

The **Deco-Mate 3** was created to replace the conventional pastry bag with an almost effortless way of piping icings and frostings on cakes.

Benefits:

- Dramatically eliminates work related injury such as Carpal Tunnel Syndrome
- No bags to fill — No bags to squeeze!
- Full wash down – all food contact parts dishwasher safe
- Tool free, quick cleaning and change-over design

Features:

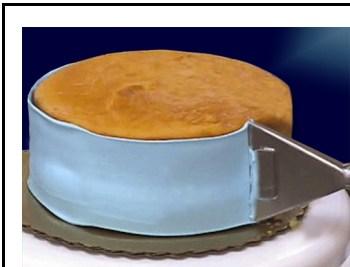
- Stainless steel construction
- Ergonomically designed hand depositing nozzle
- Small footprint

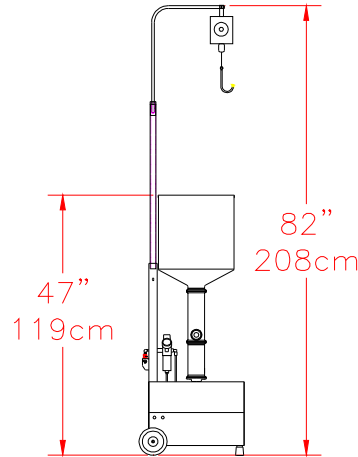
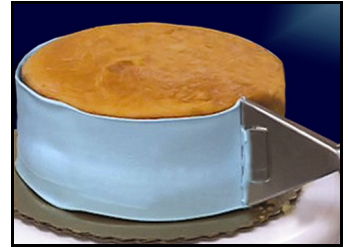
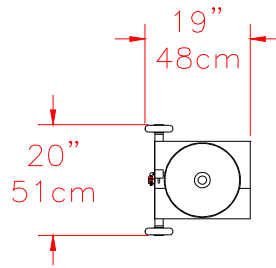
System Includes:

- Hand depositing nozzle
- Hand nozzle balancer
- 10 gallon (38 liter) hopper and follower plate
- 7 small Standard Bakery Tips and 3 large Standard Bakery Tips
- Quick Start Guide and Spare Parts Kit

Deco-Mate

Takes the Squeeze out!





Optional

Border-Mate Kit for Automated Shell Border Decoration

Easily upgrade your Deco-Mate with the Border-Mate attachment and start producing shell borders instantly. Even an entry level operator can start decorating cakes within minutes – and with very little training.

* Other optional attachments are available such as side icing nozzle, injection tips and foot operated deposit switch.







Hand Bordering nozzle



Easy to use controls

Performance Specifications

 <p>Speed Operator Controlled</p>	 <p>Power Air only 4 CFM@ 20-80 PSI 113 liters/minute @ 1.3-5.5 Bar</p>
 <p>Volume Up to 17fl. oz./stroke Up to 502ml/stroke</p>	 <p>Particulate Size Smooth products only (no particulate)</p>

Shipping Information

- Dimensions: 21"x 2"x 38" (53cm x 53cm x 97cm)
- Weight: 90 lbs (41kg)

Note: Equipment quoted is designed to run at the quoted speed and is dependent on operator efficiency, skill, deposit size and product consistency.