

DATA SHEET

SYSTEM DOSING DISPENSER

DSN02

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



TECHNICAL FEATURES:

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

Optional:

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

MODEL: DSN02

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

PRESSURE: 0,5-3 BAR

CAPACITY: 40 L.

NOZZLES: 2

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

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