

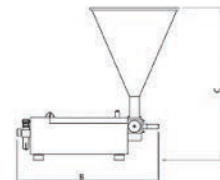
# Pastry & Confectionary

## INJECTING

PRODUCT CODE

**BM-INJ-D-1301**

Precision dosing machine suitable for dosing and injecting of liquid products, custard and jam, preserves, mayonnaise, sauces, ragout, béchamel, Russian salad, etc. and particularly indicated for artisan or semi-industrial productions.



### TECHNICAL SPECIFICATIONS

- Steel and aluminium structure
- Stainless steel covering panels
- Aluminium dosing unit, extractable and completely knockdown for daily cleaning, complete with hopper/outlet closing valve.
- Stainless steel hopper capacity 18 litres approx.
- Pneumatic source 6 BAR
- Medium air consumption 75 nl/min. approx.
- Max capacity 40 strokes/min.
- Adjustable dosing from 5 to 150 cc.
- Materials in touch with food according to law.

### STANDARD EQUIPMENT

- No. 1 pedal starting unit.
- No. 1 connection at two exits.
- No. 6 needles in three different sizes.
- Injecting gun with manual starting button complete with needle and hose 1,50 meter long approx.

### EXTRA OPTION

- Stainless steel trolley complete with pivoting wheels.
- Dosing injecting gun with closing valve ad pneumatic working.
- Special spouts designed on request.

Code	A (mm)	B (mm)	C (mm)	Weight (Kg)	Pneumatic source
BM-INJ-D-1301	250	740	860	450	6 BAR