



Benchtop chocolate and creams filler and injector for pots

This machine is designed for the potting of spreadable creams of medium and high density and viscosity. The gear pump is built of alimentary grade aluminium and can inject at pressures of up to 4 atmospheres.

The body of the pump can be completely dismantled and cleaned in just a few minutes and thus facilitates the changing of the cream to be potted. It is particularly suitable for clients who produce pastes and alimentary conserves of all types.

**Mechanical characteristics**

Overall dimensions [mm] (LxWxH) 450x450x720  
 Empty weight [kg] 35  
 Material in contact with food inox AISI 304 L  
 Gaskets PTFE  
 Hopper capacity [kg] 6

**Electrical characteristics**

Total installed power [kW] 0,9  
 Supply voltage [VAC] 400  
 Number of phases 3  
 Frequency [Hz] 50 / 60  
 Auxiliary voltage -  
 Enclosure degree of protection IP65  
 Connection type: industrial plug

**Process features**

Hourly production [kg] 50

