

Pneumatic dosing machine MAGNUM DP-MAX

Hopper 54 l



Portions
up to 1300 ml



Compact general-purpose dosing machine

for sponge cakes, muffins, buns, yeast dough, creams, jelly, yogurt, sauces, vegetable and other fillings.

Advantages:

programmable servo-drive for: setting of requested dose, creation and storage of new programs. Working modes: single dose, automatic and continuous (with pause). Size of inclusions: up to 40 mm.

Technical features	DP-MAX
Hopper capacity, l	54
Dosing volume, ml	5 – 400 15 – 950 20 – 1300
Production capacity, cycle/min	120
Pneumatic connection	90 l/min at 30 cycles/min, 7 Bar
Installed power, kW	0,3, 220 V
Overall dimensions, mm	1200*320*960
Weight, kg	47

