

DM

MANUAL FILLING MACHINE FOR CUP-CAKES

DM40



FORMEX



The FORMEX manual filler is possibly the simplest machine on the market to make cup-cakes. It has many advantages over the cake pipe: it's faster, easier, more precise, do not punish the mixture, the nozzles don't drip and the trays remain clean.

Is the most suitable machine to fill soft or semi-soft doughs to make cup-cakes, sponge-cakes, Coca, Panque, etc.

The way it works is very simple: we fill the machine's tank with the mixture to be dosed and just by pressing a pedal we fill a line of cup-cake on the tray. The tray advanced is manually.

The machine are sturdy and being built to work 24 hours. It needs no maintenance (no greasing). No electricity is required. It's transportable (wheels at the rear).

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

TECHNICAL FEATURES

DM 40

Width of trays (cm)	40
Production (kg)	50-80
Nº of nozzles	4-5
Dosage capacity (c.c.)	desde 5 a 65
Tank capacity (L)	40
Dimensions W x B x H (cm)	100 x 63 x 155
Weight (Kg)	60



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