

The Cake Finishing Center is a computerized icing and decorating system that applies icing to the top and sides of your round cakes, then finishes the cakes with shell borders or rosettes.

Cake Finishing Center

All in One Cake Decorating Station

Benefits:

- Can finish a cake on one single station.
- The advanced icing control system automatically monitors and adjusts for changes in icing consistency from batch to batch.
- On-board computer using touch-screen controls can store recipes for various styles of finishing.

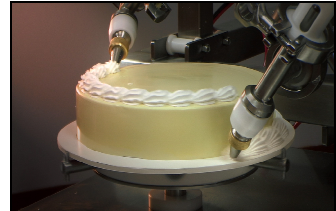
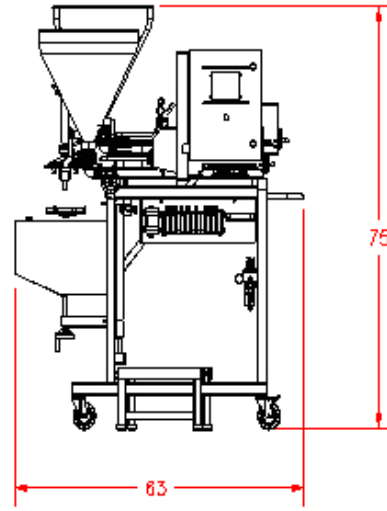
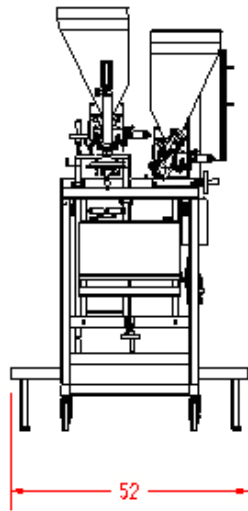
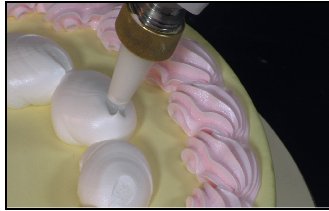
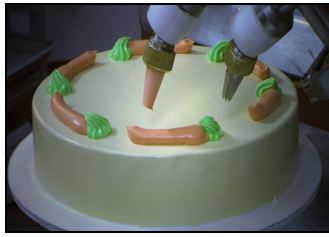
Features:

- Advanced icing control feedback system
- Allen-Bradley controller and panel view touch screen display, mounted in an all-stainless steel NEMA-4X control box (store up to 20 different recipes in memory)
- Cake Touch-Up Function Button
- Telescopic height adjustment mechanism for quick and easy fine-tuning of deposit height

System Includes:

- Choice of one small or large size adjustable turntable
- Choice of two product cylinders





Optional Decorating Attachments:

- Top and Side Icing Nozzle
- Mid Fill Nozzle
- Top and Bottom Bordering Nozzles
- Cake Decorating Heads (requires Diving Nozzle)

Shipping Information

- Dimensions: 67" x 56" x 75"
(170cm x 142cm x 190cm)
- Weight: 375 lbs (170 kg)

Performance Specifications:



Speed

Up to 7 cakes per minute



Power

Air: 6 CFM @ 100psi
170 liters / minute @ 6.9 Bar
Electrical: 110V AC/ 15A



Cake Sizes

5 – 12" round, up to 5.5" tall
12.7cm – 30cm round, up to 14cm tall



Computer

Allen Bradley Control panel with touch screen display

Note: Equipment quoted is designed to run at the quoted speed and is dependent on operator efficiency, skill, and deposit size and product consistency.



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