

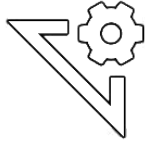


**DEPOSITOR**



**TRANSFER PUMP**

**IBIS®**



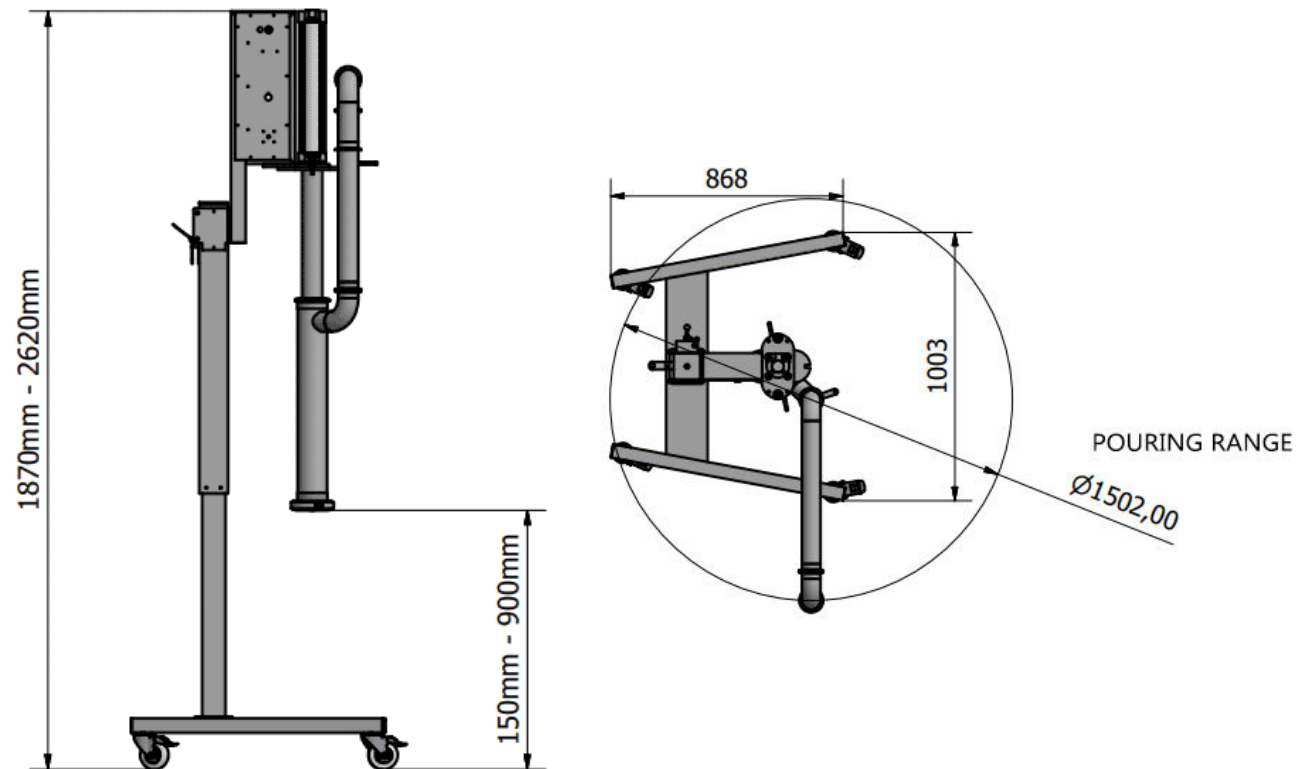
# TECHNICAL DATA



## Model

## FlowMaster

Efficiency	l/min	15 - 50
Particle size: soft solid particles with a diameter up to	mm	25
Efficiency	pc/min	Up to 30
Electrical power supply for the sensor	V	230
Compressed air pressure	bar	5
Air consumption at 30 pcs./min	l	35
Weight	kg	70



# TRANSFER PUMP



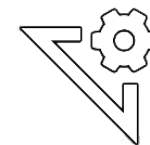
The FlowMaster transfer pump ensures trouble-free production. Special pumping technology ensures the ability to pump large amounts of dense products without losing their quality. The transfer pump feeds products directly from the bowl to the dispenser hopper.

- ◇ Made of stainless steel, acid-resistant
- ◇ A delicate system for transporting masses and products with pieces, e.g. fruit pieces
- ◇ The device is easy to clean - the working parts of the machine can be dismantled without the use of tools
- ◇ Pump height adjustment provides perfect access to the dosed product
- ◇ An sensor for controlling the mass level in the hopper ensures production continuity

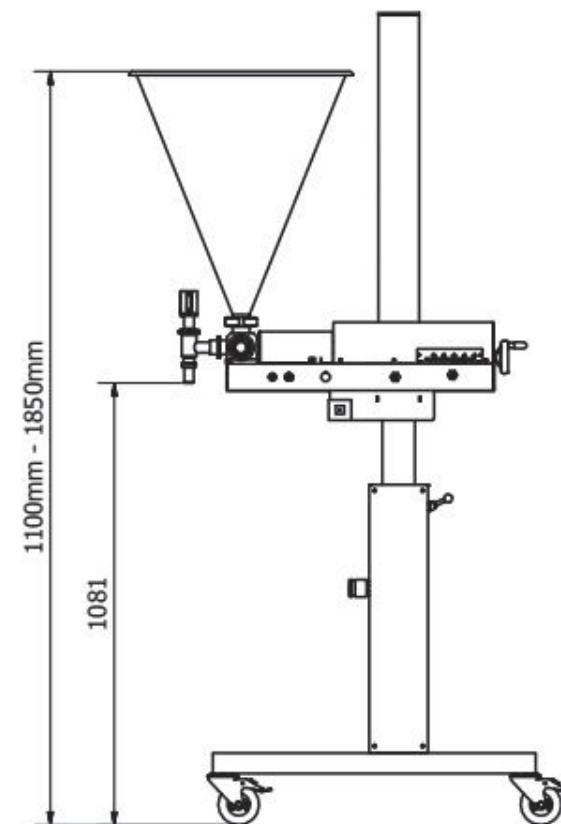
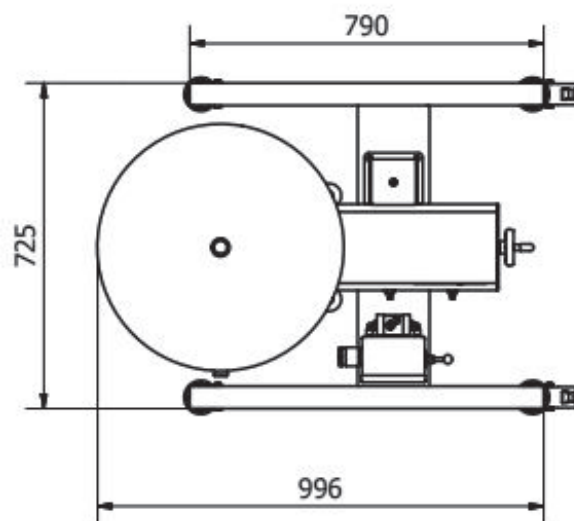




# TECHNICAL DATA



Model	P500	
Dosage range	ml	120 - 500
Conical hopper	l	45
Efficiency	pc/min	Up to 30
Compressed air pressure	bar	5
Air consumption at 30 pcs/min	l	35
Weight	kg	45



# DEPOSITOR

A universal, self-propelled device for dosing and filling cakes, cookies, molds and other food products.

Assembly, disassembly and washing of all machine elements is very simple.

Designed for dosing all types of liquid and semi-liquid products: cakes, jams, marmalade, creams, cheese and flour masses, fruit mousses, puddings, vegetable, mushroom and meat fillings.

Stuffing donuts, cupcakes, cookies, decorating various products with masses, creams and fruits.

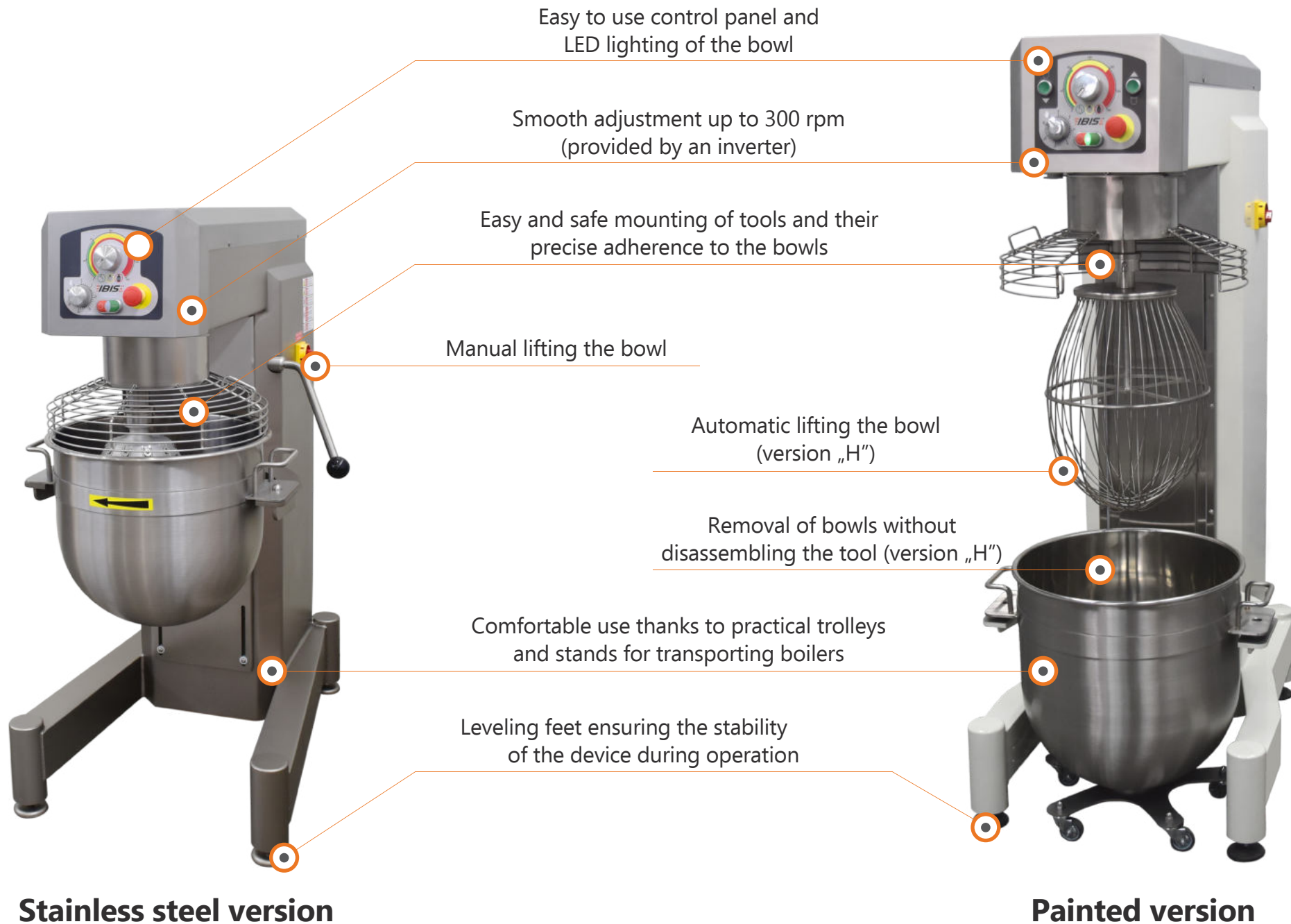
## Standard equipment:

- ◇ Conical hopper (for marmalade, etc.)
- ◇ Cylinder + piston Ø35 mm (small, maximum dose 120 ml)
- ◇ Cylinder + piston Ø72 mm (large, maximum dose 500 ml)
- ◇ Foot switch
- ◇ Angle spout

## Optional equipment:

- ◇ Gun + hose 1.5 meters





Easy to use control panel and LED lighting of the bowl

Smooth adjustment up to 300 rpm (provided by an inverter)

Easy and safe mounting of tools and their precise adherence to the bowls

Manual lifting the bowl

Automatic lifting the bowl (version „H”)

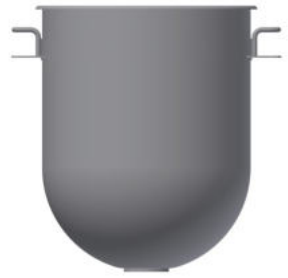
Removal of bowls without disassembling the tool (version „H”)

Comfortable use thanks to practical trolleys and stands for transporting boilers

Leveling feet ensuring the stability of the device during operation

**Stainless steel version**

**Painted version**

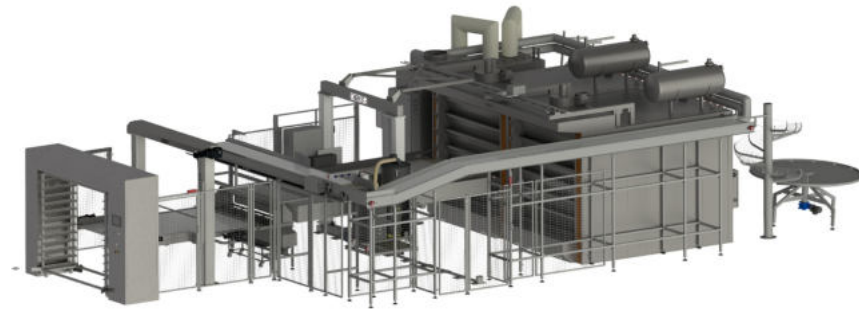
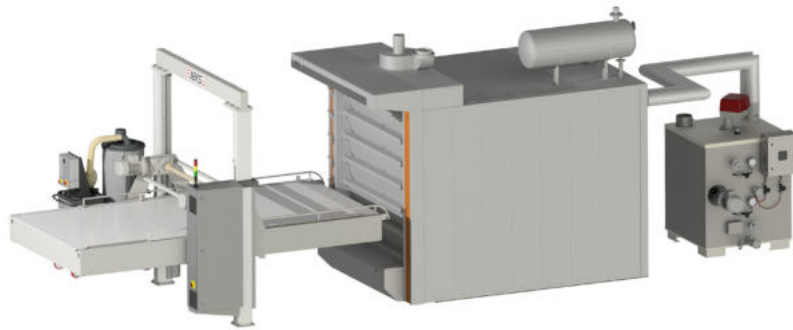


up to 140 liters

(20, 40, 60, 80, 100, 120, 140)

MIXERS





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Product photos are for illustrative purposes only, hence the actual appearance of the products may differ from those presented in the photos.