

## Combined with the DSC-220 to produce empanadas automatically

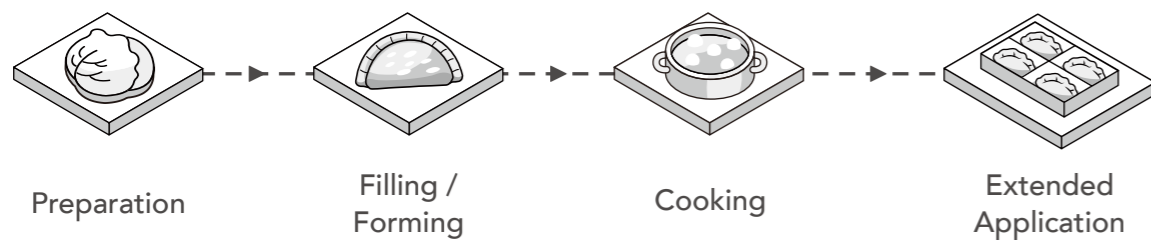
The DSC-220 is designed to automatically divide premade dough sheets into individual pastry wrappers. Its dough recycling system collects dough residue to be repurposed, thereby reducing production waste and lowering costs.



## Empanada Making Machine

### EMP-900

### Let ANKO Create a Empanada Production Solution for You.



ANKO provides automatic empanada production solution for you to mass-produce consistent quality empanada. The production line consists of comprehensive machines to make dough, process filling, form food, etc. Other specialist machines that you need, ranging from vegetable cutting to packaging, are available.

Find empanada production planning proposal and equipment →



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### Specifications

Capacity:  
**900** pcs/hr  
 Product weight:  
**30–130** g/pc  
 Dimensions: 2,740 (L) x 900 (W) x 2,140 (H) mm  
 Power: 0.9 kW  
 Air consumption: 400 L/min (@ 6 kg/cm<sup>2</sup>)  
 Filling hopper capacity: 45 L  
 Suggested pastry thickness: 2–5 mm  
 Weight (net): 415 kg



### EMP-900 processes high fat content doughs

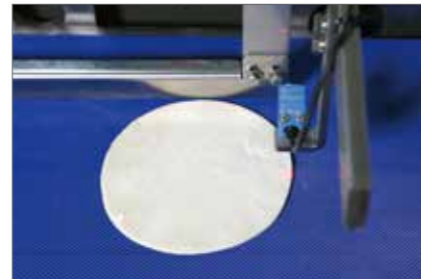
Examples are pie dough or puff pastry dough made with an oil water solution that contributes as much as 75% of the weight of the dry ingredients.

### Improved Filling Performance

Prevents ingredients such as peas, corn kernels and other ingredients with a maximum radius of 10mm from being crushing during the filling process.



**Ejection Mold Device**  
 Replaces the manual demolding process and increases production efficiency.



**Automatic Dough Detecting Device**  
 Infrared sensor detects the radius of the dough and places the filling in the center, thus ensuring product consistency.



**Water resistance**  
 This machine can be easily cleaned and sanitized to ensure food safety.



**Special Filling Device**  
 Capable of processing raw or cooked ingredients with different consistencies and moisture contents.



**Customized Product Forming Molds**  
 Helps to increase product brand recognition, such as using company logos or using double sided print molds to create unique products.



**Forming molds are made with durable materials**  
 The "Clamping Mold Device" consists of one part made with Polyoxymethylene (POM) a food grade engineering thermoplastic material, and the other part is coated with Teflon to ensure food safety.



**Product molds can be easily assembled and disassembled**  
 Only two simple steps to switch from one production line to another.



Watch Video

### PATTERN

Flat Pattern	Fork Pattern	Traditional Pattern	Ladder Pattern with Double Sided

\* Custom made empanada products with unique shapes that can help increase brand recognition for our clients.