

Pastry & Confectionary

INJECTING

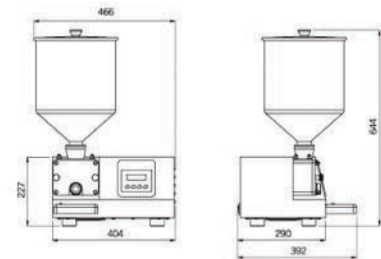
PRODUCT CODE

BM-INJ-DOSM-1301

The new DOSM unit is a dosing machine projected for the depositing and injecting of creams and marmalades. The innovative dosing group gears type and the practice control panel make of it a technologically advanced machine, with fast, precise and reliable performances. The interchangeable dosing unit and the wide range of spouts enable a professional use and make it indispensable in each pastry shop.

The leading electronic equipment provides for a 3-ways use: manual, automatic or sequential. The working functions enable the quick changing of the quantity to be deposited and the setting of the vacuum at the end of each depositing cycle.

BakeMatic DOSM is therefore a professional machine, extremely fast and precise, able to increase your productivity and the uniformity of your products.



DIMENSIONS/TECHNICAL DATA

- Length: 466 mm
- Width: 392 mm
- Height: 644 mm
- Hopper: 15 lt
- Weight: 20 Kg
- Power: 0,15 kW