

## PIDAM 400 V21

### GASTROPAN 2024 – Special Offer

PIDAM 400 V21- Automatic gear wheel depositor



COMPLETE WITH:

1 pc. - Depositing head base, hopper and top cover with dosing rollers in stainless steel



1pc. - Fix/Rotary template - 6 outlets - **without nozzles** - c/c 66 mm



6 pcs - POM nozzle for rotating template - ROUND - Ø 10 mm



6 pcs - POM nozzle for rotating template – STAR - Ø 10 mm - Z8

1 kit - stainless steel adaptor rings for pastry bag spouts – Set of 6 x 4 pieces



Ideal to produce a huge range of cookies, butter cookies, petit choux, eclair, macaron



€ 29.360,00



€ 24.000,00

## PIDAM 400 V21



### TECHNICAL SPECIFICATIONS:

- Table top machine for artisanal production
- 20-25 strokes/minute
- **7" Touch screen**
- **100 programs**
- Conveyor easy to dismantle
- Hopper and rollers easy to dismantle and to clean
- Working width 400 mm.
- Easy interchange between the classic depositing head with rollers and the depositing head with pump for semi liquids batters.
- Dosing rollers speed variable with electronic regulation.
- Conveyor belt speed variable with electronic regulation.
- Conveyor belt height variable with electronic regulation.
- Fix height of the conveyor during dosing.
- Nozzle rotation adjustable and electronically programmable
- Touch screen in 7 languages  
(English, Spanish, French, German, Italian, Russian, Chinese)
- Standard Motors
- Continuous depositing option.
- Dimensions: 721 x 1128 x 868 mm. (H x W x D)
- Dimensions with conveyor closed: 721 x 692 x 868 mm. (H x W x D)
- Electrical connections: 220 V – 50 Hz
- Power: 1 kW
- Chassis made in heavy aluminum. External parts in stainless steel