

PNEUMATIC FILLING MACHINE **DPV**

Features

- ◆ Compact table-top design
- ◆ Ideal for dosing semi-dense or fluid creams, jams and pastes.
- ◆ 15L capacity Stainless Steel hopper
- ◆ Maximum precision guaranteed by a piston cylinder system.
- ◆ 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)

Options & Accessories

- ◆ Wide range of attachments available for a vast array of products
- ◆ Foot pedal control for hands-free operation
- ◆ Flexible hose & wand attachments for greater control



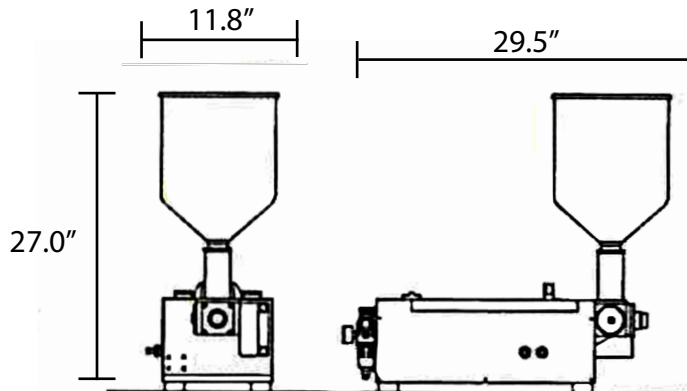
DPV-140 with optional stand and flexible hose

Fast, Practical and Reliable Filling

The **DPV Pneumatic Filling Machine** is ideal for dosing creams, marmalades/jams and semi-dense or liquid mixtures. Guaranteed maximum accuracy if the dosing quantity is possible thanks to its piston-cylinder system, making it a valuable tool for producing consistent products. The **DPV Pneumatic Filling Machine** offers a compact table-top design that leaves a minimal footprint in your bakery, while its wide range of available accessories make it perfect for filling doughnuts, croissants and other pastries.

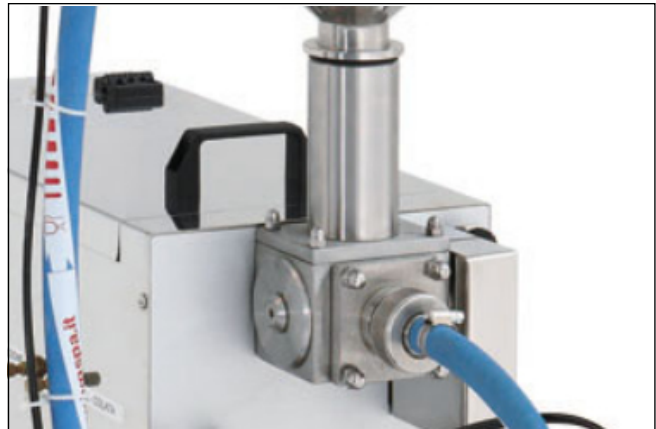
Technical Data

PNEUMATIC FILLING MACHINE **DPV**



	DPV -140
Hopper Capacity (Liters)	15
Weight (Lbs.)	88
Pneumatic Requirements	6-bar

*A wide array of attachments and accessories are available making the **DPV** 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.



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