

# SAHAR

## Bakery Filling Machine (AK0)



1 Year Warranty



10 Years After Sales Service



Sahar Bldg, No 1709, Shariati Ave, Tehran, Iran



[www.saharmachinery.com](http://www.saharmachinery.com)



[saharmachinery](https://www.instagram.com/saharmachinery)



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- Dual standard nozzle (8mm diameter)
- Capacity of injecting 1200 product per hour (based on injecting volume)
- Possibility of adding two dual nozzle for special product such as croissants (per customer's request)
- Different sizes of nozzle 's set are available for different density material to meet any production requirement
- Injecting dosage of 5gr to 400gr (based on product 's density)
- Uniform injection of nozzles
- The pump switches on automatically as soon as the product is pressed on the nozzle
- Exact and constant dosing injection throughout the injection process
- Interchangeable and washable hopper thanks to the easy opening handles
- Possibility of using different sizes of hoppers for injecting different materials
- Simple and efficient digital adjustment
- Return timing can be adjusted to preventing leakage of material in the hopper
- All parts are completely made in food grade stainless steel 304 (based on food industry standards)
- Using of the reputable european brands of electronic and mechanical equipment



### Specification

hopper Capacity (l)

Dimensions (W×D×H)(cm)

Power (kw)

Weight (kg)

**AKO \***

**6.5**

**42×33×52**

**0.09**

**23**

\* 10 liter hopper is available (per customer's request)