

Automatic dosing machine **DOZER 400**

Dosing and filling of pastry products

The **DOZER 400** is a universal machine created for filling and dosing different pastry products, stuffings, sauces etc.

Precision in performance guarantees fast and accurate dosing, making your work faster and easier than ever.

- Pneumatic lowering and lifting of the whole device.
- Stainless steel construction.
- Easy to clean and maintenance
- Powered only by compressed air, not electric connection needed.
- Foot or manual control
- Moveable - on wheels.

Various range of standard equipment:

- Hopper – 1 pcs
- Flexible pipe – 1 pcs.
- Pneumatic piston – 2 pcs. till 250 and 1500 ml.
- Cylinder – 2 pcs.
- Double needle – 1 pcs.
- Decorating tips – 12 pcs.
- Spout with automatic shut off

