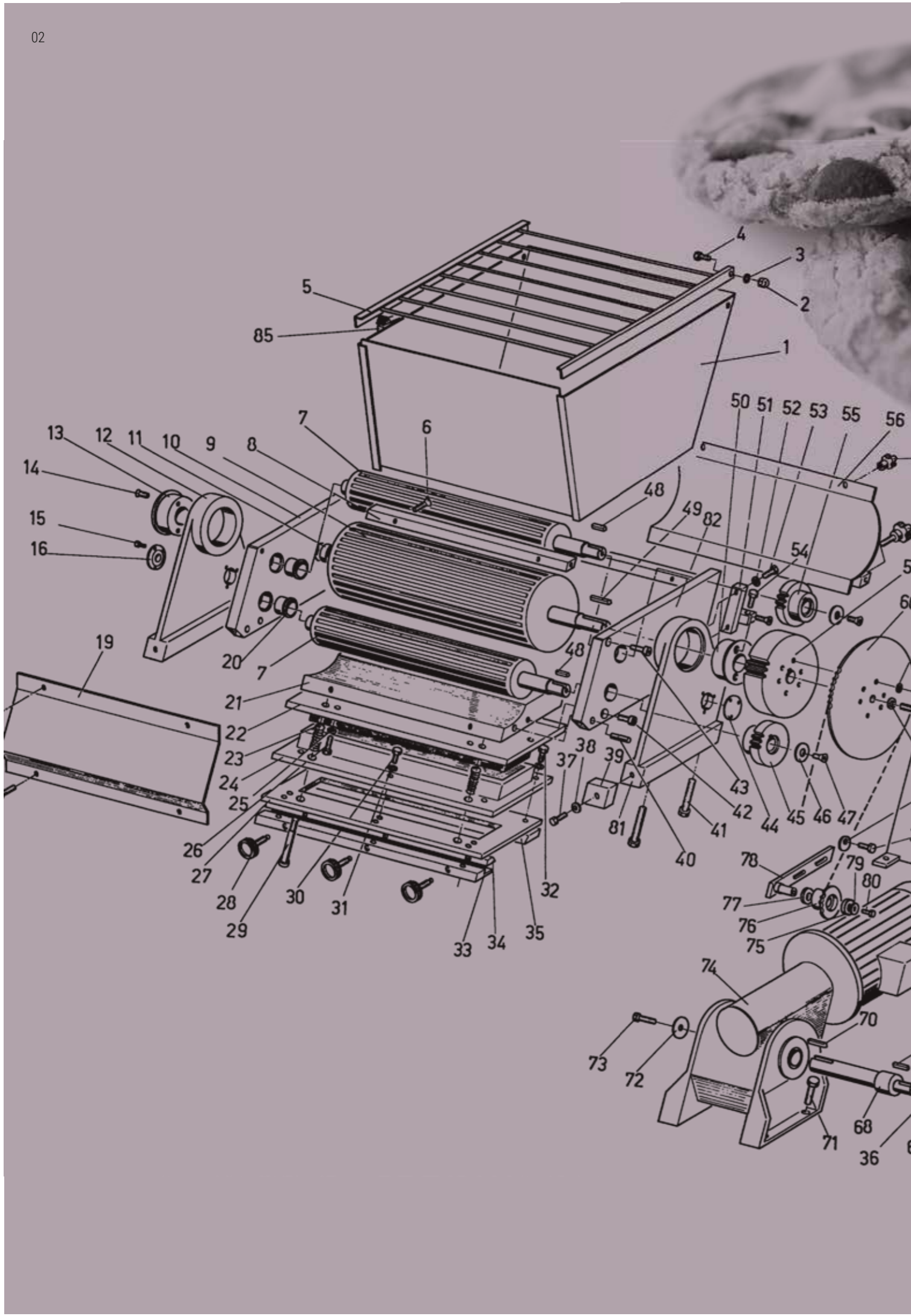




MINIPAN[®]

**COMBY
DEPOSITOR,
WIRE-CUTTER
EXTRUDER**



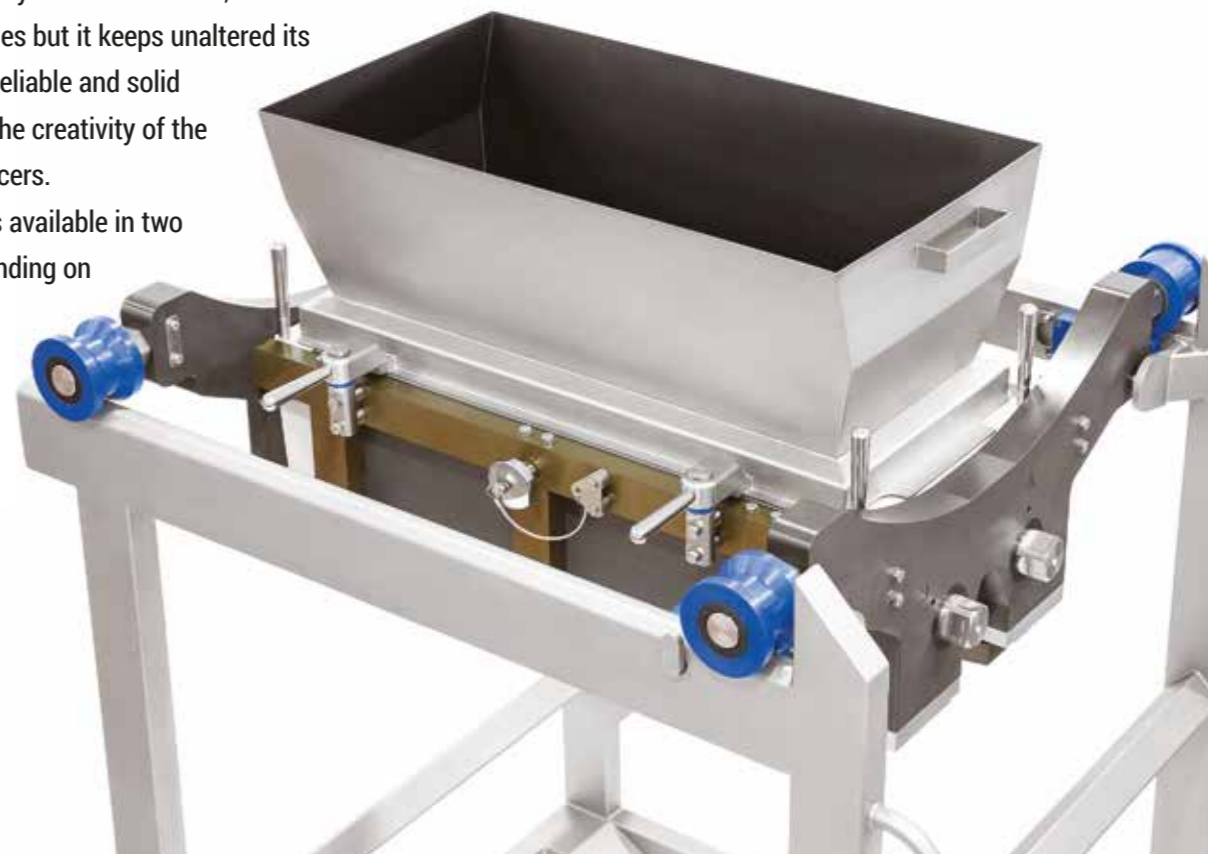


MORE THAN 40 YEARS OF GREAT SERVICE

One of the most glorious machines in MINIPAN's range: the COMBY. Born as a solid extruder to help the Italian bakers and pastry chefs in shaping a huge number of cookies and biscuits, this amazing machine still pursues its original mission: automatize the process with total respect for original recipes.

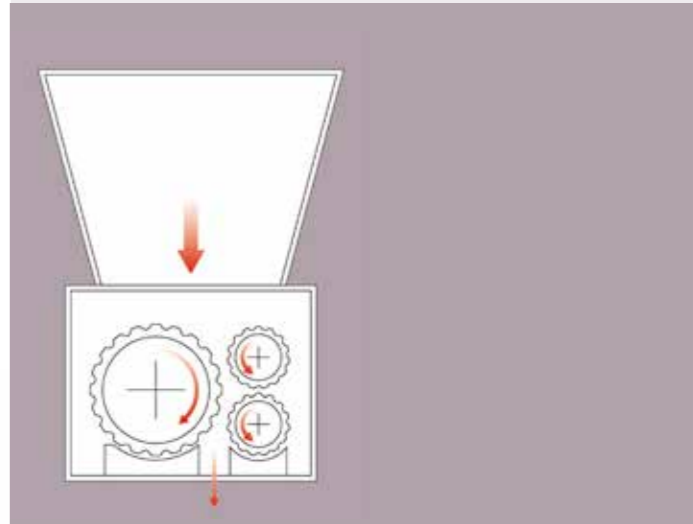
Among more than 40 years of hard work, the COMBY has been updated many times but it keeps unaltered its essence: an incredibly reliable and solid extruder that indulges the creativity of the most demanding producers.

Today the COMBY is available in two different versions depending on the production requirements: the classic COMBY, completely redesigned to fulfill all the standards of a modern machine, for medium production levels; and the COMBY PLUS for industrial production.





	COMBY 400	COMBY 460	COMBY 600
Length (mm)	2710	2710	2710
Width (mm)	1000	1000	1240
Height (mm)	1360	1360	1360
Hopper capacity (lt)	27	31	41
Installed Power (Kw)	3,2	3,2	3,2
Productivity wirecut (bpm)	130	130	130
Usefull Width (mm)	400	460	600



COMBY 3VO

The choice of the most demanding bakers, COMBY can deposit, extrude or wire-cut an endless variety of recipes with remarkable versatility.

The increased strength and sensitivity of the extruding head with #3 stainless steel rollers provide unbeatable performances, consistency and reliability.

COMBY is designed to satisfy those bakers who want to increase their productivity without compromising on quality. No surprise it is the choice of Buddy Valastro, the Cake Boss. Indulge your passion for quality.



COMBY 3VO
 Standard sizes available:
 400 mm, 460 mm, 600 mm, 800 mm

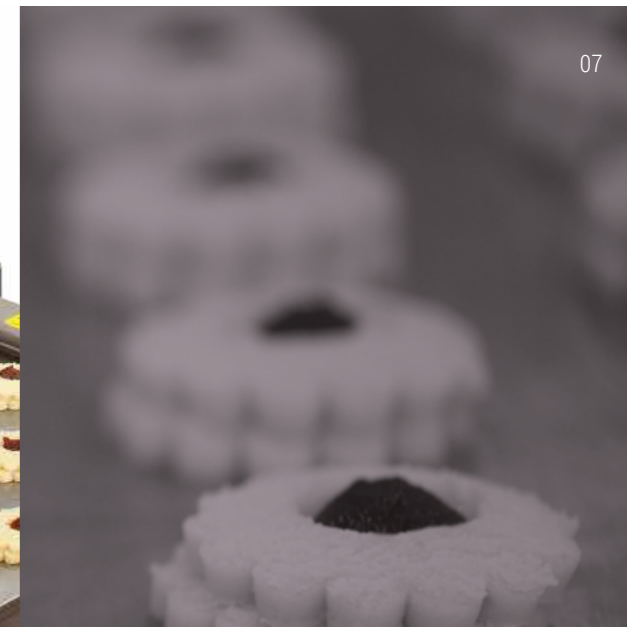




COMBY SPECIAL SERIES

If you are looking for a machine able to indulge your creativity in every way, you are looking for COMBY. Thanks to its remarkable performances with so many recipes, COMBY can shape any kind of biscuit.

Fully customizable, COMBY can be powered in so many ways, even with two extruding heads and a jelly topper to make rustic sandwich biscuits. The efficiency of the extruding heads, combined with the accuracy of the tray conveyor unit, makes the shaping phase quicker and easier than ever.



COMBY SPECIAL



COMBY PLUS 800

COMBY
PLUS
SERIESVERSATILITY
HIGH PERFORMANCE
EASY SANITATION

THE EXTRUDING HEAD IS THE SECRET INGREDIENT OF EVERY COMBY: SOLID, RELIABLE AND EXTREMELY EFFICIENT ON A WHOLE UNIVERSE OF DIFFERENT RECIPES AND PRODUCTS.

BEST GRIP EVER

MINIPAN engineers have been working on two main updates: increasing extrusion efficiency through bigger diameter rollers, while improving their superficial grip to the dough in process. Better grip equals less friction, to avoid the generation of inconsistent temperature pockets. As a result, our extruding heads can achieve a great flow consistency while treating the dough very gently and guarantee a perfect portion control.

QUICK AND EASY SANITATION

When it comes to sanitation, we do not accept compromises: we designed our extruders to assure the highest standard. The head can be removed and high pressure washed offline, while electrical parts remain perfectly safe onboard. Furthermore, any operator can take apart the head without using tools.

ADD WHAT YOU WANT

With our COMBY PLUS line, we moved far ahead the boundaries of possible by developing a unique and exclusive range of heads featuring adjustable pitch between the rollers, which consent to process recipes up to 30% of inclusions, no matter how big or delicate they could be. A true disruptive innovation that redefines the standards of versatility and flexibility.





COMBY PLUS LINE

A heavy-duty industrial extruder, COMBY PLUS is MINIPAN's biggest solution for cookies and sweets.

Available in custom or standard width, COMBY PLUS has been realized to work with any kind of dough, even gluten-free.

Designed to combine performances with quick and easy sanitation, the COMBY PLUS line features a full range of machines with interchangeable extruding heads that can be removed and high pressure washed offline while electrical parts remain perfectly safe onboard. Furthermore, any operator can take apart the head without using tools.

The extruding head is the secret ingredient of every COMBY PLUS. Thanks to its #2 stainless steel rollers with adjustable pitch, this machine can easily extrude dough with 30% of inclusions while achieving a great flow consistency with perfect portion control.



Comby Plus 600 with overhead extruder feeder
Standard sizes available: 600mm, 800mm,
1000mm, 1200mm



COMBY PLUS 600
WITH OVERHEAD EXTRUDER FEEDER

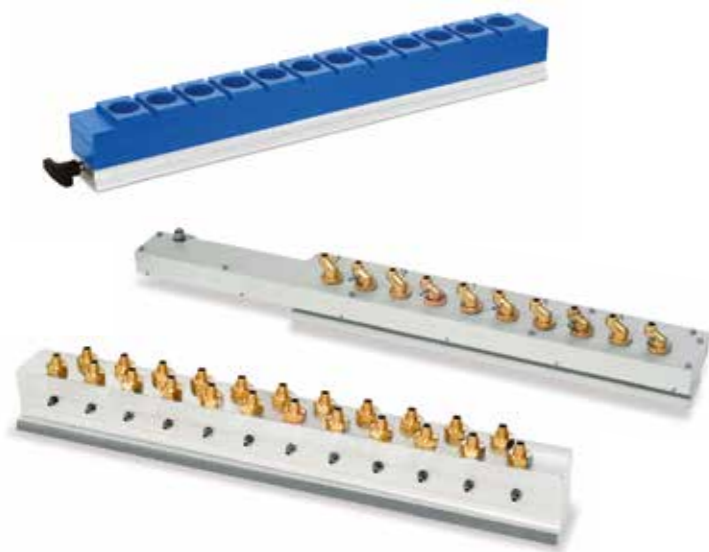




COMBY PLUS T

Not only trays!

Specifically designed to interface with tunnel oven, COMBY PLUS T has the same features of the COMBY PLUS and, of course, assures the same amazing performances.





Ø 9 x 32 mm / Ø 13 x 32 mm



Ø 8 x 32 mm / Ø 12 x 32 mm



DROPPED PRODUCTS



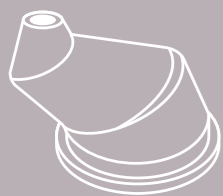
Standard mould for dropped products sample

Customized mould for dropped products sample





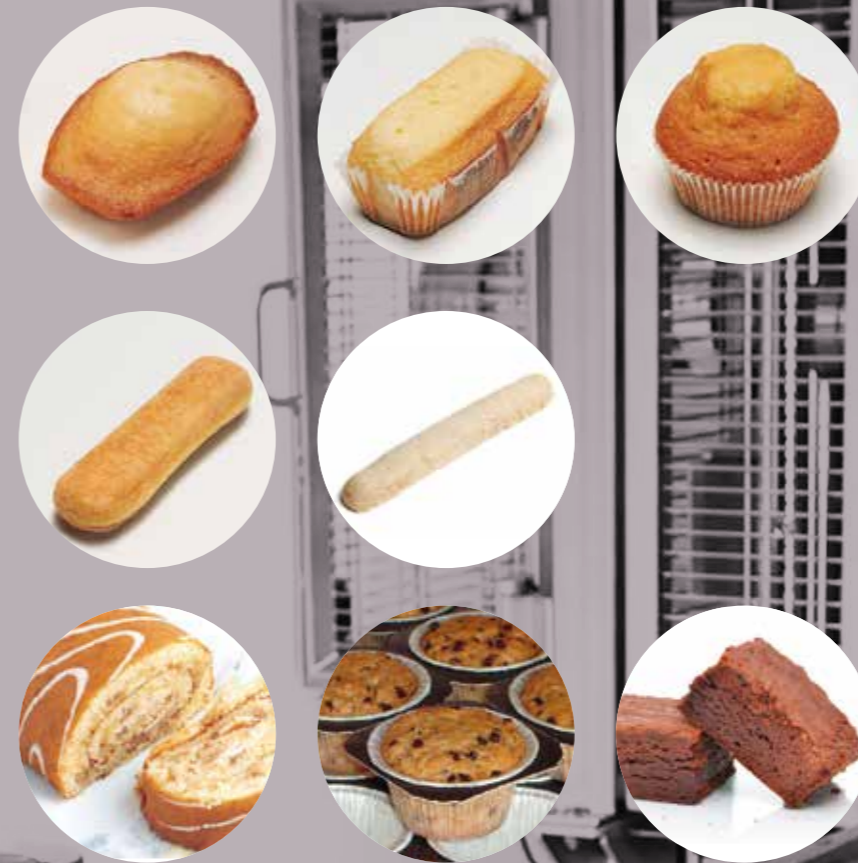
Ø 9 x 32 mm / Ø 13 x 32 mm



DROPPED PRODUCTS WITH MOTORIZED ROTATING MOULD



Customized smooth and grooved angled nozzles



DROPPED PRODUCTS WITH MOTORIZED SLUICE GATE MOULD





PLATE MOULDS FOR DROPPED PRODUCTS



Bar holder for plate moulds



Customized plate moulds

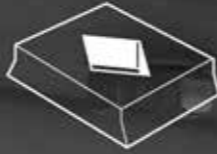




TF1



TF2



TF3



TF4



TF5

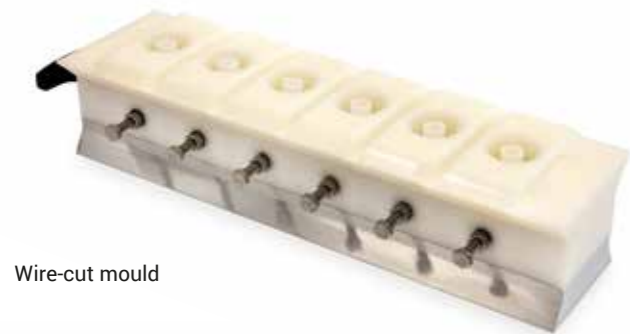


TF6



TF7

WIRE-CUT PRODUCTS



Wire-cut mould



Wire-cut frame



TF8



TF8

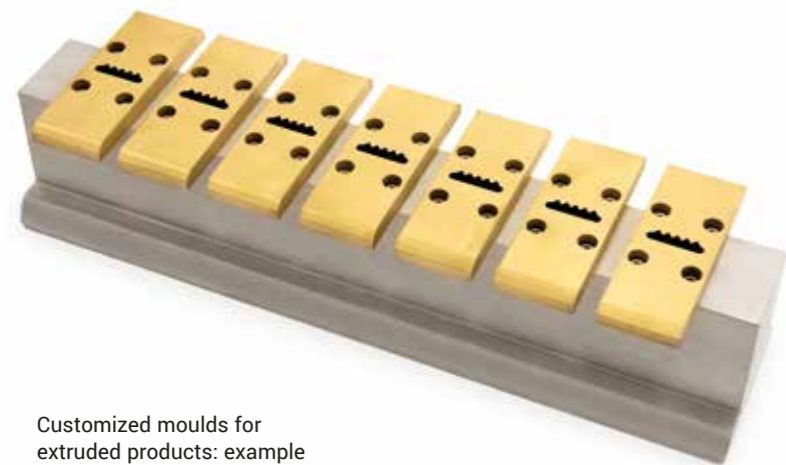


TF10





EXTRUDED PRODUCTS



Customized moulds for extruded products: example

Thanks to the brushless wire cut device with backward cut and moving pans, it is possible to produce long extruded biscuits.



Comby with Jelly Topper

OPTIONALS

Both COMBY and COMBY PLUS can be equipped with customizable units: chocolate chips and chunks depositors, jelly toppers, sugar sprinkler and so on.



Motorized peak squashing device



Gear pump topping depositor (creams, jams and jellies)



Sugar sprinkler on wheeled cantilever frame



Particulate topping volumetric depositor (chocolate chips, granulated sugar, etc...)



MINIPAN®

THERE IS NOTHING MINI
ABOUT WHAT WE DO®

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