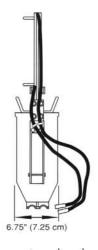
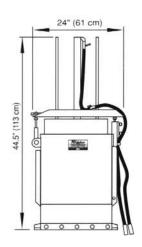


Pressure Feed Hopper Option

- Pressure Feed Hopper option may be added to the Automatic or Super Automatic Kook-e-King[®].
- Deposits crumbly, high shortening, butter and oil content cookie dough, as well as, biscotti and pie crust.
- 40 lbs. of pressure activates a plate that moves the dough through the rollers.
- Pressure plate easily pivots out of the way to fill and remove from hopper.
- Holds up to 95 lbs. of dough in the hopper.
- All other Kook-e-King[®] functions remain the same.
- Easy to remove and clean no tools required.
- Requires 3 cfm at 80 psi compressed air.
- Option must be installed at the factory.
- Adds 100 lbs. to the shipping weight.









Rhodes Kook-e-King by Practical Bakery Equipment - 1001 W. Diggins St. Harvard, IL 60033 (815) 943-8730 - (815) 943-7942 Fax - www.Kook-e-King.com - sales@kook-e-king.com