

IMMERSED PISTON DEPOSITOR



Within the range of depositors offered by the Baynflax Cambridge Range is the immersed piston depositor suitable for use fondant, chocolate or seedless jams.

This volumetric depositor has been developed for specific applications where

either the size of deposit is small or the product does not lend itself to the use of conventional techniques.

Typical applications include Bakewell Tart, Cup Cakes and Morning Goods



IMMERSED PISTON DEPOSITOR



The deposit cylinders are fully immersed in the product to be deposited, within a water or oil heated hopper.

Product flows into the cylinder under vacuum, assisted by gravity, and is forced out through a specially designed spring loaded nozzle.

Features:

- single head or multi lane systems
- no seals
- positive cut off no drips or tails.
- accurate deposit weights
- simple weight adjustment
- wide range of scaling weights
- water or oil jacketed product hopper
- pneumatic or mechanical actuation
- no product - no deposit
- mobile framework or cantilever to mount over existing conveyor
- automatic or manual hopper level control
- wide range of conveyor options all stainless steel construction