

FILLING&INJECTOR MACHINES, TABLE MODELS

INJECTOR MACHINES FOR SMALL PRODUCTION RUNS. THEY DOSE AND INJECT DOUGHS SUCH AS MUFFIN BUTTER AND FILLINGS INTO THE BAKED PRODUCT

- They inject high viscosity fluids with a high percentage of sugar such as chocolate or jam into the baked product.
- They can dose different types of soft doughs such as muffins, croissants, plum-cake, cannelloni, etc.
- Made of stainless steel and materials suitable for contact with food products.

INJECTOR-DOSER MACHINE PLUS



This model allows to dose and inject different kinds of doughs and fluids with precision and speed thanks to its gear system.

It is perfect at filling and depositing of doughs containing particles up to 13 mm such as chocolate, candied fruit, sultanas, etc. (with optional lobe head).

Dose regulation by display. Functions: manual, automatic and sequential.

Plastic heads to work with jams, creams, sauces, etc.



Includes: 1 dosing nozzle, 1 injector needle, 1 double injector needle and extractor for head cleaning.

OPCIONAL

- Stainless steel nozzles of other sizes, single, double, spatula tap, etc.
- Injection gun.
- AISI 316 stainless steel head, for contact with hot or acid products.
- Lobe head for dosing with solid particles.
- Tank heater.



Injection nozzle



Double injection nozzle



Doser tap



Spatula

INJECTOR-DOSER MACHINE "DO"



- Dosage per piston from 5 to 40gr.
- Mechanical dosage adjustment.
- 3500 pcs. in continuous mode.
- Three types of dosing nozzles.

INJECTOR-DOSER MACHINE "DO Nutela" + hand gun



- Piston dosage from 5 to 40 gr (5 to 30 gr with gun).
- Mechanical dosage adjustment.
- 2800 pcs. in continuous mode.
- Three types of dispensing nozzles + injector nozzle.



FORMEX

CREATING SOLUTIONS TO DOSE YOUR PRODUCT

FILLING&INJECTOR MACHINES, TABLE MODELS



MODEL	INYECTADORA DOSIFICADORA PLUS	INJECTOR-DOSER MACHINE "DO"	INJECTOR-DOSER MACHINE "DO Nutela" + hand gun
Continuous production (pz/h)		3500	3800
Dosing system	gear	piston	piston
Nozzles	3 (8 mm diam., 6 mm diam. and a one double with screw)	3	3
Dough dosing (gr)	electronic control	5 - 40	5 - 40
Tank capacity (L)	15	15	15
Measures WxLxH (cm)	47x33x72	32x60x70	37x65x75
Weight (Kg)	27	38	55
Motor (Kw) - 220/400V III	0,37	0,37	0,75
Foot pedal	yes	yes	yes
Hand gun outlet	option	option	option
Lobe head with hopper New	option		



SEE PRODUCT
ON WEBSITE



FORMEX MAQUINARIA S.A.

Vic 32, Nave 5
08120 La Llagosta
BARCELONA - ESPAÑA

formex@formex.es

Tel. +34 93 398 43 50

+34 656800210



www.formex.es



Formex Maquinaria



formexmaquinariapasteleria

FABRICAMOS SOLUCIONES PARA DOSIFICAR TU PRODUCTO