

MANUAL EMPANADA MAKER

This device is a manual tool for making empanadas, allowing you to shape and seal them in one operation, with interchangeable molds to alter the closure style and empanada size.



Maintenance: Approximately every 100 hours of work, clean and lubricate the shaft (3) where the mo mold holders (5) pivot using a light oil approved for food use.

- 1) Handle
- 2) Mold
- 3) Pin
- 4) Screw
- 5) Clamp

