

Semiautomatic Depositor

DV5

The DV5 was born out of our desire to make it possible to have a high production without taking up a large space. With the size of a 30-liter microwave and the ability to deposit up to 6000 units per hour, the DV5 allows you to make a wide variety of masses of different viscosities with ease.

Our suction and injection dosing method has been improved over the years so as not to harm lighter and aerated masses, while at the same time being able to work with denser and more demanding masses. This gives you much more in your production line, opening horizons for you to do **more**.



Datasheet



Can deposit up to

6000 units per hour

Limit per deposit

75 grams per nozzle

Contact parts and protections in

Stainless steel (SS) 304

Reservoir with storage capacity of

20 liters

Voltage

220V Single phase

Net weight (empty machine)

121lbs (55Kg)

Actuation and Pneumatics



Additional Features:

- Depositing is activated through pedal, which facilitates the movement of the tray by the operator
- Table with automatic lifting
- Structure in sturdy aluminum
- Easy-to-operate
- Cleaning mode depositing to make everyday life easier
- Volumetric deposit grammage control, done through a steering wheel



Examples of products that can be made



Macarón
(Batter and Filling)



Sponge Cake
Biscuits
(Batter and Filling)



Alfajor
(Filling)



Cupcake
(Batter, Filling and
topping)



Brownie
(Batter with or
without inclusions)



Cream-puffs
(Dough and filling)



Cup treats



Meringue



Depositing in special formats

If you need to deposit masses with some kind of decoration, we can develop special tipped nozzles to meet the demands of your project. This will imply additional costs per nozzle kit, which will depend on the complexity and development time of the nozzles. Please contact us for more information.



Nozzles to fill by perforation

You can purchase special nozzles to perform the depositing of fillings on products through perforation. The nozzles are of simple replacement and does not demand idle production time to switch between regular nozzles. We also develop them according to your product.

It is possible, for example, to fill muffins, cupcakes, profiteroles (cream-puffs), and many others types of sweets. To check prices, please contact us.

