

CCM WIRECUT



FOOD MACHINERY
ENGINEERING LTD.

**All-In-One Cookie and
Dough Portioning
Machine** with 2
Standard Models



BETTER BY DESIGN, BUILT TO LAST FOREVER.

CCM WIRECUT 2 Standard Models

An all-in-one cookie and dough portioning machine with 2 standard models that can easily handle various dough types including soft, semi-solid and extra stiff doughs such as **cookies, brownies, energy bars and gluten free dough** with particulates such as nuts, seeds, raisins or flavored chips and chunks.



WIR6600



WIR6800

FME's innovative machinery offers unsurpassed quality and reliability with straight forward operation

QUALITY GUARANTEE

- Clean operation and high portion accuracy with our dough-gentle feed rollers ensure no smearing of dough or inclusions and product color consistency
- All high-grade 304 stainless steel with tool-less disassembly and fully open access for easy cleaning of the entire machine
- Quick and simple conveyor belt removal with FME's Flip Nose Roller design
- Touchscreen PLC Controls with storage capacity for 100 recipes

CUSTOM DESIGN

- Pneumatic cut-off with up to 60 cuts/minute OR Servo cutter with up to 120 cuts/minute
- Various cutter choices: knife, blade & wire cutters tailored to customer requirements
- Filler blocks and dies customized for various cookie layouts and dough types, including FME's "break and bake" configuration, ensure accurate portion control

"Break and Bake" enables a single cut to produce a multi-unit cluster of cookies, increasing product output and reducing required container space through dense product placement.



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