

Cream Injector

This machine adds flavor and value to your bakery products by injecting, Jam or other flavable fillings into your products. This machine is driven through servo systems which gives efficient and even filling.



Machine features & Key Benefits

- Servo system is used for injection unit and table unit.
- Even and efficient filling of the product.
- Easy to use touch screen control.
- Water Jacketing system for the hopper. (optional)
- Easy cleaning options.



TECHNICAL DATA

Model	Installed Power (KW/HP)	Production Range	Connecting Voltage	Weight (Approx.)
CI-350	1.3 / 1.74	25 Strokes Per Min	3 Ph 415 V, 50 Hz	390 Kgs
CI-400	1.7 / 2.28	25 Strokes Per Min	3 Ph 415 V, 50 Hz	440 Kgs
CI-450	1.7 / 2.28	25 Strokes Per Min	3 Ph 415 V, 50 Hz	440 Kgs
CI-600	2.2 / 3.35	25 Strokes Per Min	3 Ph 415 V, 50 Hz	520 Kgs

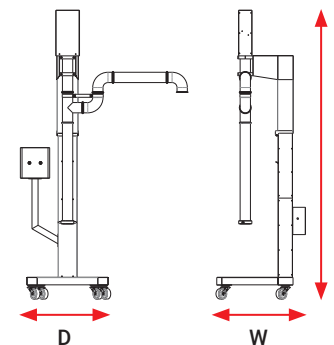
Batter Pump

This machine enables you to transfer the batter from the mixing bowl to the hopper without damaging the batter consistency. It can transfer cake batter cream, Jam or other similar products.



Features

- Very easy to operate
- Stainless steel construction
- Easy to clean options



TECHNICAL DATA

Model	Pressure	Production Range	Connecting Voltage
BP - Scoop 4"	6 bar	25 KGS / Min	3 Ph 415 V, 50 Hz

MEASUREMENTS

Dimensions (mm / ft)

Height	Width	Depth
1520 / 4.98	1155 / 3.78	1680 / 5.51