

DPV

MULTI-PRODUCT FILLING MACHINE

C18/C35



FORMEX

Versatile and functional machine which allows to fill and inject a large quantity of doughs with/without solids as soft doughs, semi-soft doughs or liquids.

Several accessories to dose and inject are available to this machine: Dosing and injections systems / Hose pipe / Decorated nozzles / Fill nozzles / Special nozzles / Injector.

It can be used to dose muffins, plumcakes, sauces, fruit fillings and also delicate fillings as mousse or complex doughs.

The DPV stands out in terms of speed, precision and ease of operation.

DOSING

Volume and dose rate independent and adjustable.
Volumetric dosing.

The dosing system does not punish the dough and gives us the possibility to work with a huge range of products, also allowing the passage of solids of calibres up to 18 mm (DPV c18) or up to 30 mm (DPV c30)

MODELS

The standard model is a desktop machine. Can be delivered with table in stainless steel or with elevator.

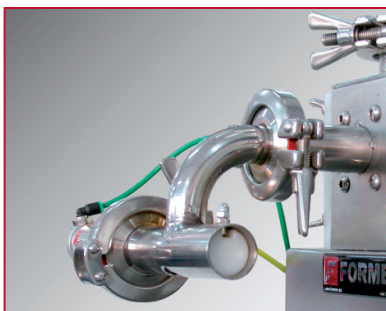
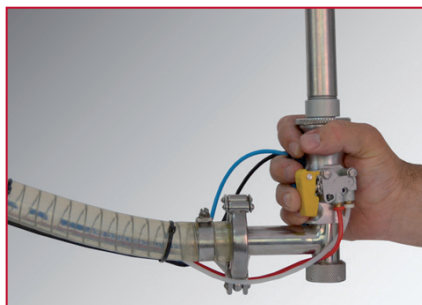
Allows integration into a work line or into a conveyor belt automatically.



Model with fixed table



Creams, Yogur, Pie, Ratatouille, Olivier salad, Quiche, Sauces, Soups, Mousse, Croquette dough, Mashed potatoes, Muffins, Brownies, Cupcake...



FEATURES

- Running by pedal or lock.
- Pneumatic functioning.
- Tank capacity: 32 or 50 L.
- Consumption: 100 L/m 300 W a 220 V.
- Dosage: from 0 to 72 cc little piston.
from 30 to 290 cc medium piston.
from 100 to 1100 cc big piston.
- Made of AISI304 stainless steel and suitable for processing food products.
- The machine is delivered with pedal, file nozzle and piston and cylinder to choose.
- Dimensions DPV desktop with horizontal nozzle and 30L tank (no table, no elevator): 1040x505x765 mm

MULTIPLE NOZZLES TO DOSE AND INJECT

Hose pipe

Decorated nozzles

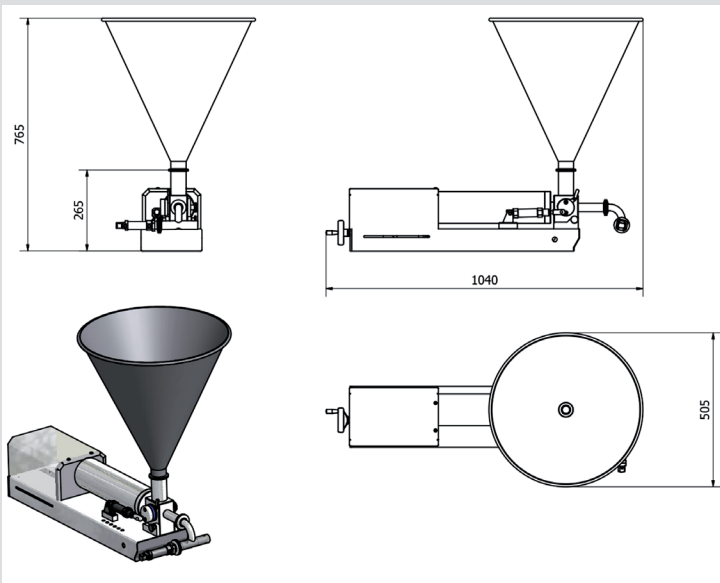
Fill nozzles

Injector



OPTIONAL ACCESSORIES

- Hose pipe.
- Injectors needles-of 1 or 2 out.
- Special hose to complex doughs.
- Elevator.
- Table support.
- Tank capacity 50 L (table model only)
- Decorated nozzles.
- Special nozzles for a sticking dough.



- The measures vary depending on the tank and whether it has elevator or table.



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