



**Sost srl**  
Food industry solutions



**Electronic-volumetric depositor**  
**DVE**



The electronic-volumetric depositor (DVE) has a pumping system with a syringe. The device is activated by a brushless motor and it's controlled with a touch screen panel. The depositor can be used stand-alone or installed on a conveyor belt.

The main advantages are:

- high dosing accuracy and syringe speed control;
- management of the suction system;
- single dosage or continuous dosing process.

The depositor is equipped with a large variety of accessories, among which:

- heads with single or multiple adjustable nozzles;
- rotating nozzle for top and side icing;
- turn table;
- sac à poche (hand gun nozzle);
- motorized adjustment of the height.

The depositor's structure is made of stainless steel and can be disassembled and cleaned easily without tools.

#### Technical features:

Hopper volume:	50 lt
Hopper loading height:	180-190 cm
Work-top height:	850-950 cm
Maximum dosing volume:	1,5 lt – 3 lt
Weight	250 kg

#### Applications:

Dosage of semi-liquid to dense food products through single or multiple nozzles; such as: cream, whipped cream, jam, sauces, semi-liquid cheese.

The images shown here are for illustrative purpose only. Both machine's features and finished product may change according to the customisations requested by the Client.



*SPECIALIST IN FOOD AUTOMATION*