

The volumetric dosage of the product is exact, not being roller ensures the same dose in all nozzles. Mechanical control of dosing allows very accurate weight regulation. This dosing system allows us to work with a wide range of doughs.

Place the tray in one side and pick it up filled at the end.

The machine are sturdy and being built to work 24 hours. It needs no maintenance (no greasing). Thanks its new ligther chassis, the cleaning works are faster.

To make easy the machine transport they have wheels.

Made of AISI304 stainless steel and suitable for processing food products materials.





HMI interface incorporated supervises all the functions as:

- \sim Tray feed, dosage positioning and output.
- ~ Independent dragging function.
- ~ Mono-dosage function to adjust dough weight.
- ~ Multi.dosage function, it repeats the same dose in the same tray's position.
- ~ Autocleaning function.
- ~ Electronic control to detect the tray, when the tray reaches the end of the conveyor, the machine stops until the tray is removed.

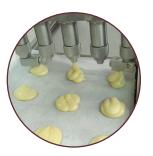


Cupcake, Cake, Sobaos, Panqué, Marble cake, Creams, Yogur, Pie, Sauces, Soups, Mousse...



Different machine's elements can be modified in function of the needs client:

- ~ Number of nozzles and distance between them
- ~ Tailored wide of trays
- ~ Heated tank







- It permets to change the number of working nozzles depending on production
- ~ Pneumatic sugar tank (with chain conveyor system)
- ~ Sprinkling attachment (with chain conveyor system)
- ~ Chain conveyor system

TECHNICAL FEATURES				
	DA 40 / 40XL	DA 45 /45XL	DA 60 /60XL	DA 80 / 80XL
Width of trays of (cm)	40	45	60	85
Average speed (cycle/second)	1/3,2	1/3,2	1/3,2	1/3,2
Nº of nozzles	to choose	to choose	to choose	to choose
Dosage capacity (c.c.)	from 5 to 65			
Dosage capacity (c.c.) models XL	from 5 to 100			
Tank capacity (L)	60	65	70	85
Dimensions W x B x H (cm)	200 x 79 x 155 /160	200 x 84 x 155 /160	200 x 99 x 155 /160	200 x 120 x 160 / 165
Weight (Kg)	160	170	200	240
Motor (Kw)	1 de 0,37 y 1 de 0,12			
Voltage	220 / 380 V	220 / 380 V	220 / 380 V III	220 / 380 V III
Electrical consumption (Kw)	0,5	0,5	0,5	0,5
Pressure (needs compressed air)	No	No	6 Bar	6 Bar
Air consumption (L/min)			200	200

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