



# FORMEX

# IA

## AUTOMATIC INJECTOR

IA40/IA45/IA60/IA80



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.

The volumetric dosage of the product is accurate and ensures the same dose in all nozzles. On Standar Models the dosage control are mechanical, this allows very accurate weight regulation and a easy way of work with a wide variety of fillings.

As an option, the dosing control can be managed through a servo motor system. Through the touch screen the user can control the amount of doses as well as both loading and unloading speeds, all with a high precision. This system replaces mechanical stops and pneumatic regulations giving the machine greater speed, smoothness and precision.

The machine are sturdy and being built to work 24 hours. It needs no maintenance (no greasing). Thanks its new lighter chassiss, the cleaning works are faster.

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



HMI interface incorporated supervises all the functions as:

- ~ Tray feed, positioning, inject and output.
- ~ Independent dragging function.
- ~ Mono-dosage function to adjust dough weight.
- ~ Multi dosage function, it repeats the same dose in the same tray's position.
- ~ Autocleaning function.
- ~ Electronic control to detect the tray, when the tray reaches the end of the conveyor, the machine stops until the tray is removed.



