

DATA SHEET

VOLUMETRIC DOSING SYSTEM DSV02

Versatile and automatic machine designed for dosing batters such as shrimp fritter mix, creams, pastes, and other similar products. Its anti-drip system prevents batter deterioration, while the easy programming allows adaptation to different consistencies, reducing costs and increasing production. The machine is built in stainless steel and is fully detachable for easy cleaning.



TECHNICAL CHARACTERISTICS:

- Configurable dosing capacity with 1 to 4 interchangeable nozzles, allowing adjustment of the weight or volume of each portion.
- Integrated agitator motor in the hopper to ensure a homogeneous mixture.
- Hoppers available in various capacities, from 15 to 80 liters, adapting to different production volumes.
- Variable output depending on the product and nozzle configuration.
- Easy movement thanks to its wheeled design.
- CE certified.

Optional features:

- Hopper heating system to maintain the temperature of products that require heat.
- Wheeled support stand for easier mobility.

MODEL: DSV02

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

POWER: 750 W

CAPACITY: 40 L.

NOZZLES: 2

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

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