

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.

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
- 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



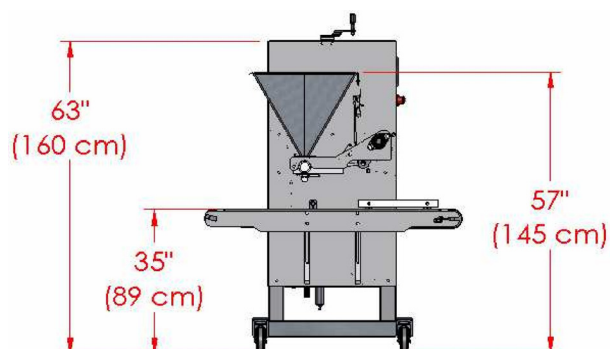
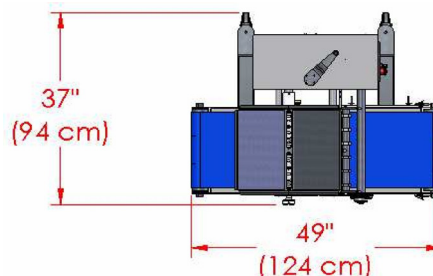
MULTI STATION M600, M800

UNIFILLER™
WE CREATE THE EASY WAY

SYSTEM INCLUDES

- Fully ready system in 6 or 8 across configuration
- Set of outlet nozzles

MACHINE SERIES	PRODUCT CYLINDER SIZE	DEPOSIT VOLUME PER CYLINDER	
		MIN	MAX
M600	2"	0.4 oz / 13 ml	8.6 oz / 255 ml
	1.25"	0.2 oz / 5 ml	3.4 oz / 100 ml
M800	1.75"	0.3 oz / 10 ml	6.8 oz / 200 ml
	1.25"	0.3 oz / 5 ml	3.4 oz / 100 ml



SHIPPING INFORMATION

- Dimensions: 148 cm x 104 cm x 160 cm
- Weight: 325 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 19 mm cubic soft particulates

CERTIFICATES

