

The Semi-automatic Filling Machine FORMEX are the most suitables to fill soft or semi-soft doughs to make cup-cakes, sponge-cakes, Coca, Panque, etc.

it's faster, easier to use, more precise, does not punish the mixture, the nozzles don't drip and the trays remain clean.

It's the ideal machine for a production of 50 to 200 kg/day. The way it works is simple: we fill the tank of the machine with the mixture to be dosed, by just resting your foot on an electric pedal, we fill a line of cup-cake on the tray. The tray advances manually.

The machine are sturdy and being built to work 24 hours. It needs no maintenance (no greasing). Made of AISI304 stainless steel and suitable for processing food products materials.







## **TECHNICAL FEATURES**

	DS 40 / 40XL	DS 45 /45XL
Width of trays (cm)	40	45
Production (kg)	50-200	50-200
N° of nozzles	4-5	4-5
Dosage capacity (c.c.)	desde 5 a 65	desde 5 a 65
Dosage capacity (c.c.) models XL	desde 5 a 100	desde 5 a 100
Tank capacity (L)	40	40
Dimensions W x B x H (cm)	100 x 63 x 155 /160	100 x 68 x 155 /160
Weight (Kg)	70	70
Motor (Kw)	0,37	0,37
Voltage (V)	220 / 380	220 / 380
Electrical consumption (Kw)	0,5	0,5

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