

MULTI STATION M600, M800

Traditional confectionary gearwheel depositors are used worldwide, and are known for performing very well but with limitations in production speed and type of products. In these applications the UNIFILLER Multi Stations M600 and M800 are the perfect solution to traditional gearwheel confectionary depositors.



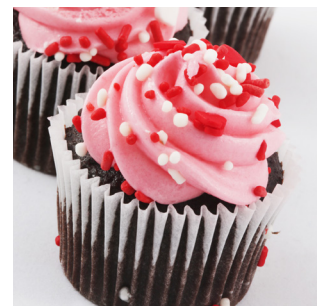
Example picture; Multi Station M600 equipped with accessories

ADVANTAGES:

- High speed production rates
- Accurate individual portion control through each nozzle
- Deposit chunks and particulates without damage
- Gentle portioning

FEATURES:

- Quick changeover design with 6 and 8 port configuration – tool-free in minutes
- Large 42 litres hopper
- Fits all types of pans and trays up to 18" (60 cm) wide
- Optional: 360° Unit for the production of round fillings and twisted cupcake decorations
- Servo driven (electronic) depositor
- Integrated conveyor lift motion
- Programmable touch screen color display with recipes
- Simple operation with fewest adjustments
- Minimal sanitation and maintenance requirements
- Available range of accessories and nozzles



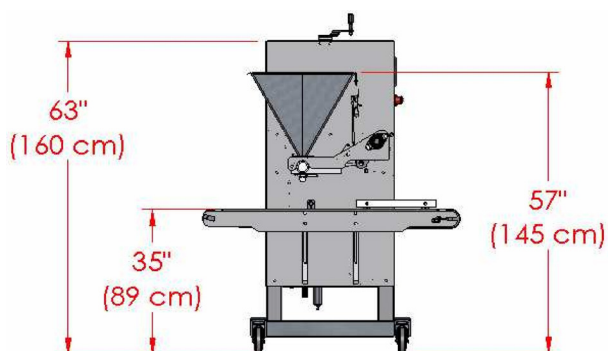
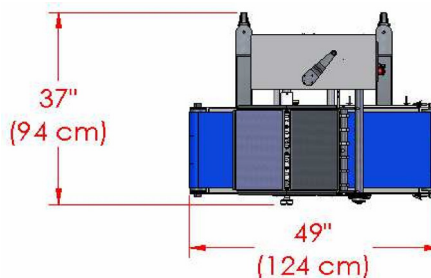
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SYSTEM INCLUDES

- Quick start guide and spare parts kit
- Hopper Safety cover
- Catch tray with scraper

MACHINE SERIES	PRODUCT CYLINDER SIZE	DEPOSIT VOLUME PER CYLINDER	
		MIN	MAX

M600	2" 1.25"	13 ml 5 ml	255 ml 100 ml
M800	1.75" 1.25"	10 ml 5 ml	200 ml 100 ml



SHIPPING INFORMATION

- Dimensions: 155 cm x 99 cm x 188 cm
- Weight: 360 kg



SPEED

- Up to 120 rows (cycles) / min. based on deposit size and product consistency



POWER

- Air: 5 CFM at 80 psi (141.5 litres/min. at 6.9 bar)
- Electrical: 230 V, 10 amp AC



PARTICLE SIZE

- Up to 13 mm cubic soft particulates

CERTIFICATES

