

Mech
Masz
Szczeciński



U-MAX



U-MAX

Universal screw filler doser

**DOSING MACHINE WITH
A SCREW MECHANISM**

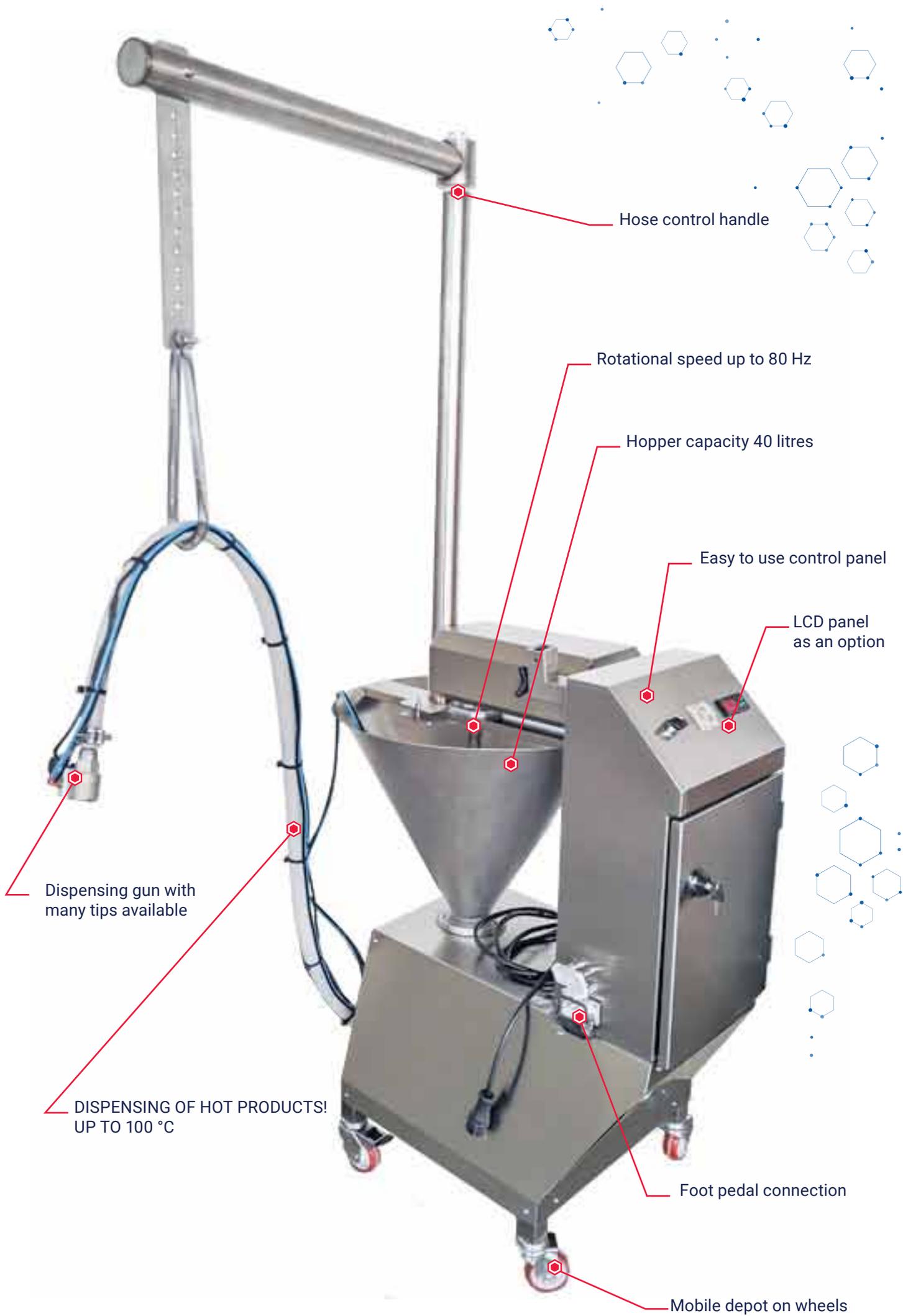




**EVERY TIME
PERFECT
DOSE**

1500
Dosing System





Hose control handle

Rotational speed up to 80 Hz

Hopper capacity 40 litres

Easy to use control panel

LCD panel as an option

Dispensing gun with many tips available

DISPENSING OF HOT PRODUCTS!
UP TO 100 °C

Foot pedal connection

Mobile depot on wheels



DEPOSITOR FOR A WIDE RANGE OF PRODUCTS FROM WATER TO MINCED MEAT. PRECISE DOSING WITH EASY TO-CLEAN MECHANISM.

- The most versatile machine on the market, it allows precise dosing of a wide range of confectionery and bakery products as well as of stuffings/soups with a huge range of viscosity and consistency levels
- The applied tight screw system doses products with a very high accuracy
- Adjustment of dispensed quantity is done by setting screw time and rotational speed up to max 80 Hz.
- Does not damage and does not compress the filled products
- The device is made in a stainless version
- Mobile depot on wheels
- The continuous work switch enables continuous feeding of the filling.
- Feeding is done through a hose and a dispensing gun with replaceable tips
- Precise quantity control and continuous filling flow
- Suitable for working with masses containing elements such as nuts, seeds, etc.
- DISPENSING OF HOT PRODUCTS IS ALSO AVAILABLE!



BEST SOLUTION FOR DOSING

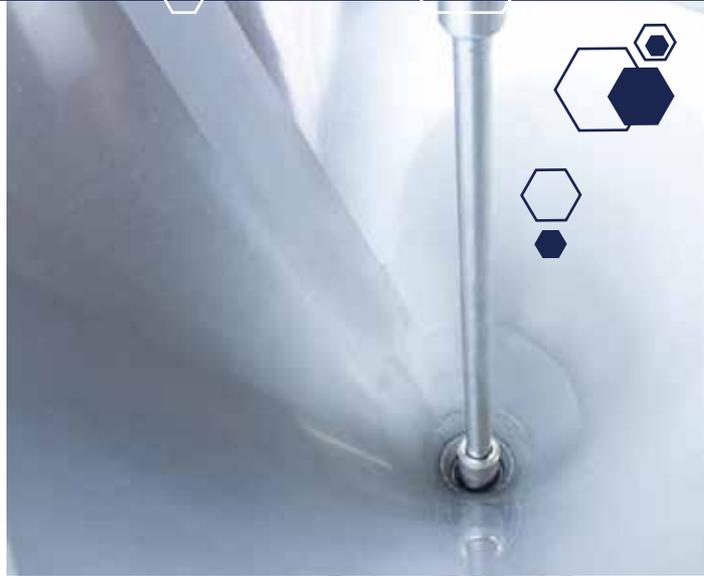
Dosing machine with a screw mechanism.

The U-MAX Depository Screw Filling Machine with a gun is the perfect solution for large food processors and confectioneries alike. Dosing is based on a screw mechanism widely used in high-end line production technology machines. Dosing products with screw guarantee that portions are very accurate like in fully professional machines used for mass production.

It is suitable for a wide range of filling types such as pralines, jams, confectionery creams, honey, yogurt, creamy butter of vegetable or animal origin, cream cheese masses, whipped cream, and even masses with cut food materials (herbs, nuts, olives...), etc.

Wide range of accessories such as embedding and injection nozzles (single, double, or multiple), spray nozzles, and full lid cake heads.

 **U-MAX**



AVAILABLE TOOLS



Standard equipment:

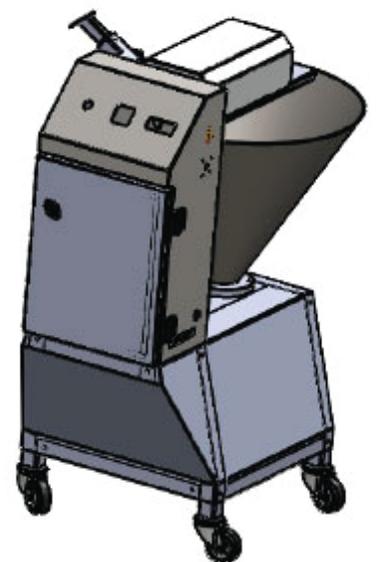
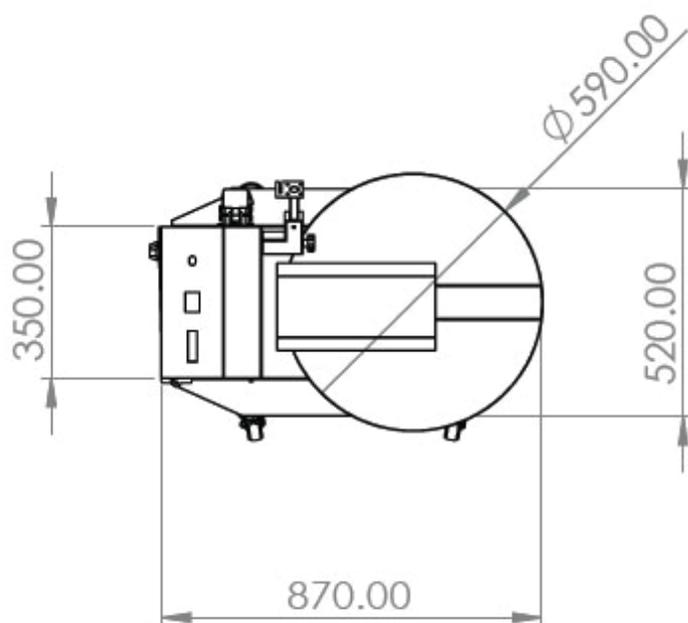
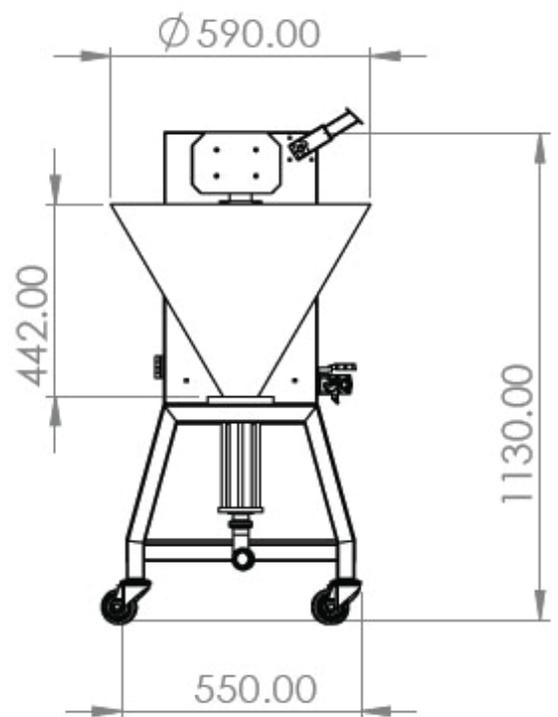
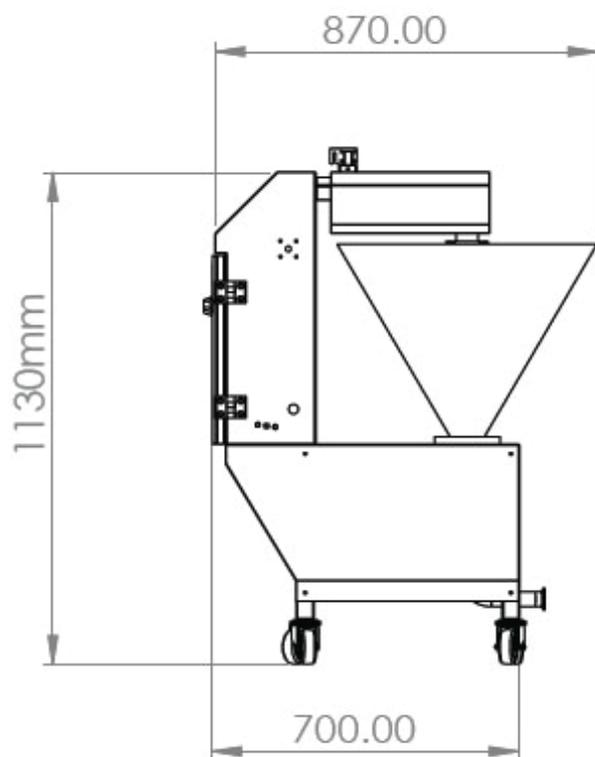
Tip connection / tip set / dispensing gun

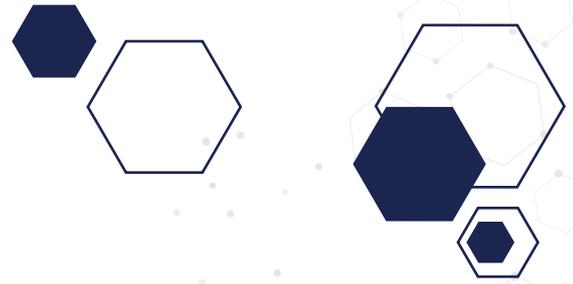
Optional equipment:

Single needle, double-needle, flat tip, hose control handle, foot pedal control, product mixer



TECHNICAL INFORMATION





Leader in the industry

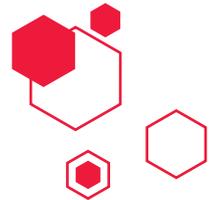
MECH-MASZ Szczeciński
Sp. z o.o. Sp. k. established in

- 1986 is an industry leader of Polish manufacturers of bakery and confectionery machines.

- For 33 years, services tailored to customer needs and perfect quality of products have been the main features making the MECH-MASZ brand stand out.

We participate in all major bakery and confectionery fairs in Poland and Europe. We organise annual meetings for bakers and confectioners, while offering our baked goods and presenting the registered office. At present, the company manufactures more than 50 models of devices, and the full range includes about 800 products.

Our products are sold to domestic market customer and exported to more than 30 countries worldwide.



Mech
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You're investing in future

MECH-MASZ Szczeciński



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