



CONSULTOMAQ

Brazilian snack making machine and consulting

PRODUCTION MANUAL SAVORY SNACK MOLDER



ENCrustING MACHINE TURBO 5.5



ENCrustING MACHINE TURBO 5.5 MAX



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**MACHINES THAT INCREASE YOUR
PRODUCTION SO YOU CAN SELL MORE**

INTRODUCTION:

How can you ensure the flavor of your savory snack production while also achieving a good profit? In this manual, you will gain access to the special knowledge we have acquired throughout our history, as we are the only company in the industry founded by a family of savory snack makers with over 35 years of experience in the field.

Here, we teach the preparation of various types of dough, along with delicious filling options, providing instructions for each step of the process using Consultomaq machines. This way, you optimize your work, produce large quantities of savory snacks and sweets in a short amount of time, and can ensure a good source of income without the strain of physical labor.

SO,
WITHOUT DELAYS AND WITHOUT COMPLICATIONS,
SHALL WE START LEARNING?

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DESCRIPTION OF NOZZLES

Below, we present a table with the DOUGH and FILLING NOZZLES by weight (grams) of appetizers or sweets.

DOUGH NOZZLES	FILLING NOZZLES	WEIGHT OF SAVORY SNACKS
1 e 2	1 e 2	8g à 12g
3 e 4	3 e 4	15g à 30
5 e 6	5	40g à 80g
7, 8 e 9	6	90g à 200g

DOUGH NOZZLES

FROM 8G A 12G

FROM 15G A 30G

FROM 40G A 80G

FROM 90G A 200G

FILLING NOZZLES


NOZZLE ADAPTER


CHURRO NOZZLE


SAUSAGE NOZZLE



RECIPES



DOUGH FOR SAVORY SNACKS

INGREDIENTS

- 2 liters of water;
- 2 liters of milk;
- 2.5 kilograms of wheat flour;
- 100 grams of chicken broth;
- 70 grams of complete seasoning;
- 150 grams of butter (80% fat);
- 150 grams of oil.

Approximate yield per dough: 7 kg.

METHOD OF PREPARATION

Place all the ingredients in the mixer (except the flour) and turn on the heat. Occasionally turn on the mixer to prevent the ingredients from burning or sticking to the bottom of the mixer.

Add the flour only when the mixture is boiling, then lower the heat. Cook the dough on low heat for 7 minutes. After this time, turn off the heat.

Turn on the mixer and let the dough mix for another 3 minutes. Set the potentiometer to number 10. Then, remove the dough from the pot and spread it on a table to cool.

Cut into small pieces for feeding into the mold.



WHITE SAUCE

INGREDIENTS

- 1 liter of water;
- 170 grams of wheat flour;
- 30 grams of complete seasoning;
- 30 grams of margarine.

METHOD OF PREPARATION

Mix all the ingredients and heat for about 5 minutes or until it thickens.

It should reach the consistency of a porridge.

TIP: Use 20% to 30% of this white sauce in the filling for chicken or meat.

NOTE: Remember that all fillings need to be well chopped and should not contain water.

COOKING OF CHICKEN

INGREDIENTS

- 6 kilograms of chilled chicken breast with skin and bone;
- 4 liters of water (or enough to cover the chicken breasts);
- 100 grams of complete seasoning;
- 100 grams of chicken broth.

METHOD OF PREPARATION

Cook the chicken in a pressure cooker for approximately one and a half hours.

After cooking, drain the chicken for one and a half hours.

PREPARATION OF CHICKEN

INGREDIENTS

- 3 kilograms of cooked chicken breast;
- 30 ml of oil;
- 50 grams of paprika;
- 50 grams of complete seasoning;
- 340 grams of complete tomato sauce;
- Oregano to taste.

METHOD OF PREPARATION

Sauté for approximately 10 to 15 minutes over low heat. Turn the potentiometer to number 8. With the chicken preparation already cooled, add 500 g of cream cheese for every 2 kg of chicken.

GROUND BEEF FILLING



METHOD OF PREPARATION

Sauté for approximately 10 to 15 minutes over low heat. Turn the potentiometer to number 8. With the chicken preparation already cooled, add 500 g of cream cheese for every 2 kg of chicken.

INGREDIENTS

- 5 kilograms of ground beef;
- 10 grams of beef broth;
- 100 grams of complete seasoning;
- 30 grams of paprika.

METHOD OF PREPARATION

Mix all the ingredients. Allow the ground beef to cook for 30 minutes over low heat, stirring occasionally to prevent it from sticking, clumping, or burning. After cooking, remove it from the pot.

With the drained and cooled meat, add 30% cream cheese or add 100 grams of flour during the cooking of the meat (using this second method, there is no need to add the cream cheese).

CHEESE FILLING



INGREDIENTS

- 2 kilograms of grated mozzarella;
- 500 grams of cream cheese.

METHOD OF PREPARATION

Mix all the ingredients in a bowl using your hands until you achieve a homogeneous mixture.



PIZZA FILLING

INGREDIENTS

- 500 grams of grated mozzarella;
- 1 kilogram of grated ham or processed ham;
- 500 grams of cream cheese;
- 170 grams of tomato sauce;
- Oregano to taste.

METHOD OF PREPARATION

Mix all the ingredients in a bowl using your hands until you achieve a homogeneous mixture.



CALABRESA FILLING

INGREDIENTS

- 2 kilograms of grated calabresa sausage (dry, without oiliness);
- 500 grams of cream cheese.

METHOD OF PREPARATION

Mix all the ingredients in a bowl using your hands until you achieve a homogeneous mixture.

HOW TO PROPERLY COAT SAVORY SNACKS



Appearance, flavor, and crunchiness: these are just a few points that your savory snack needs to have to truly please customers. But to achieve this, there are several steps, and one of them includes properly coating the savory snacks. For this, use 3 liters of water and 300 grams of wheat flour (except for kibbeh) and follow these steps:

Step 1: It is necessary to coat your savory snacks immediately after they are molded, that is, while the dough is still cold. This way, the flour you use for coating will adhere better to the savory snack, ensuring that it is covered evenly.

Step 2: How about adding more flavor to your savory snacks? Add fine herbs, oregano, or chicken broth, for example, to the breadcrumbs.

Step 3: To keep the coating mixture preserved for a longer period without spoiling, it is important to store it in the refrigerator.

Step 4: Use water with wheat flour to make a “binder” and moisten the savory snacks before placing them in the breadcrumbs. This helps the savory snack last longer and prevents it from spoiling quickly.

BASE DOUGH FOR KIBBEH



INGREDIENTS

- 1.7 liters of water;
- 1 kilogram of kibbeh wheat;
- 1 kilogram of raw ground meat;
- 50 grams of complete seasoning;
- 25 grams of mint (to taste);
- 50 grams of beef broth;
- 50 grams of parsley (to taste).

METHOD OF PREPARATION

Bring the water to a boil along with the complete seasoning and beef broth. After boiling, pour this broth into a bowl and add the kibbeh wheat. Let it soak for 1 hour uncovered, stirring occasionally.

Place the mixture described above into the mixer bowl without the ground meat. Secure the bowl in the mixer and mix for 5 minutes. Then, add the mint and parsley and mix for another 8 minutes. Remove the dough and spread it out to cool.

Next, use the balloon-shaped mold with dough nozzle 3 in the molder to make 25-gram units. If you want to make stuffed kibbeh, use dough nozzle 3 along with filling nozzle 2. There is no need to coat them after molding.



PASTRY DOUGH

INGREDIENTS

- 8 kilograms of wheat flour;
- 4 kilograms of lard;
- 190 grams of salt;
- 110 grams of sugar;
- 510 grams of eggs;
- 1.25 liters of guaraná (soda).

METHOD OF PREPARATION

Without turning on the heat, place all the ingredients in the mixer bowl and mix until the desired consistency is achieved. Important: all ingredients must be well chilled, including the flour.

In the molder, use the ball-shaped molds with the dough and filling nozzles according to the desired size.

Then, place the shaped balls in the baking trays, pressing each one lightly to shape them. Finish with a brush of egg yolk to give them a golden color.

CHURROS



INGREDIENTS

- 4.5 liters of water;
- 2.5 kilograms of wheat flour;
- 500 grams of cornmeal;
- 300 grams of margarine;
- 500 grams of sugar;
- 30 grams of salt;
- 2 tablespoons of vanilla essence.

METHOD OF PREPARATION

Mix all the ingredients. Allow the ground beef to cook for 30 minutes over low heat, stirring occasionally to prevent it from sticking, clumping, or burning. After cooking, remove it from the pot.

With the drained and cooled meat, add 30% cream cheese or add 100 grams of flour during the cooking of the meat (using this second method, there is no need to add the cream cheese).

Place all the ingredients in the mixer, except for the cornmeal and wheat flour. Stir occasionally to prevent the ingredients from burning at the bottom of the pot.

When the ingredients are boiling well, lower the heat and add the wheat flour (if using a Max mixer, set the potentiometer to number 5).

After 2 minutes, add the cornmeal and let it mix for another 4 minutes. Turn off the heat and mix for an additional 4 minutes (if using a Max mixer, set the potentiometer to number 8).

After allowing the dough to cool, transfer it to the molder using the churro nozzle and filling nozzle number 1 with your preferred filling. If you prefer, you can make the Spanish version, which is unfilled. For this, use the churro nozzle without the filling nozzle. After frying, finish by dusting with granulated sugar and cinnamon.



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PRODUCTION CONFIGURATION



20 GRAM CHICKEN COXINHA



COXINHA MOLD



DOUGH TIP N°4



FILLING TIP N°3

VERSION 5.5			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 4		FILLING TIP: 3
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX.2
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 4		FILLING TIP: 3
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 2
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 4		FILLING TIP: 33
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	APPROX. 8	OFF
NOTE: For the 8.5 / 12.0 and 15.0 molding machines, adjust the size of the pastry using the mold button or the size button. The higher the number on the potentiometer, the smaller your pastry will be; for pastries up to 30 grams, follow this guideline. However, if you use the size potentiometer, the mold potentiometer should not exceed 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

90 GRAM CHICKEN COXINHA



COXINHA MOLD



DOUGH TIP N°7



FILLING TIP N°6

VERSION 5.5			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 7		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 5
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 7		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 5
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 7		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	APPROX. 5	APPROX. 1 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

180 GRAM CHICKEN COXINHA



COXINHA MOLD



DOUGH TIP N°9



FILLING TIP N°6

VERSION 5.5			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 9		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 8
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 9		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 8
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: COXINHA (TWO FINGERS)	DOUGH TIP: 9		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	APPROX. 5	APPROX. 2 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

20 GRAM CHEESE BALL



BALL MOLD



DOUGH TIP N°3



FILLING TIP N°4

VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 3		FILLING TIP: 4
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 2
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 3		FILLING TIP: 4
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 2
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 3		FILLING TIP: 4
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	APPROX. 8	OFF
NOTE: For the 8.5 / 12.0 and 15.0 molding machines, adjust the snack size using the mold button or the size button. The higher the potentiometer setting, the smaller the snack will be. Follow this guideline for snacks up to 30 grams. However, if you use the size potentiometer, the mold potentiometer should not exceed 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

90 GRAM CHEESE BALL



BALL MOLD



DOUGH TIP N°7



FILLING TIP N°5

VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 7		FILLING TIP: 5
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 5
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 7		FILLING TIP: 5
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 5
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 7		FILLING TIP: 5
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	APPROX. 5	APPROX. 1 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

180 GRAM CHEESE BALL



BALL MOLD



DOUGH TIP N°9



FILLING TIP N°6

VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 9		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 8
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 9		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 8
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 9		FILLING TIP: 6
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / P. 5	APPROX. 2 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not go above number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

20 GRAM TRAVESSEIRINHO



VERSION 5.5			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 3		FILLING TIP: 2
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 2
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 3		FILLING TIP: 2
DOUGH	FILLING	MOLD	SIZE
ON	3	ON	APPROX. 2
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 3		FILLING TIP: 2
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	APPROX. 8	OFF
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

90 GRAM TRAVESSEIRINHO



VERSION 5.5			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 6		FILLING TIP: 4 OR 5
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 5
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 6		FILLING TIP: 4 OR 5
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 5
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 6		FILLING TIP: 4 OR 5
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 5	3 / or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

180 GRAM TRAVESSEIRINHO



VERSION 5.5			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 8		FILLING TIP: 5 OR 6
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 8
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 8		FILLING TIP: 5 OR 6
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 8
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: LITTLE PILLOW (TWO FINGERS)	DOUGH TIP: 8		FILLING TIP: 5 OR 6
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 5	APPROX. 2 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not go beyond number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

20 GRAM KIBBEH



VERSION 5.5			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 3		FILLING TIP: X OR 2 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 2
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 3		FILLING TIP: X OR 2 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 2
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 3		FILLING TIP: X OR 2 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 8	OFF
NOTE: For the 8.5 / 12.0 and 15.0 molding machines, adjust the snack size using the mold button or the size button. The higher the potentiometer setting, the smaller your snack will be. Follow this guideline for snacks up to 30 grams. However, if you use the size potentiometer, the mold potentiometer should not exceed 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

90 GRAM KIBBEH



VERSION 5.5			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 6		FILLING TIP: X OR 4 / 5 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 5
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 6		FILLING TIP: X OR 4 / 5 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 5
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 3		FILLING TIP: X OR 4 / 5 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 5	APPROX. 2 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

180 GRAM KIBBEH



VERSION 5.5			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 7		FILLING TIP: X OR 5 / 6 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 8
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 7		FILLING TIP: X OR 5 / 6 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 8
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: KIBE (3 FINGERS)	DOUGH TIP: 7		FILLING TIP: X OR 5 / 6 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 5	APPROX. 2 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

20 GRAM CROQUETTE

(only use a filling tip when the filling is internal)



VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 3		FILLING TIP: X OR 2 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 3
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 3		FILLING TIP: X OR 2 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON	3	ON	APPROX. 3
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 3		FILLING TIP: X OR 2 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	APPROX. 8	OFF
NOTE: For the 8.5 / 12.0 and 15.0 molding machines, adjust the snack size using the mold button or the size button. The higher the potentiometer setting, the smaller your snack will be. Follow this guideline for snacks up to 30 grams. However, if you use the size potentiometer, the mold potentiometer should not exceed 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

90 GRAM CROQUETTE

(only use a filling tip when the filling is internal)



VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 5		FILLING TIP: X OR 3 OR 4 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 6
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 5		FILLING TIP: X OR 3 OR 4 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 6
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 5		FILLING TIP: X OR 3 OR 4 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 5	APPROX. 1 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

180 GRAM CROQUETTE

(only use a filling tip when the filling is internal)



BALL MOLD



DOUGH TIP N°7

X
WITHOUT
FILLING TIP



OR FILLING TIP 5

VERSION 5.5

MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 7		FILLING TIP: X OR 5 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 8

NOTE: DOUGH AND SIZE ARE LINKED TOGETHER

LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL

VERSION 5.5 MAX

MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 7		FILLING TIP: X OR 5 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 8

NOTE:

LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL

VERSION 8.5, 12.0, 15.0 MAX

MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 7		FILLING TIP: X OR 5 (IF FILLED)
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 5	ON / POT. 6

NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the snack size using the size button potentiometer. The higher the potentiometer number, the larger the snack size will be. It is important to ensure that the mold potentiometer does not exceed number 5.

LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL

20 GRAM CHEESE BREAD



VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 4		FILLING TIP: X OR 3
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 2
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 4		FILLING TIP: X OR 3
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 2
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 4		FILLING TIP: X OR 3
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 8	OFF
NOTE: For the 8.5 / 12.0 and 15.0 molders, adjust the size of the snack using the mold button or the size button. The higher the number on the potentiometer, the smaller your snack will be; for snacks weighing up to 30 grams, follow this guideline. However, if you use the size potentiometer, the mold potentiometer should not exceed 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

90 GRAM CHEESE BREAD



VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 5		FILLING TIP: X OR 4
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 5
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 5		FILLING TIP: X OR 4
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 5
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 5		FILLING TIP: X OR 4
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 5	APPROX. 1 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the size of the snack using the size button potentiometer. The higher the number on the potentiometer, the larger the snack will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

180 GRAM CHEESE BREAD



VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 8		FILLING TIP: X OR 6
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 8
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 8		FILLING TIP: X OR 6
DOUGH	FILLING	MOLD	SIZE
ON	4 (AVERAGE 30%)	ON	APPROX. 8
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: 8		FILLING TIP: X OR 6
DOUGH	FILLING	MOLD	SIZE
ON / POT. 10	ON / POT. 6	ON / POT. 5	APPROX. 2 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the size of the snack using the size button potentiometer. The higher the number on the potentiometer, the larger the snack will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

PARTY SAUSAGE SNACK (SLICED)

OPTIONAL CUTTER



VERSION 5.5			
MOLD: SAUSAGE CUTTER	DOUGH TIP: 4 OR 5		FILLING NOZZLE: SAUSAGE TUBE
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 2
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 5.5 MAX			
MOLD: SAUSAGE CUTTER	DOUGH TIP: 4 OR 5		FILLING NOZZLE: SAUSAGE TUBE
DOUGH	FILLING	MOLD	SIZE
ON	OFF	ON	APPROX. 2
NOTE:			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: SAUSAGE CUTTER	DOUGH TIP: 4 OR 5		FILLING NOZZLE: SAUSAGE TUBE
DOUGH	FILLING	MOLD	SIZE
ON / POT. 7	OFF	ON / P. 8 or more	OFF
NOTE: For the 8.5 / 12.0 and 15.0 molders, adjust the size of the snack using the mold button or the size button. The higher the number on the potentiometer, the smaller your snack will be; for snacks weighing up to 30 grams, follow this guideline. However, if you use the size potentiometer, the mold potentiometer should not exceed number 5			
LEAVE 2 TO 3 THREADS ON THE NUT OF THE NOZZLE FOR BETTER CONTROL OF THE DOUGH WALL			

SAUSAGE SNACK (WHOLE WRAPPED)

THE MACHINE OPERATOR SEALS THE ENDS OF THIS WRAPPED MODEL

**WITHOUT
FILLING TIP**



**DOUGH TIP:
N°4 OU N°5**



SAUSAGE TUBE

VERSION 5.5			
MOLD: X	DOUGH TIP: 4 OR 5		FILLING NOZZLE: SAUSAGE TUBE
DOUGH	FILLING	MOLD	SIZE
ON		OFF	OFF
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
ALWAYS ADJUST THE THREADS OF THE NOZZLE NUT TO THE MAXIMUM TO FILL THE SAUSAGE.			
VERSION 5.5 MAX			
MOLD: X	DOUGH TIP: 4 OR 5		FILLING NOZZLE: SAUSAGE TUBE
DOUGH	FILLING	MOLD	SIZE
ON	OFF	OFF	OFF
NOTE:			
ALWAYS ADJUST THE THREADS OF THE NOZZLE NUT TO THE MAXIMUM TO FILL THE SAUSAGE.			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: X	DOUGH TIP: 4 OR 5		FILLING NOZZLE: SAUSAGE TUBE
DOUGH	FILLING	MOLD	SIZE
ON / POT. 7	OFF	OFF	OFF
NOTE: While the sausage comes out with the dough wrapped, give it a slight twist to cut it from the molder and seal the ends with your hands.			
ALWAYS ADJUST THE THREADS OF THE NOZZLE NUT TO THE MAXIMUM TO FILL THE SAUSAGE.			

20 GRAM CHURROS

(IF THERE IS NO FILLING, DO NOT USE A FILLING TIP)



VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: CHURROS NOZZLE		FILLING NOZZLE: X OR 1
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 2
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
ALWAYS LEAVE 3 TO 4 THREADS ON THE NOZZLE NUT			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: CHURROS NOZZLE		FILLING NOZZLE: X OR 1
DOUGH	FILLING	MOLD	SIZE
ON	2	ON	APPROX. 2
NOTE:			
ALWAYS LEAVE 3 TO 4 THREADS ON THE NOZZLE NUT			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: CHURROS NOZZLE		FILLING NOZZLE: X OR 1
DOUGH	FILLING	MOLD	SIZE
ON / POT. 7	ON / POT. 7	ON / POT. 5	APPROX. 1 or more
NOTE: In the case of the 8.5 / 12.0 and 15.0 molders, the size of the snack can be adjusted using both the mold button and the size button. For the MOLD BUTTON, the higher the number on the potentiometer, the smaller your snack will be; this guideline applies to snacks weighing up to 30 grams. However, when using the size potentiometer, the mold button must not exceed number 5.			
ALWAYS LEAVE 3 TO 4 THREADS ON THE NOZZLE NUT			

90 GRAM CHURROS

(IF THERE IS NO FILLING, DO NOT USE A FILLING TIP)



VERSION 5.5			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: CHURROS NOZZLE		FILLING NOZZLE: X OR 1
DOUGH	FILLING	MOLD	SIZE
ON		ON	APPROX. 6
NOTE: DOUGH AND SIZE ARE LINKED TOGETHER			
ALWAYS LEAVE 3 TO 4 THREADS ON THE NOZZLE NUT			
VERSION 5.5 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: CHURROS NOZZLE		FILLING NOZZLE: X OR 1
DOUGH	FILLING	MOLD	SIZE
ON	2	ON	APPROX. 6
NOTE:			
ALWAYS LEAVE 3 TO 4 THREADS ON THE NOZZLE NUT			
VERSION 8.5, 12.0, 15.0 MAX			
MOLD: BOLINHA (ONE FINGER)	DOUGH TIP: CHURROS NOZZLE		FILLING NOZZLE: X OR 1
DOUGH	FILLING	MOLD	SIZE
ON / POT. 7	ON / POT. 2	ON / POT. 5	APPROX. 2 or more
NOTE: For the 8.5, 12.0, and 15.0 models, it is recommended to adjust the size of the snack using the size button potentiometer. The higher the number on the potentiometer, the larger the snack will be. It is important to ensure that the mold potentiometer does not exceed number 5.			
ALWAYS LEAVE 3 TO 4 THREADS ON THE NOZZLE NUT			



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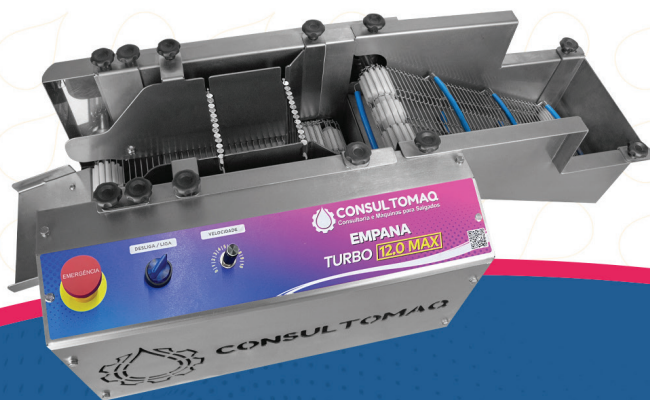


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