

STRIP DEPOSITOR

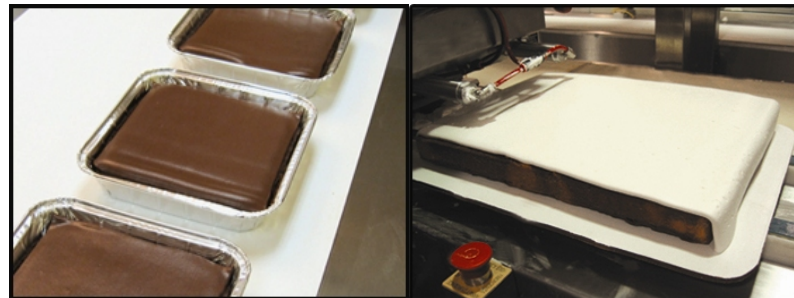
Automated Strip Depositing Rev 005

Unifiller Systems is pleased to offer the computer-controlled *Strip Depositor* to our line of cake production equipment.

The *Strip Depositor* is designed to lay a sheet of icing or various other smooth products (no particulates) into trays or on to your products automatically...with a clean start and cutoff.

System Includes

- C-Frame, height-adjustable stand to fit your conveyor (optionally available with mounting directly on conveyor).
- Infinitely adjustable deposit length with clean cut-off.
- Built-in Photo Sensor for immediate deposit automation.
- Continuous Depositing (no maximum deposit size like volumetric depositors).
- Consistent even, rectangular deposits with corner-to-corner coverage and clean, straight edges at the front and back.
- Maximum deposit width 18" (457mm). Tooling available for single deposit strip or multiple, parallel strips.
- Built-in Stirrer ensures smooth products and deposits without air pockets.
- User-friendly computer control system with touch screen permits consistent results with any operators.
- Computer memory storage holds up to 20 custom recipes.
- Interlocked safety guards for operator safety.
- Advantageous over a piston depositor as the icing is even at both ends.
- Depositor Locating Bracket.



Performance Specifications



Maximum Deposit Speed
Variable based on product



Power Requirements
Electric: 110 volt, 15 amp single phase
Pneumatic: 4 cfm @ 80psi (5.5 bar)



Deposit Width
Adjustable from ½” to 18” in single or multiple strips. (13mm to 457mm)



Deposit Thickness
3/16” – 1/2” (4.8mm – 13mm)

Note: Equipment quoted is designed to run at the speeds given, but is dependent on operator efficiency and skill, as well as deposit size and product consistency.

Physical Dimensions

Height:	72 inches	1829 mm
Length:	52 inches	1321 mm
Width:	30 inches	762 mm

Shipping Information

Dimensions: 55” x 33” x 75” (140cm x 84cm x 190cm)
Weight: 400lbs (181kg)



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