



LOW LEVEL DEPOSITOR

With a rim height of 1 metre, this machine is very easy to fill. The strong stainless steel interlocked hinged hopper grid allows containers of food to be emptied without effort. The depositor is mounted on nylon castors so as to allow it to be moved to various locations around the bakery. The unit can be operated in conjunction with an existing pie or tart machine, or can be manually operated by means of a foot switch. The machine will deposit any weight to suit your requirements. It will handle any soft filling including those containing large particulates such as fruit or meat, and it will not damage even the most delicate of products. The cut-off is fitted with a nonlubricated filtered air supply to ensure accurate weight with no hang-up or drip.





LOW LEVEL DEPOSITOR SPECIFICATION

- SPEED** Up to 50 cycle 5 per minute on individual portions of soft filling may be achieved. Larger deposits of stiffer mixes may reduce speed to approximately 30 per minute.
- CAPACITY** 0 - 310 g product cylinder and barrel are fitted as standard. Large barrel and piston can be supplied to order.
- HOPPER** Capacity of 110 litres.
- SPARES** Standard spares kits are readily obtainable from our Spares Department.
- CONSTRUCTION** All stainless steel with food quality plastics and any aluminium components hard anodised.
- CONTROLS** Controls are hand adjustable. Deposit weight and speed of operation are easily adjustable with depositor running or at rest. Nozzle height adjustable.
- OPERATION** The depositor can be activated by foot-switch or by signal accepted from existing machine.
- HYGIENE** The depositor readily dismantles for the purpose of hygiene and may be safely hosed. Pistons etc. have quick-release attachments and will dismantle in seconds.
- ACCURACY** 63 mm inlet bore and large throat 'D' valve with positive stop product piston. The depositors are extremely accurate by volume and weight ranges to within ± 1 g are normal.
- TECHNICAL DATA** Compressed air supply 80 psi, 8-12 cfm. Filter with 12 mm filter pressure regulator and lubricator.

OPTIONS

- Larger barrel and piston
- 25 mm diameter AP nozzle
- 50 mm diameter AP nozzle
- 25 mm diameter sealing nozzle
- 38 mm diameter sealing nozzle
- 50 mm diameter sealing nozzle
- Rise and fall heads by application
- Rotary valves by application
- Level control
- Single or Twin Lane

