Automatic dosing machine D-MAX
Dosing and filling of pastry products

D-MAX is a universal machine created for filling and dosing different pastry products, stuffings, sauces etc.

Precision in performance guarantees fast and accurate dosing and what’s most crucial is makes Your work faster and easier.

- Pneumatic lowering and lifting of the whole device.
- Stainless steel construction.
- Easy to clean and maintenance
- Powered only by compressed air, not electric connection needed.
- Foot or manual control
- Moveable - on wheels.

Various range of standard equipment:

- Hopper – 1 pcs
- Flexible pipe – 1 pcs.
- Pneumatic piston – 2 pcs. till 250 and 1500 ml.
- Cylinder – 2 pcs.
- Double needle – 1 pcs.
- Decorating tips – 12 pcs.
- Spout with automatic shut off