

13
ABSTRACT

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A machine for the metered pouring of fluid products

The product to be poured, which is typically constituted by an aerated product such as meringue mixture or the like, is admitted to a tank (4) which is kept closed and only partially filled with the product (M) to be poured. A continuous, static, relative aeriform pressure, typically of the order of 0.2-0.3 atmospheres, is maintained in the portion of the tank (4) which is not occupied by the product (M). The product is poured through openings (9) in the lower portion of the tank (4) which are associated with delivery nozzles (10) controlled by obturators (12), preferably of the cylindrical, male type.

The preferred application is for pouring small measured quantities of meringue mixture for making meringues.

(Figure 1).

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