

PNEUMATIC DOSING MACHINE FOR PASTY PRODUCTS

FOR WHAT USE ?

This machine allows :

- Automatic dosing or batch-by-batch dosing of pasty products
- Smoothing of fresh cheese (smoothing head option)



Photo for information

TECHNICAL DETAILS

Dimensions (mm)			
Length	Width	Height	Weight (kg)
120	0.30	0.66	26

- Machine adjustable from 50 to 500 ml)
- Equipped with a 20 L stainless steel hopper
- 100% pneumatic machine
- Speed up to 20 strokes/min depending on the volume dosed
- Air pressure 8 bars depending on product viscosity

OPTIONS

ATTENTION: compressor not included

Work table on castors (T02)

Smoothing head

1L dosing

