

Tridroppy VN01

Three machines in only one

DECORATING+DEPOSITOR+FILLING®



HOPPER PUSHER® : for any dough hard, soft and emulsified

It does not deflate whipped cream, creams and emulsions

Best accuracy and constancy
different nozzles available

SAVE SPACE

SAVE TIME

SAVE MONEY





TRIDROPY VN (VN01)	
A	<p>STANDARD BASIC (TRIDROPY) INCLUDED PUSHER HOPPER CAPACITY 6 LT PIPE AND PLUNGER Ø=50 CAPACITY 190 ML AUTOMATIC REVERSING CONTROL (FORWARD AND BACK AUTOMATIC) SPLIT-UP NOZZLE WITH START-STOP FLEXIBLE HOSE Ø=20 mm</p> <p>OPTIONALS OPT1 PIPE AND PLUNGER Ø=25 CAPACITY 45 ML OPT2 PIPE AND PLUNGER Ø=40 CAPACITY 120 ML (STANDARD) OPT3 FILLING SYSTEM 1 HOLES Ø 6mm (INTERNAL) OPT4 FILLING SYSTEM 2 HOLES Ø 6mm (INTERNAL) OPT5 FILLING SYSTEM 4 HOLES Ø 6mm (INTERNAL) OPT6 PNEUMATIC (5/2) FOOT VALVE OPT8 ROTARY CUT-OFF NOZZLE DN25</p>

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