



W&P Reedy

Est. 1935

Supply, service and manufacture of pastry chefs and bakers equipment



DOSIMAX XL: Dosing — Filling Machine

Fast, practical and reliable, DOSIMAX was designed to deposit or inject creamy fillings, jams, sauces, yogurt, mayonnaise, etc.

DOSIMAX XL is different from the basic model because of the bigger pump unit, the more powerful motor and variable dosing speed.

Let your imagination run wild and leave the rest to MIMAC.

DOSIMAX XL: Dosing—Filling Machine includes:

- **3 dosing modes: manual, automatic (7 storable programs), sequential (7 storable programs)**
- **Variable speed electronic adjustment of dosing and time and drop-proof device**
- **Hopper with entry 60mm—CLAMP connection**
- **Pump unit and rotating over dimensioned parts in plastic**
- **Structure in stainless steel**
- **4.3" touch control panel**
- **Starter pack: mixed spouts**



15 l
Hopper capacity



1500
Cycles/h*



27 kg
Weight

**Data is approximate : productivity varies based on the set parameters*



- **DIMENSIONS (MM)—465 X 410 X 630H @ 27KG**
- **POWER SUPPLY—220V, 50/60Hz**

Call **1800 819 689**
or visit **www.wpreedy.com.au**

Office and Showroom
112-116 Canterbury Road, Bankstown NSW 2200
Fax: (02) 9533 9011
Sydney After Hours: 0408 298 291

