



¡ Nuevo
panel
digital !

Für die dosierung von weiche teige (wie biskuitgebäck), die grobe stücke wie z. B. Rosinen, schokoladenstücke, mandeln, zitrone, reis, pinienkerne, usw. Enthalten, geeignete maschine. Aus edelstahl gefertigt. Totally automatic: tray feed, positioning and output. Put tray in one end and collect it filled at the other. Automatic stop if tray is not collected at end. Variable step between trays (electronic detector in charge of placing them correctly for filling). Exact volumetric dosing, easily change by external wheel. Sturdy. Built to work nonstop. Maintenance free. Does not require greasing and is easy to clean.

•• **New digital panel, easy to use:**

- Autocleaning function.
- Control of production:
 - You can see the production at the moment, it indicates the number of filled trays.
 - You can to programme the number of trays to fill.
- Easy adjusting dose control.
- Independent dragging function.
- Multidosage function: It repeat the dosage in the same position of tray, you choose the time.
- Mono-dosage function.

•• **Optional equipment:**

- Chain conveyor system.
- Pneumatic sugar tank.
- Sprinking attachment.

•• **Special nozzles:**

- You can to control the center of dosage.
- You can change the number of working nozzles.
- Nozzles with movment upward-downward.
- It permits to regulate the height of filling.

•• **Technische beschreibung:**

- Für schalen:
 - 40, 45, 60 cm
 - Andere abmessungen auf anfrage.
- Dosierungskapazität per tülle:
 - Von 10 bis 100 c.C.
 - Von 20 bis 200 c.C.
- Einstellbare dosiertüllen
- Für eine produktion von 200 schalen/std. Empfohlen
- Kapazität des behälters 80 l.
- Druck 180 kg.
- Abmessungen: breite x tiefe x höhe cm.
 - MA-40: 250 x 80 x 155 cm.
 - MA-45: 250 x 85 x 155 cm.
 - MA-60: 250 x 100 x 155 cm.
- Motor 1/8 c.v. Einphasig.
- Air consumption: 190 lt/min
- Work pressure atmospheres: 6 bar
- Benötigt druckluft.