



The electronic-volumetric depositor mod. DVE has a pumping system with a syringe. The device is activated by a brushless motor and it's controlled with a 7" 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 (pastry bag);
- motorized adjustment of the height.

It is made with certified materials for food use, it can be disassembled and cleaned easily without tools and it has braked wheels.

#### Technical features:

Hopper capacity: 50 Lt

Hopper loading height: 180-190 cm

Work-top height: 85-95 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.



*SPECIALIST IN FOOD AUTOMATION*