

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

Deco-Mate

Takes the Squeeze out!

Benefits:

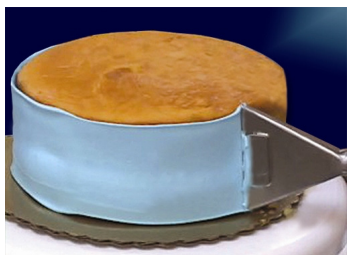
- Dramatically eliminates work related injury such as Carpal Tunnel Syndrome
- No bags to fill — No bags to squeeze!
- Full wash down – all food contact parts dishwasher safe
- Tool free, quick cleaning and change-over design

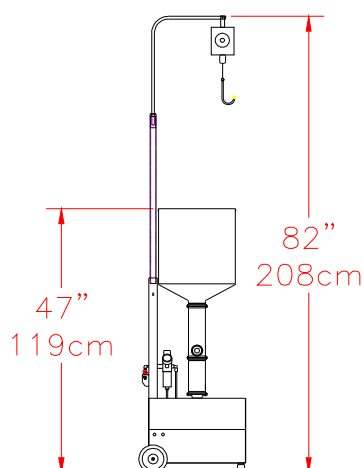
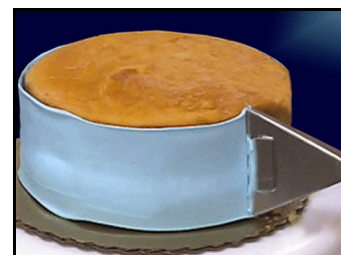
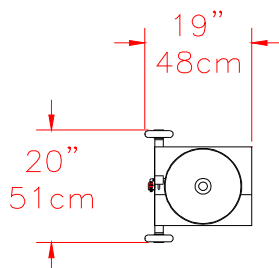
Features:

- 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





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



Speed
Operator Controlled



Power
Air only
4 CFM@ 20-80 PSI
113 liters/minute @ 1.3-5.5 Bar



Volume
Up to 17fl. oz./stroke
Up to 502ml/stroke



Particulate Size
Smooth products only (no particulate)

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.