

Placing and tamping graham and similar crumbs consistently into your cheesecake pans and aluminum foils can be a labor intensive and inconsistent task.

To make this task more efficient and more consistent, **UNIFILLER** offers the Cheesecake crumb spin station.

Unifiller Systems is the world leader in fully automated cheesecake production system. The manual cheesecake crumb spin station uses the same proven components.

Benefits:

- Fast, consistent spinning of crumbs
- Available tooling for spinning crumbs bottom only or also up the sides
- High speed production rates
- Ability to work with cheesecake pans as well as aluminum foils
- Tool free, quick tooling change in 1 – 2 minutes
- Compatible with cheesecake pans from 5" – 10" diameters
- Ability to incorporate module into an automated cheesecake line in the future

Features:

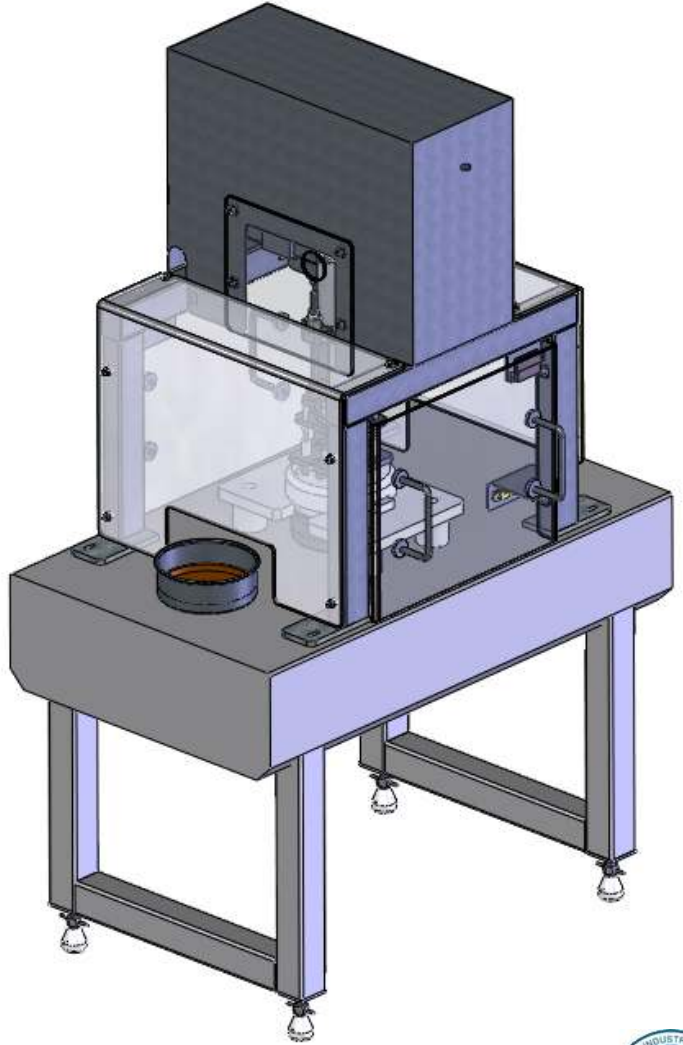
- Solid stainless steel production system
- Simple operation with fewest adjustments
- Minimal sanitation and maintenance requirements

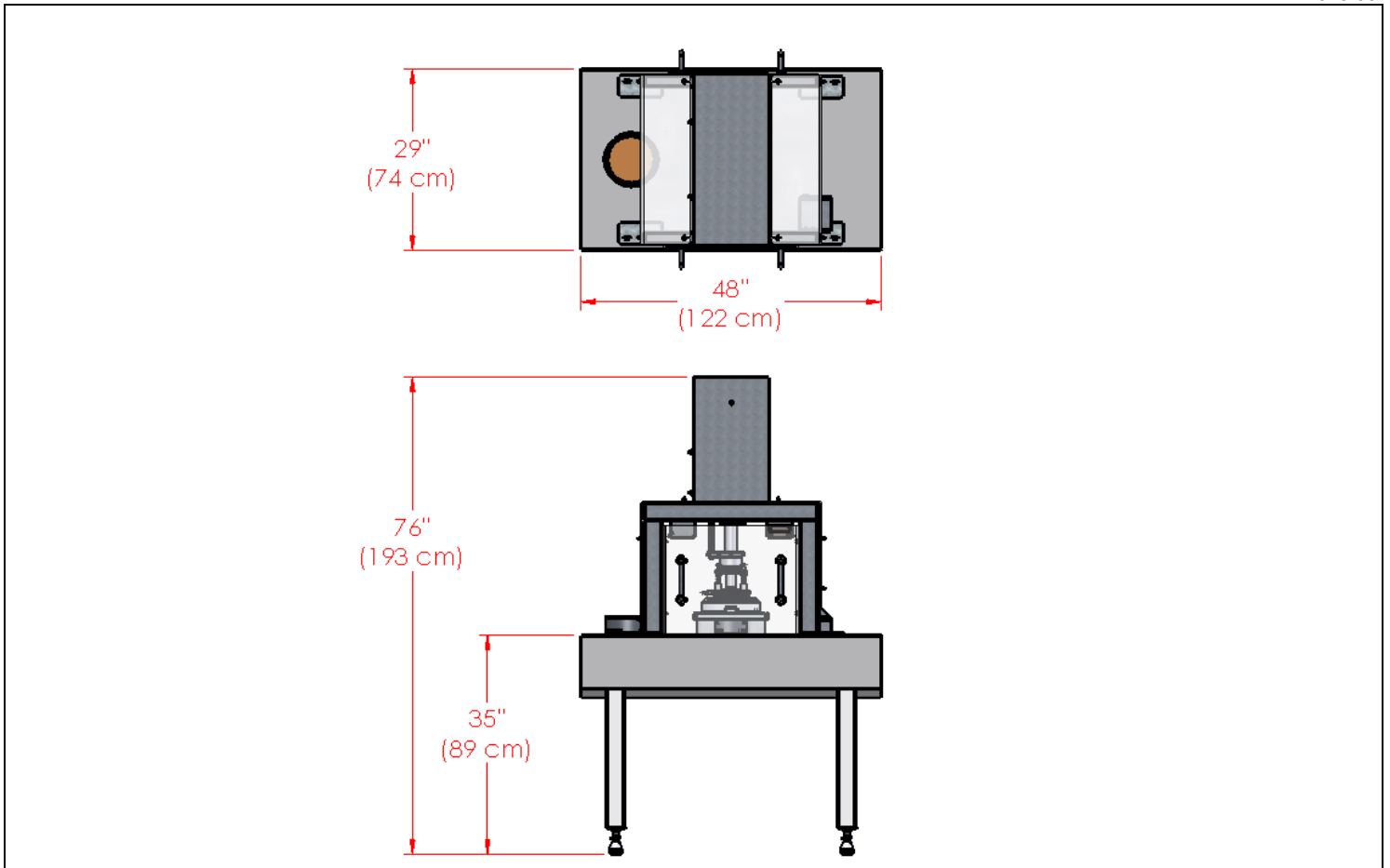
System includes:

- One set of quick change tooling
- Optional "bell" mechanism and tooling for foil pans

Manual Cheesecake and Pie Shell Crumb Spin Station

Tamp and spin crumbs efficiently into your pans and aluminum foils





Shipping Information

Dimensions:

40" x 55" x 85"

(101 cm x 140 cm x 216 cm)

Weight:

375 lbs (170kg)

Performance Specifications



Speed

Up to **20 cycles / min** based on deposit size, product consistency and operator efficiency.



Power

Air:

4 CFM @ 80PSI (113 liter /min @ 6.9 Bar)

Electric:

220 V AC, Single Phase 10 A



Pan Sizes

5" = 10"



Crumb Compatibility

Most types of Graham, Oreo and similar crumbs that are typically tamped into pans and foils.

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