



# Cook-Matic

Macchina per tartellette

Machine for tartlets

Máquina para tarteletas

Machine pour tartelettes

Törtchen-Maschine



**COOK-MATIC** è una macchina per tartellette professionale. Cook-Matic consente di formare e cuocere tartellette di pasta frolla, salata, brisèe e sfoglia. Tramite l'accoppiamento delle due piastre, Cook-Matic permette di ottenere tartellette di varie forme e dimensioni pronte per essere farcite e decorate a piacere. Cook-Matic è semplice all'uso: è sufficiente impostare la temperatura desiderata, il tempo necessario per la cottura e premere Start. Un segnale acustico avvertirà del termine della cottura. Il prodotto ottenuto avrà quindi le caratteristiche qualitative ed il gusto delle tartellette realizzate artigianalmente, ma con costi di produzione decisamente più bassi. Novità: la macchina cuoci tartellette Cook-Matic permette di impostare due diverse temperature tra la piastra superiore e inferiore per ottenere una cottura perfetta del prodotto.



**COOK-MATIC** is a professional machine for tartlets. Cook-Matic allows you to form and bake tartlets with shortbread, savoury, shortcrust and puff pastry. Through the coupling of the two plates, Cook-Matic allows you to obtain tartlets of various shapes and sizes ready to be stuffed and decorated as desired. Cook-Matic is simple to use: just set the desired temperature, the time required for cooking, and press Start. An acoustic signal will tell you when it is finished cooking. The product obtained will then have the qualitative characteristics and taste of home-made tartlets, but with considerably lower production costs. Innovation: the Cook-Matic tartlet baking machine allows you to set two different temperatures between the upper and lower plate to provide for a perfect baking of the product.



**COOK-MATIC** es una máquina para tarteletas profesional. Cook-Matic permite formar y cocinar tarteletas de pasta frolla, masa salada, masa quebrada y masa de hojaldre. Mediante el acoplamiento de las dos placas, Cook-Matic permite obtener tarteletas de distintas formas y tamaños, listas para rellenar y decorar a gusto. Cook-Matic es fácil de usar. Basta configurar la temperatura que se busca, el tiempo necesario para la cocción y presionar Start. Una señal acústica avvertirá que la cocción finalizó. Por lo tanto, el producto que se obtiene tendrá las características de calidad y el gusto de las tarteletas hechas artesanalmente, pero con costes de producción definitivamente más bajos. Novedad: la máquina para cocinar tarteletas Cook-Matic permite configurar dos temperaturas diferentes entre la placa superior y la inferior para obtener una cocción perfecta del producto.

**CARATTERISTICHE TECNICHE**  
**TECHNICAL SPECIFICATIONS**  
**ESPECIFICACIONES TÉCNICAS**  
**CARACTÉRISTIQUES TECHNIQUES**  
**TECHNISCHE EIGENSCHAFTEN**

|   |              |
|---|--------------|
| Temperatura:<br>Temperature:<br>Temperatura:<br>Température<br>Temperatur | max 250°C    |
| Voltaggio:<br>Voltage:<br>Voltaje:<br>Tension:<br>Spannung:               | 110/240 V    |
| Potenza:<br>Wattage:<br>Potencia:<br>Puissance:<br>Leistung:              | 3.2 Kw       |
| Peso:<br>Weight:<br>Peso:<br>Poids:<br>Gewicht:                           | 30 kg        |
| Dimensioni:<br>Dimensions:<br>Dimensiones:<br>Dimensions:<br>Maße:        | 44x57x42h cm |



**COOK-MATIC** est une machine professionnelle pour tartelettes. Cook-Matic permet de faire et de cuire des tartelettes de pâte feuilletée, sablée et brisée.

Au moyen de l'accouplement de deux plaques, Cook-Matic permet d'obtenir des tartelettes de différentes formes et dimensions prêtes à être farcies et décorées à volonté. Cook-Matic est facile à utiliser: il suffit de programmer la température désirée, le temps de cuisson nécessaire et d'appuyer sur Start. Un signal acoustique informera de la fin de la cuisson. Le produit obtenu aura donc les caractéristiques et le goût des tartelettes réalisées artisanalement, mais avec des coûts de production résolument plus bas. Nouveauté: la machine à cuire les tartelettes Cook-Matic permet de programmer deux températures différentes entre la plaque supérieure et la plaque inférieure pour obtenir une cuisson parfaite du produit.



**COOK-MATIC** ist eine professionelle Törtchen-Maschine. Mit Cook-Matic kann man Törtchen aus Mürbteig, gesalzenem Teig, geriebenem Teig und Blätterteig gestalten und backen. Dank der Kopplung der zwei Platten erhält man mit Cook-Matic Törtchen in verschiedenen Formen und Größen, die beliebig gefüllt und dekoriert werden können. Cook-Matic ist einfach im Gebrauch: man stellt die gewünschte Temperatur und die notwendige Backzeit ein und drückt den Start-Knopf. Ein akustischer Signalton meldet das Ende des Backvorgangs. Das fertige Produkt hat die Qualität und den Geschmack hausgemachter Törtchen, bei äußerst eingeschränkten Produktionskosten. Neuheit: Mit der Törtchen-Backmaschine, Cook Matic, kann man die Temperatur der oberen und der unteren Platte unterschiedlich einstellen, um ein perfektes Backen des Produkt zu gewährleisten.

È possibile impostare  
due diverse temperature  
tra la piastra inferiore  
e superiore per  
una cottura perfetta

It is possible to set  
two different temperatures  
between the lower  
and upper plate  
for a perfect baking



Cook Matic  
Cod. 07.FCTN1



# Cook-Matic

## Piastre Plates



PIASTRA 1  
PLATE 1

### TONDA MIGNON

mm Ø sup 41, Ø inf 27, h 18, lato 4, fondo 4, impronte 30

### MIGNON ROUND

mm Ø up 41, Ø low 27, h 18, side 4, bottom 4, 30 moulds

Cod.07.FCTP1



PIASTRA 2  
PLATE 2

### TONDA MEDIA FESTONATA

mm Ø sup 49, Ø inf 38, h 15, lato 4, fondo 4.5, impronte 30

### MEDIUM ROUND FESTOONED

mm Ø up 49, Ø low 38, h 15, side 4, bottom 4.5, 30 moulds

Cod.07.FCTP2



PIASTRA 3  
PLATE 3

### TONDA GRANDE FESTONATA - Ø 70 mm

mm Ø sup 70, Ø inf 47, h 19.5, lato 4.5, fondo 4, impronte 13

### BIG ROUND FESTOONED - Ø 70 mm

mm Ø up 70, Ø low 47, h 19.5, side 4.5, bottom 4, 13 moulds

Cod.07.FCTP3



PIASTRA 4  
PLATE 4

TONDA GRANDE FESTONATA - Ø 90 mm  
mm Ø sup 90, Ø inf 61, h 20, lato 5, fondo 4, impronte 9

BIG ROUND FESTOONED - Ø 90 mm  
mm Ø up 90, Ø low 61, h 20, side 5, bottom 4, 9 moulds

Cod.07.FCTP4



PIASTRA 5  
PLATE 5

BARCETTA PICCOLA FESTONATA  
mm sup 67x34, inf 52x20, h 15, lato 3.5, fondo 4, impronte 30

MIGNON OVAL FESTOONED  
mm up 67x34, low 52x20, h 15, side 3.5, bottom 4, 30 moulds

Cod.07.FCTP5



PIASTRA 6  
PLATE 6

BARCETTA GRANDE FESTONATA  
mm sup 79x52, inf 35x59, h 16, lato 5, fondo 4, impronte 15

BIG OVAL FESTOONED  
mm up 79x52, low 35x59, h 16, side 5, bottom 4, 15 moulds

Cod.07.FCTP6



PIASTRA 7  
PLATE 7

QUADRATA FESTONATA

mm sup 41x41, inf 25, h 16, lato 5, fondo 4, impronte 30

SQUARE FESTOONED

mm up 41x41, low 25, h 16, side 5, bottom 4, 30 moulds

Cod.07.FCTP7



PIASTRA 8  
PLATE 8

CUORE

mm sup 51x46, inf 33x30, h 18, lato 3.5, fondo 3.5, impronte 30

HEART

mm up 51x46, low 33x30, h 18, side 3.5, bottom 3.5, 30 moulds

Cod.07.FCTP8



PIASTRA 9  
PLATE 9

CIALDA

mm Max: 5.5, Min 2.5, Linee 1.5

WAFER

mm Max: 5.5, Min 2.5, Lines 1.5

Cod.07.FCTP9



PIASTRA 10  
PLATE 10

CIALDA CON CROCE  
mm Max: 5.5, Min 2.5, Linee 1.5

WAFER WITH CROSS  
mm Max: 5.5, Min 2.5, Lines 1.5

Cod.07.FCTP10



PIASTRA 11  
PLATE 11

CONCHIGLIA  
mm sup 50x45, inf 39x34, h 18, lato 3.5, fondo 4, impronte 30

SHELL  
mm up 50x45, low 39x34, h 18, side 3.5, bottom 4, 30 moulds

Cod.07.FCTP11



PIASTRA 12  
PLATE 12

FIOCCO FESTONATA  
mm sup 65x42, inf 46x24, h 18, lato 5, fondo 4.5, impronte 20

RIBBON FESTOONED  
mm up 65x42, low 46x24, h 18, side 5, bottom 4.5, 20 moulds

Cod.07.FCTP12



PIASTRA 13  
PLATE 13

NOCE

mm Ø sup 42x35, h 18, lato 3.5, fondo 3.5, impronte 30

NUT

mm Ø up 42x35, h 18, side 3.5, bottom 3.5, 30 moulds

Cod.07.FCTP13



PIASTRA 14  
PLATE 14

TRIANGOLO FESTONATO

mm sup 51x51x49, inf 32x32x29, h 18, lato 4, fondo 4, impronte 30

TRIANGLE FESTOONED

mm up 51x51x49, low 32x32x29, h 18, side 4, bottom 4, 30 moulds

Cod.07.FCTP14



PIASTRA 15  
PLATE 15

STELLA

mm Ø sup 62, Ø inf 46, h 18, lato 3, fondo 4, impronte 20

STAR

mm Ø up 62, Ø low 46, h 18, side 3, bottom 4, 20 moulds

Cod.07.FCTP15



PIASTRA 16  
PLATE 16

TONDA GRANDE FESTONATA - Ø 125 mm  
mm Ø sup 125, Ø inf 100, h 21, lato 4, fondo 5.5, impronte 4

BIG ROUND FESTOONED - Ø 125 mm  
mm Ø up 125, Ø low 100, h 21, side 4, bottom 5.5, 4 moulds

Cod.07.FCTP16



PIASTRA 17  
PLATE 17

WAFFLE  
mm 98x65, h 28, impronte 12

WAFFLE  
mm 98x65, h 28, 12 moulds

Cod.07.FCTP17



PIASTRA 18  
PLATE 18

CUCCHIAIO  
mm 68x31, h 13, lato 4, fondo 4, impronte 30

TEASPOON  
mm 68x31, h 13, side 4, bottom 4, 30 moulds

Cod.07.FCTP18





PIASTRA 19  
PLATE 19

TAZZINA

mm Ø sup 62x45, Ø inf 30, h 22, lato 4, fondo 4, impronte 25

LITTLE CUP

mm Ø up 62x45, Ø low 30, h 22, side 4, bottom 4, 25 moulds

Cod.07.FCTP19



PIASTRA 20  
PLATE 20

TORTA - Ø 250 mm

mm Ø sup 250, Ø inf 232, h 25, lato 4, fondo 8, impronte 1

CAKE - Ø 250 mm

mm Ø up 250, Ø low 232, h 25, side 4, bottom 8, 1 mould

Cod.07.FCTP20



PIASTRA 21  
PLATE 21

FIORE

mm Ø sup 68, Ø inf 41, h 22, lato 4-5.5, fondo 4, impronte 13

FLOWER

mm Ø up 68, Ø low 41, h 22, side 4-5.5, bottom 4, 13 moulds

Cod.07.FCTP21



PIASTRA 22  
PLATE 22

CILINDRO MIGNON

mm Ø sup 35, Ø inf 29, h 21, lato 4, fondo 4, impronte 30

MIGNON CYLINDER

mm Ø up 35, Ø low 29, h 21, side 4, bottom 4, 30 moulds

Cod.07.FCTP22



PIASTRA 23  
PLATE 23

TONDA - Ø 60 mm, LATI VERTICALI  
mm Ø sup 60, Ø inf 55, h 16, lato 4, fondo 4, impronte 13

ROUND - Ø 60 mm, VERTICAL SIDES  
mm Ø up 60, Ø low 55, h 16, side 4, bottom 4, 13 moulds

Cod.07.FCTP23



PIASTRA 24  
PLATE 24

OTTAGONO  
mm Ø sup 41, Ø inf 30, h 21, lato 4, fondo 4, impronte 30

OCTAGON  
mm Ø up 41, Ø low 30, h 21, side 4, bottom 4, 30 moulds

Cod.07.FCTP24



PIASTRA 25  
PLATE 25

CUPCAKE  
mm Ø sup 50, Ø inf 35, h 21, lato 4-5, fondo 4, impronte 13

CUPCAKE  
mm Ø up 50, Ø low 35, h 21, side 4-5, bottom 4, 13 moulds

Cod.07.FCTP25



PIASTRA 26  
PLATE 26

NOCE LISCIA  
mm Ø sup 41x28, h 15, lato 3, fondo 4, impronte 30

SMOOTH NUT  
mm Ø up 41x28, h 15, side 3, bottom 4, 30 moulds

Cod.07.FCTP26





PIASTRA 27  
PLATE 27

QUADRATA

mm sup 40x40, inf 28x28, h 20, lato 4, fondo 3.5, impronte 25

SQUARE

mm up 40x40, low 28x28, h 20, side 4, bottom 3.5, 25 moulds

Cod.07.FCTP27



PIASTRA 28  
PLATE 28

SCODELLA

mm Ø sup 45, Ø inf 32, h 19.5, lato 4, fondo 3.5, impronte 30

BOWL

mm Ø up 45, Ø low 32, h 19.5, side 4, bottom 3.5, 30 mould

Cod.07.FCTP28



PIASTRA 29  
PLATE 29

CILINDRO PICCOLO

mm Ø 39, h 17, lato 3, fondo 3.5, impronte 30

SMALL CYLINDER

mm Ø 39, h 17, side 3, bottom 3.5, 30 moulds

Cod.07.FCTP29



PIASTRA 30  
PLATE 30

CILINDRO GRANDE

mm Ø 81, h 19, lato 3, fondo 3.5, impronte 9

BIG CYLINDER

mm Ø 81, h 19, side 3, bottom 3.5, 9 moulds

Cod.07.FCTP30



**PIASTRA 31**  
**PLATE 31**

**MATTONCINO PICCOLO**  
mm 50x23, h 16, lato 3, fondo 3.5, impronte 25

**SMALL BRICK**  
mm 50x23, h 16, side 3, bottom 3.5, 25 moulds

Cod.07.FCTP31



**PIASTRA 32**  
**PLATE 32**

**MATTONCINO GRANDE**  
mm 90x30, h 19, lato 3.5, fondo 4, impronte 15

**BIG BRICK**  
mm 90x30, h 19, side 3.5, bottom 4, 15 moulds

Cod.07.FCTP32



**PIASTRA 33**  
**PLATE 33**

**MATTONCINO QUADRATO**  
mm 72x72, h 19, lato 3, fondo 4, impronte 12

**SQUARE BRICK**  
mm 72x72, h 19, side 3, bottom 4, 12 moulds

Cod.07.FCTP33



**PIASTRA 34**  
**PLATE 34**

**FETTA DI TORTA**  
mm 110x60, h 19, lato 3.5, fondo 4.5, impronte 14

**CAKE SLICE**  
mm 110x60, h 19, side 3.5, bottom 4.5, 14 moulds

Cod.07.FCTP34

