



## AN551 is a high-performance Encrusting Machine with superb efficiency and user-friendly operation.

AN551 helps expand your business by producing products hygienically and efficiently.

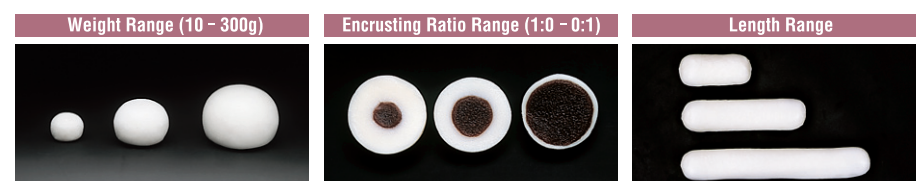


### ● New “Easy to see and Easy to use” color touch panel.

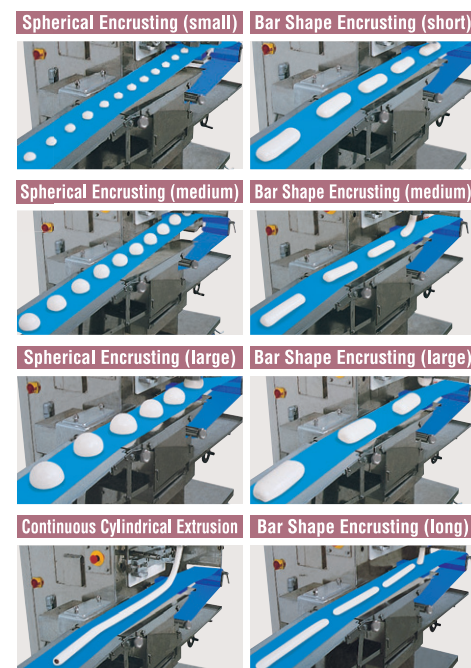
Data for up to 100 products can be stored in the Cornucopia AN551 and easily reproduces the memorized data with a push of a button.

### ● Flexible Product Weight, Filling / Dough Ratio and Length.

Product weight, filling, dough ratio and even the length of bar-shaped products can be altered easily. With high portion accuracy, you can achieve consistent production.



### ● CORNUCOPIA AN551 comes with various forming capabilities.



※The pictures are without safety cover for viewing

**Adapts safe and hygienic design in all parts for reassured operation.**

Hygienic and durable stainless steel hopper.

Sanitary drive shafts without touching the food materials.

Washable with running water.

Cleaning is super easy since the AN551 has fewer parts and is effortless to dismantle.

| Dimension (Unit : mm) |      | Specifications      |        |
|-----------------------|------|---------------------|--------|
|                       | 1757 | Width               | 1757mm |
|                       | 980  | Depth               | 980mm  |
|                       |      | Height              | 1383mm |
|                       |      | Weight              | 580kg  |
|                       |      | Electrical Capacity | 3.2kW  |
|                       |      | Hopper Capacity     | 150×2  |

**Optional Two Step Belt Model**

Achieve high-speed and stable production even with small products using the optional Two Step Belt Model.

| Capacity                   |                                     |
|----------------------------|-------------------------------------|
| Product Weight Range       | 10 - 300g                           |
| Output                     | 10 - 100pcs./min.                   |
| Belt Speed                 | 1.3 - 22m/min.                      |
| Product Length Range       | 0 - 500mm (Intermittent Encrusting) |
| Extruding Capacity (total) | 400kg/h                             |

● Limited to small products.  
● Production speed and weight range varies depending on the material. Please make sure by running your own materials.

The specifications are subject to change without notice and without obligation.  
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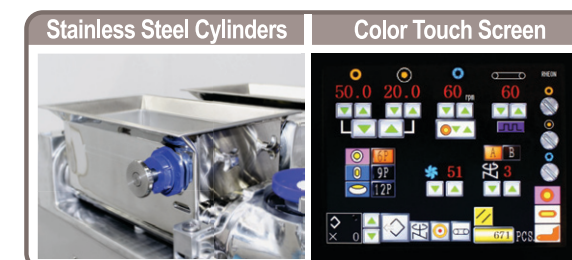
New Release! High spec, high quality  
Encrusting Machine with cutting-edge features.

# CORNUCOPIA

## AN551

Washable with running water

- Strong and hygienic stainless steel cylinders!
- Further improved sanitary properties by keeping the dough from touching the drive section, and other improvements!
- User-friendly large color touch screen!



Red Bean Paste Pie



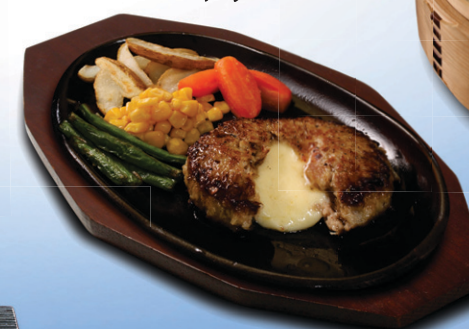
Anq Guh Kueh



Fish Ball with Cheese



Mochi Ice Cream



Filled Cheese Meat Patty



Xiao Long Bao



Sausage Rolls



Moon Cake with Salted Egg Yolk



Chinese Steamed Meat Bun

**RHEON**



# Please use AN551 for making various products.

(The products below are just few examples among many.)



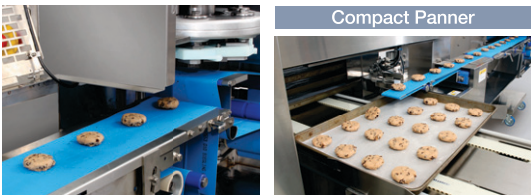
Additional options extends the range of products.

## CONFECTIONERY

## PREPARED FOODS

### Filled Chocolate Chip Cookie

AN551 can produce Chocolate Chip Cookie up to 6,000 pcs./h with the weight remaining constant. Chocolate filled chocolate chip cookie can be made. "Panner" arranges products onto trays automatically.



### Flower Cookie

Combining AN551's continuous dough extrusion and Compound Nozzle Ultrasonic Slicer, "Flower Cookie" and other various shape cookie can be made.



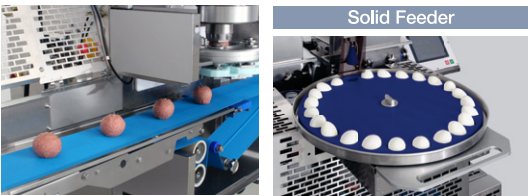
### Arancini

AN551 can produce Arancini with cheese filling without damaging the texture of rice both continuously and uniformly. Product size, filling and dough ratio can be set easily.



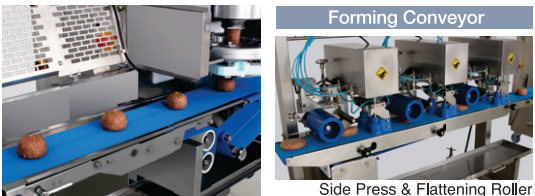
### Scotch Egg

By using options such as the Solid Feeder, an whole egg can be encrusted into ground meat for products such as Scotch Egg. Furthermore, solid material can be encrusted with two types of ingredients.



### Filled Cheese Meat Patty

As expected, AN551 is ideal for meat products. The main body is easily washable and stainless steel parts are available for sanitary purposes.

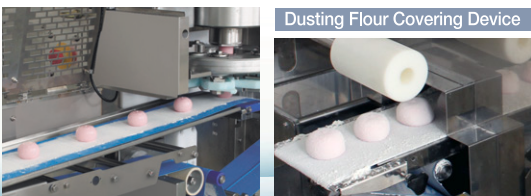


## CONFECTIONERY

## FERMENTED DOUGH PRODUCTION

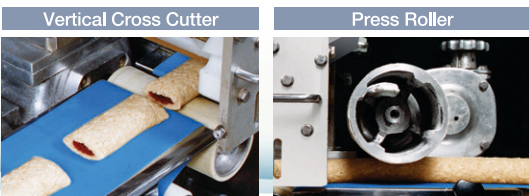
### Mochi Ice Cream

By attaching "Double Filling Feeder" to AN551; "Mochi Ice Cream", ice cream filled sweet rice cake with additional jam in the center, can be made. "Flour Covering Device" applies flour evenly on the product surface.



### Cereal Bar

Cereal Bar filled with fruit jam can be produced continuously by connecting Forming Conveyor which is equipped with Press Roller and Vertical Cross Cutter.



### Open Top Pizza

By using the Open Top Shutter, the surface of the product remains visible. You can produce Open Top Pizzas while maintaining the natural texture of the ingredients.



### Baked Filled Doughnut

Bar shape product with filling can be produced by AN551's encrusting function. By baking it in the molded tray, Baked Filled Donut can be produced, too.



### Chinese Steamed Meat Bun

AN551 can form Chinese Steamed Buns in two ways.

① By Twist Top Encruster (Folding Encruster): Attach to AN551 (Number of folds selectable : 9,12)

② By Chinese Steam Bun Shaping Device : Connect after AN551 (Number of folds selectable : 9,12,18,24 Twist top available)

