

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

Multi Station M600, M800

Electronic Multi Piston Depositing System.

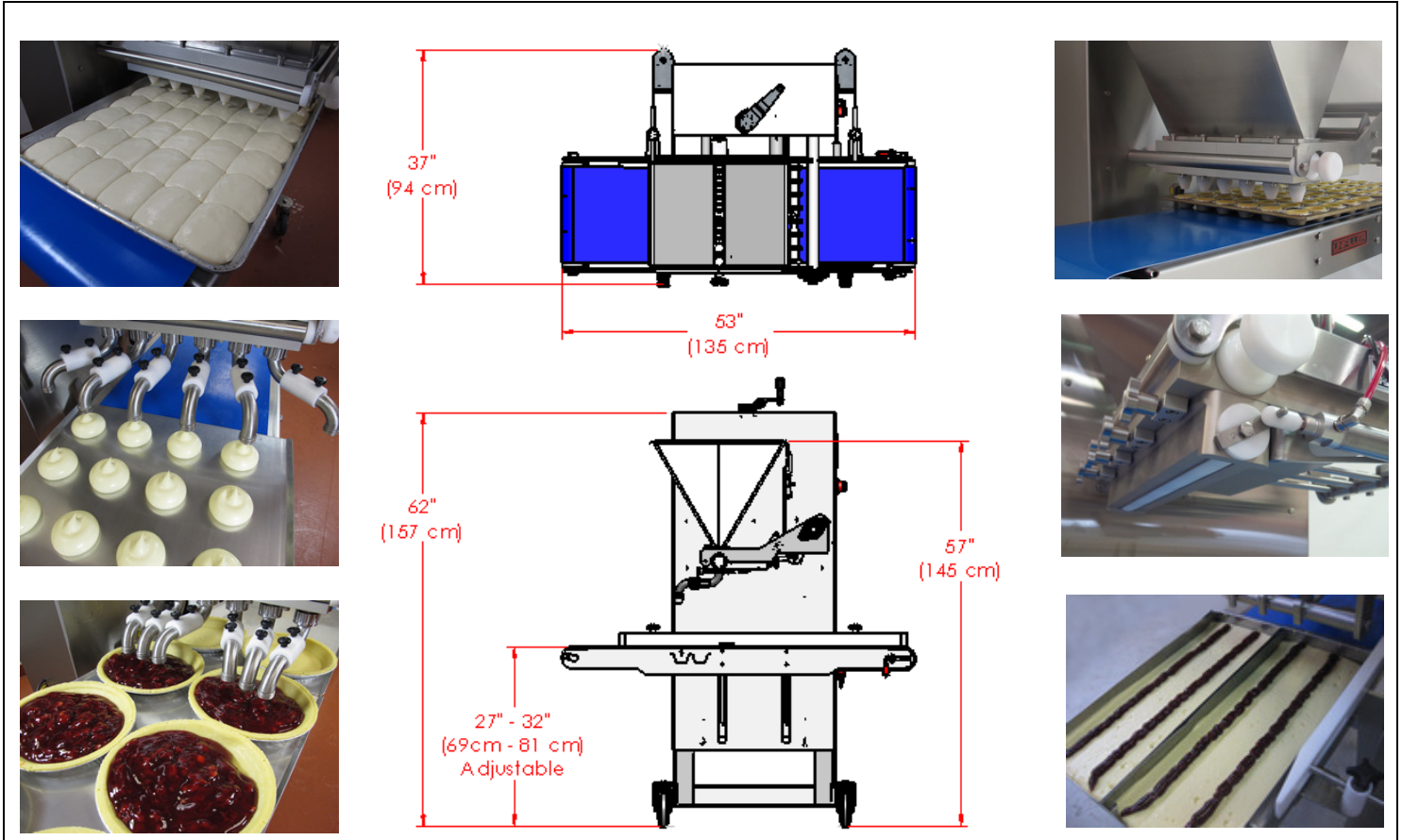
Benefits:

- High speed production rates
- Accurate individual portion control through each nozzle
- Smaller minimum portions than pneumatic depositors
- Deposit chunks and particulate without damage
- Gentle portioning with less damage on fragile, delicate products

Features:

- Quick change design 6 and 8 port configurations – tool free in minutes
- Large hopper 11 US gal (42 liter)
- Fits all types of pans and trays up to 18" (46 cm) wide
- Servo driven (electronic) depositor
- Integrated conveyor lift motion
- Programmable touch screen color display with recipes.
- 5 selectable deposit modes
- Simple operation with fewest adjustments
- Minimal sanitation and maintenance requirements





Deposit Volume





Machine Series	Product Cylinder	DEPOSIT VOLUME PER CYLINDER (fl oz)			
		Min. (5%)		Max	
M600	2" (5 cm)	0.4 oz	(13 ml)	8.7 oz	(255 ml)
M800	1.75" (4.5 cm)	0.3 oz	(10 ml)	6.7 oz	(200 ml)
Small Bore Pistons	1.25" (3.2 cm)	0.2 oz	(5 ml)	3.4 oz	(100 ml)

Shipping Information

Dimensions: L:61" x W:39" x H:74" (155 cm x 99 cm x 188 cm)

Weight: 650 lbs (295 kg)

Performance Specifications

 <p>Speed Up to 120 cycles / min based on 20% volume and product consistency.</p>	 <p>Power Air: 4 CFM @ 80PSI (141.5 liter /min @ 6.9 Bar) Electric: 220 VAC, Single Phase, 15 A, 50-60 Hz</p>
 <p>Volume As per deposit volumes shown in the table above.</p>	 <p>Chunk / Particle Size Up to 1/2" (13mm) of soft fruit type fillings.</p>

Note: Equipment quoted is designed to run at the quoted speed and is dependent on operator efficiency, skill, deposit size and product consistency.

Product Configuration

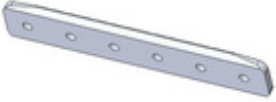

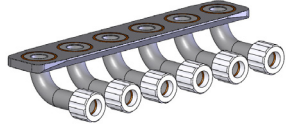

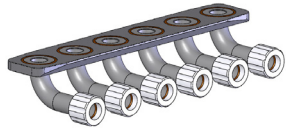

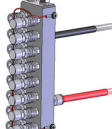

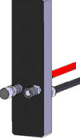
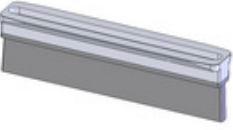
Product Cylinder Block Kits

Hot kits for product temperatures of 140 – 180 dg F

Base Multi Station

Type
Multi Station NA
Multi Station EU
Multi Station AU / NZ

Std	Hot	Hopper Plug Kit	Size
			M 600 Standard (2" bore)
			M 600 Small Deposit (1.25" bore)
			M 800 Standard (1.75" bore)
			M 800 Small Deposit (1.25" bore)

	Nozzle Setup	Nozzle Adapter and Fixed (Direct from Block) Nozzles	Adjustable Nozzle	Air Distribution Manifold
<input type="checkbox"/>	Direct from Block Nozzle Plate		Not Applicable	Not Applicable
<input type="checkbox"/>	Fixed Spout Nozzles with Tip Adapters		Not Applicable	Not Applicable
<input type="checkbox"/>	Telescopic S-Bend Nozzles			Not Applicable
<input type="checkbox"/>	Drip Free Nozzle			
<input type="checkbox"/>	Rotary Manifold Nozzle		Not Applicable	
<input type="checkbox"/>	Spreader Nozzle		Not Applicable	Not Applicable

Notes