

# IS

## SEMIAUTOMATIC INJECTOR MACHINE IS40/IS45



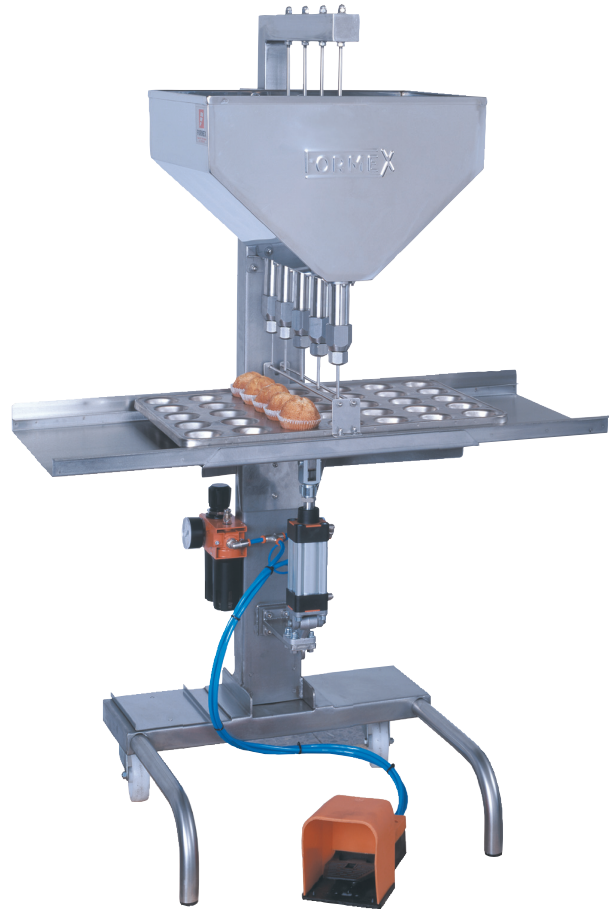
The Semiautomatic Injector Machine Formex, it allows to inject the filler (jam, chocolate, etc.) inside the cake in the same tray that is used for the baking, avoiding unnecessary product handling.

Easy to use, five cup-cakes are injected without effort at every press of the “hand free” electric pedal. Manual tray feed. Different sizes of needles and injectors. Cleaning button. Exact volumetric dosing. Sturdy. Built to work non-stop.

Made of AISI304 stainless steel and suitable for processing food products materials.



# FORMEX



### TECHNICAL FEATURES

	IS 40	IS 45
Width of trays of (cm)	40	45
Average speed (trays/hour)	5-150	5-150
N° of nozzles	4-5	4-5
Dosage capacity (c.c.)	de 3 a 45	de 3 a 45
Tank capacity (L)	40	40
Dimensions W x B x H (cm)	100 x 63 x 135	100 x 68 x 135
Weight (Kg)	90	90
Motor (Kw)	Neumática	Neumática
Pressure (needs compressed air)	6 bar	6 Bar
Air consumption (L/min)	70	70

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