MULTI PISTON DEPOSITOR

Our Multi is the world's most versatile system for batter depositing, multi-lane single serve desserts, continuous fill over pastry lines and injection. It can be fitted with a full range of interchangeable Unifiller nozzles to suit your specific requirements. The Multi is designed to work over conveyors for automatic filling of pans, shells and many other applications.



Example picture; machine equipped with accessories

ADVANTAGES:

- Tool-free adjustable nozzle centers
- Deposit into single cavities, round pans and sheet pans up to 207 ml per nozzle/deposit
- Drip free, accurate nozzles
- Can be fitted with many depositing nozzle options

FEATURES:

- 4 to 8 across portioning
- Quick release components for thorough sanitation
- Heavy duty stainless steel construction with 13 cm castors for durability
- Quick product changeover
- 60 litres hopper
- Optional heated hopper, PLC control (for recipe storage) and conveyor line integration









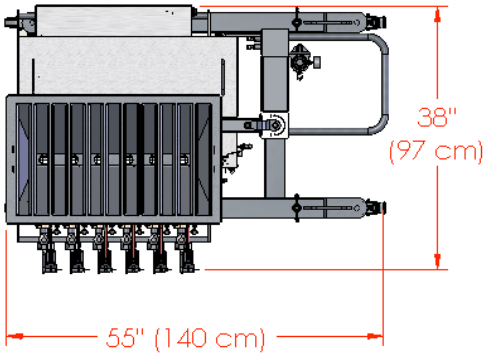
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UNIFILLER EUROPE

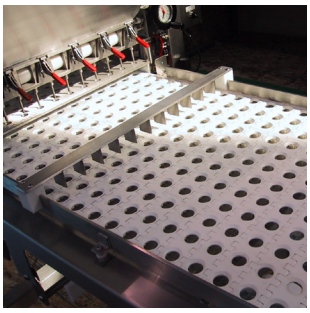
SYSTEM INCLUDES

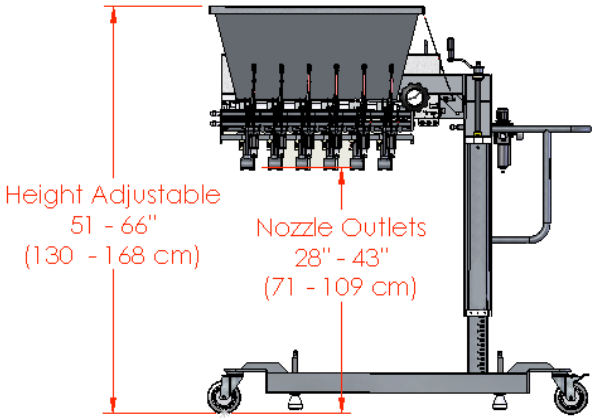
- Height adjustable cantilever stand
- Selectable dive action nozzle bridge
- Quick start guide and spare parts kit

CYLINDER-SIZE	CONFIGURATION	DEPOSITVOLUME MIN	MAX
1.75"	Standard	30 ml	195 ml
1.125"/1.75"	With removable bore	10 ml	195 ml
1.125"	For small portions	12 ml	82 ml
2.125"	For large portions	60 ml	292 ml









SHIPPING INFORMATION

- Dimensions: 146 cm x 104 cm x 183 cm
- Weight: 360 kg

SPEED

- Up to 75 cycles / min. based on 20% deposit volume and product consistency

POWER

- Air: 5 CFM at 80 psi (141.5 litres/min. at 5.5 bar)

PARTICLE SIZE

- Up to 13 mm cubic soft particulates

CERTIFICATES

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