



BURRATA DOSING SYSTEM

MOD. 5-300CC

- ADVANTAGES**
- ✓ It's suitable for the dosage of "stracciatella"
 - ✓ Fast and homogeneous filling

- ✓ Staff reduction



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Products

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Technical Features

The machine is composed of:

- **N°1 Table base** completely built in stainless steel and suitable to be placed on a work table. The base is equipped with special leveling feet and the necessary brackets to support your bottle..
- **Pneumatic panel** built completely in stainless steel and complete with all the functions necessary for filling. Thanks to its completely pneumatic logic it is extremely versatile and suitable for any type of application. The panel allows you to fill with a single impulse given by the pedal, and to activate the rinse function during washing or emptying.
- **N°1 pneumatic volumetric doser of 5-300cc** built in AISI316L stainless steel and plastic materials suitable for contact with food products. The pump is built with tri clamp connections for easy assembly / disassembly. The doser is equipped with a handwheel for adjusting the product dosing volume
- The doser is built to be washed in the shortest possible time, minimizing waste of time and water. In fact, through an innovative and PATENTED system, the points in contact with the product are as few as possible. The doser equipped, already in the standard version, with washing the pumping piston of the product without necessarily having to disassemble it.
- **Three-way valve made entirely of AISI 316L stainless steel.** The valve has a product passage of 25mm, this allows the dosing of products with solid parts without incurring the risk of the passages becoming clogged.
- **N°2 nozzles of 1"** with Tri Clamp connection for dosing the product, built in AISI 316L stainless steel,
- **N°1 15Lt conical hopper complete with lid** entirely built in AISI 316L stainless steel.
- **N. 1 Pedal for the activation of the dosing**

SANITISATION

The machine is manufactured according to current regulations on hygiene and sanitisation.

