

DATA SHEET

SYSTEM DOSING DISPENSER

DSN01

Machine designed to work with a variety of doughs, equipped with an anti-drip system and easy programming. It allows for the injection or dosing of doughs with different consistencies, optimizing work time and increasing production. Its system, activated by an injection piston with a pneumatic cylinder, ensures precision and efficiency in dosing. Optionally, it can be equipped with a container featuring an internal mixer.



TECHNICAL CHARACTERISTICS:

- Fully detachable for easy cleaning, ensuring hygiene and quick maintenance.
- Interchangeable nozzles with different outlet diameters, starting from 10 mm, allowing adaptation to a wide range of products.
- Variable production capacity depending on the product and nozzle diameter, reaching up to 40 doses per minute per nozzle.

Optional features:

- Integration of a hopper heating system, ideal for maintaining products that require heat.
- Support stand with wheels for easy mobility.

MODEL: DSN01

DIMENSIONS: LENGTH 270 mm. / WIDTH 760 mm. / HEIGHT 820 mm.

PRESSURE: 0,5-3 BAR

CAPACITY: 15 L.

NOZZLES: 1

The Company reserves the right to make technical changes without notice.

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