



Description

The Dosatec Economy and Plus provide the perfect solution for depositing / filling a variety of pastries and desserts with a wide range of products including creams, jams, chocolate sauces, custards, fruit purees and cake batters with efficiency and accuracy.

The hygienic stainless steel hopper holds up to 15 litres of filling whilst the powerful base unit enables you to programme up to 10 different recipes which can be instantly recalled via a simple and intuitive keypad.

Features

- Fills up to 50 pieces per minute (speed & product dependent)
- Comes complete with Foot Pedal for ease of use
- Helps reduce wastage due to volume accuracy & consistency
- Generous 15 Litres stainless steel hopper
- Stores up to 10 of your most popular recipes for instant recall
- Variable speed settings
- Stainless steel gears & stainless steel lobed gears also available for use with chocolate creams and hot products
- Single phase 'Plug-&-Play'
- Small and compact to maximise countertop space
- Deposits with particles up to 13mm (with lobed gears)
- Optional Hand Gun and various attachments available

*Manufactured in Italy

Dimensions

Width:	470mm
Depth:	330mm
Height:	720mm
Weight:	27kg
Power:	Single phase 0.37kW, 220/240V, 50/60Hz

Dosotec Economy

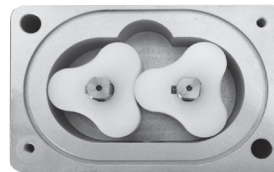
Comes with 1 nozzle

Dosotec Plus

Comes with 3 nozzles (6mm & 8mm diameter and a double nozzle)

Lobed Gears

Can be used with Dosatec Economy & Dosatec Plus to deposit / inject with particles up to 13mm diameter



Lobed Gears

