

IS

SEMIAUTOMATIC INJECTOR MACHINE

IS40/IS45



For medium and small productions, 50-150 kg.

It allows fillings of chocolate, jam, dulce de leche, etc. to be injected into cakes or muffins on the same baking tray.

Each time we press down on the pneumatic pedal, 5 muffins are effortlessly injected, with the machine performing a complete filling cycle.

Manual movement of the tray.

Different diameters of needles or injectors.

Cleaning button.

Easily adjustable, precise volumetric dosing.

Robust, built to work 24/7.

All parts of the machine that come in contact with the dough are made of materials suitable for food use and AISI304 stainless steel.



TECHNICAL DATA SHEET

	IS 40	IS 45
Tray width (cm)	40	45 (18")
Maximum speed (trays/hour)	100-150	100-150
Injector nozzles	4-5	4-5
Dough regulation (c.c.)	from 3 to 39	from 3 to 39
Hopper capacity (L)	40	40
Measurements WxDxH (cm)	100 x 63 x 135	100 x 68 x 135
Weight (Kg)	90	90
Motor (Kw)	Neumática	Neumática
Pressure (compressor required)	6 Bar	6 Bar
Air consumption (L/min)	70	70

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