

PNEUMATIC DEPOSITOR **DP**

Features

- ◆ Adjustable dosing capacity
- ◆ Ideal for dosing semi-dense or fluid creams, jams and pastes
- ◆ 50L capacity Stainless Steel hopper
- ◆ Vertical dosing device designed for optimal and accurate dosing
- ◆ Variable height base with heavy duty casters
- ◆ Highly versatile depositor can be used alone or inserted in a line
- ◆ Foot pedal control for hands-free operation
- ◆ All parts in contact with food can be easily removed and cleaned
- ◆ Aluminum structure with stainless steel covers
- ◆ Capable of up to 2,400 cycles per hour
- ◆ Requires air compressor with 6-bar pressure (sold separately)



DP-48 w/ adjustable height base

Options & Accessories

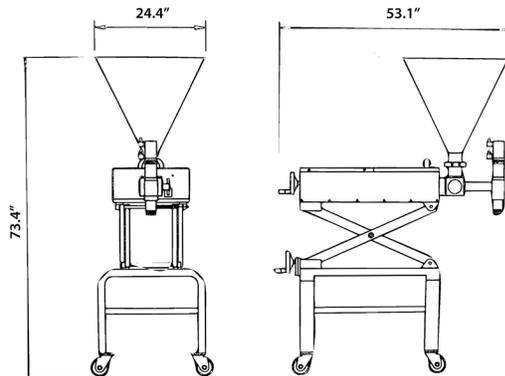
- ◆ Wide range of accessories available for a vast array of products

Precise Filling and Dosing Depositor

The **DP Pneumatic Depositor** is a highly versatile dosing device used for filling moulds or containers and injecting, filling and decorating cakes or pastries. The **DP Pneumatic Depositor** can be used alone or inserted into a line. It's adjustable dosing capacity and vast range of accessories leaving ample room for a bakers creativity, making it a valuable tool in any bakery.

Technical Data

PNEUMATIC DEPOSITOR **DP**



	DP-480
Hopper Capacity (Liters)	50
Weight (Lbs.)	242
Pneumatic Requirements	6-bar

*A wide array of attachments and accessories are available making the **DP** an extremely versatile tool for your bakery.*



LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.