



D 400 / 600



DOS 400 / 600

The automatic dosing-dropping machine it can be used with dense, semi-dense, and whipped doughs.

To process: cookies, sponge-cakes, meringues, plum-cakes, cream puff and many other types of dough without changing their natural characteristics and avoiding any overheating.

Equipped with different dosage systems and a wide range of shapes of nozzles, allow the production of a wide range of products.

Description of different models:

D or DOS

D: Fixed nozzles (not rotatory), regulation high of table.

- ◇ Included: Head for dense and semi-dense dough, stationary mould and two sets of bronze nozzles.

DOS: Rotatory nozzles, automatic regulation high of table.

- ◇ Included: Head for dense and semi-dense dough, rotatory mould and different bronze nozzles.

TF: Wire-cutting device for any model of mould.

- ◇ Included: Wire-cutting system, wire-cutting mould standard shape.

400 or 600

400: 40 cm width tray or 45 cm.

600: 60 cm width tray.

It is possible to supply the machine with:

- ◇ Dosing unit head pump for fluid dough.
- ◇ Moulds and nozzles.



pump head



rollers head



Microprocessor with more than 100 programs control:

- Head type
- Direction of conveyor
- Conveyor's movement
- Dosing speed by VF
- Conveyor speed by VF
- Quantity dose
- Row numbers by tray
- Distance between product
- Long products dosage
- Fix products dosage
- Not drop system
- Conveyor height position (mod. DOS)
- Nozzle rotation (mod. DOS)
- Variable speed (mod. DOS) VF
- Wire-cutting (accesorio TF)
- etc ...



moulds



frame and wire-cutting moulds

Complet and easy to use, any people can operate it.
Can be entirely and easily removed for cleaning.
All parts in contact with dough are made in non-toxic materials.



Features and accesorys included in the machine by model

MODELS

Stainless Steel chassis	X	X	X	X
Electronic adjustment tray's position	X	X	X	X
Manual conveyor height position	X	X		
Electronic conveyor height position			X	X
Electronic dosing time	X	X	X	X
Electronic adjustment of first dose	X	X	X	X
Electronic adjustment of large product	X	X	X	X
Electronic adjustment of number piec	X	X	X	X
Spded variation (or dosing unit)	X	X	X	X
Device for conveyor lowering during cycle	X	X	X	X
Variable speed of nozzle rotation VF			X	X
No drop regulatio	X	X	X	X
Fixed mould for nozzle	X	X		
Rotatory mould for nozzles			X	X
Set of smooth bronze nozzles	X	X	X	X
Set of grooved bronze nozzles	X	X	X	X
Set of off-center smooth nozzles	X	X		
Set of off-center grooved nozzles			X	X
Soft dough adaptor	X	X	X	X
Wire-cutting system: mould and cut dence		X		X
Pump head				

Optional Optional Optional Opcional

MODELS

D 400

D 600

DOS 400

DOS 600

Production (it depends the product)	160-240 tray/h	200-360 tray/h	160-240 tray/ho	200-360 tray/h
Width tray	40 or 45 cm	60 cm	40 or 45 cm	60 cm
Measures (width x length x high	90 x 135 x 163 cm	110 x 135 x 163 cm	90 x 135 x 163 cm	110 x 135 x 163 cm
Weight	180 Kg	210 Kg	220 Kg	250 Kg
Poewr	1Kw	1Kw	1,5 Kw	1,5 Kw

(El fabricante se reserva el derecho a modificar las características técnicas sin previo aviso.)
(The manufacturer has got the right for modificating the technical charachteristics without previous notice.)

C/ Alfonso XII, 605 ■ 08918 Badalona ■ ESPAÑA ■ Tel. +34 93 398 43 50
Fax +34 93 398 46 00 ■ www.formex.es ■ formex@formex.es



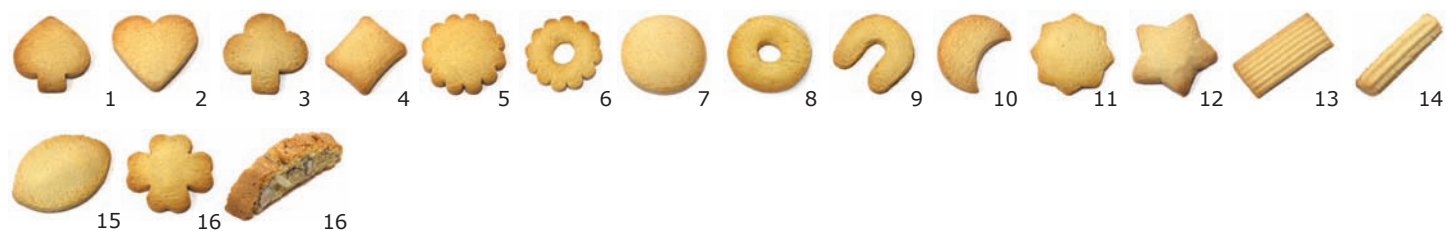
Stationery moulds (models D 400/600)



Rotatory moulds (models DOS 400/600)



Wire-cutting (TF)



Products with pump-head



Multiple nozzles



(El fabricante se reserva el derecho a modificar las características técnicas sin previo aviso.)
(The manufacturer has got the right for modifying the technical characteristics without previous notice.)

C/ Alfonso XII, 605 ■ 08918 Badalona ■ ESPAÑA ■ Tel. +34 93 398 43 50
Fax +34 93 398 46 00 ■ www.formex.es ■ formex@formex.es

