

INJECTOR & FILLING MACHINE, TABLE MODEL

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

- ☑ 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.

INJECTOR-FILLING MACHINE IDG



INCLUDES

- 1 dosing nozzle.
- 1 injector needle.
- 1 double injector needle.
- Extractor for head cleaning.

OPTIONAL

- Stainless steel nozzles of other sizes, single, double, spatula tap, etc.
- Dosing 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




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CREATING SOLUTIONS TO DOSE YOUR PRODUCT




OTHER MODELS OF INJECTOR-DOSING MACHINES

INJECTOR-DOSER MACHINE "IDP Nutella"



- Dosage per piston from 5 to 40gr (5 to 30 gr with gun).
- Mechanical dosage adjustment.
- 2.800 pcs. in continuous mode.
- Three types of dosing nozzles.

INJECTOR-DOSER MACHINE "IDP"



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

TECHNICAL FEATURES

MODEL	IDG	IDP NUTELLA	IDP
Continuous production (pz/h)		2.800	3.500
Dosing system	gear	piston	piston
Nozzles	3 (∅ 8 mm, ∅ 6 mm and a one double with screw)	3 (∅ 8 mm, ∅ 6 mm and one double)	3 (∅ 8 mm, ∅ 6 mm and one double)
Dough dosing (gr)	electronic control	5 - 40	5 - 40
Tank capacity (L)	15	15	15
Measures WxLxH (cm)	47x33x72	73x36x61	75x33x56
Weight (Kg)	27	50	33
Motor (Kw) - 220/400V III - 50/60hz	0,37	0,75	0,33
Foot pedal	yes	yes	yes
Hand gun outlet	option	option	option
Lobe head with hopper (solids throughput)	option		



SEE PRODUCT ON WEBSITE



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