

The Unifiller Syrup Sprayer automatically sprays portion controlled liquid syrup onto cake layers.

Syrup Spray Module

Moisture and flavor create the best cake layers

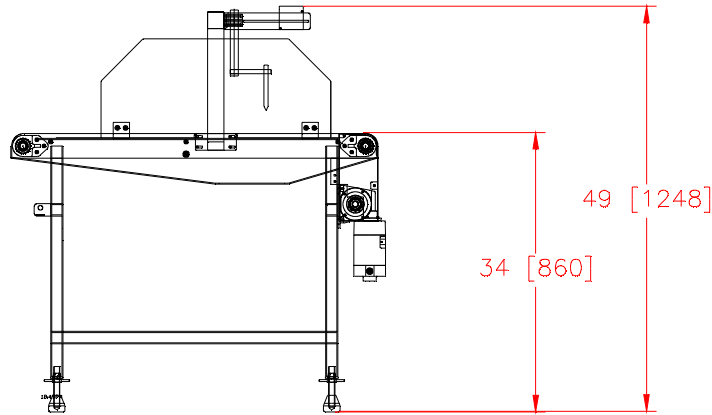
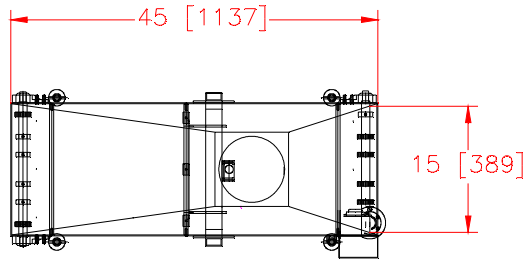
Benefits:

- Targeted, automatic syrup spray application
- Accurate portion control
- Even syrup distribution
- Less syrup usage
- Easy to clean — less equipment and facility sanitation required

Features:

- All stainless steel food grade construction
- 45" conveyor food grade conveyor belt with ability to carry products from small up to 12" cakes
- Adjustable side guide rails
- Integrated outfeed carry-over roll for transferring small products to next process
- Splash shields
- Stainless steel catch tray with support for overspray container
- Sanitary pumping system with 5 US gal (19 liter) quick change product tank
- Airless spray nozzle with two interchangeable nozzle tips
- NEMA 4X stainless steel enclosed control system
- Conveyor modes: Continuous and Stop-and-Go
- Optical top down photo sensor





Performance Specifications:



Speed: Up to 700 cakes per hour single lane



Power:
Air: 1 CFM @ 80 P.S.I

Electrical: 110 VAC or 220 VAC, single Phase (non GFI)



Volume:
Up to 0.5 gallons (1.9 liters) per minute

Cake Sizes

Round Cakes: 3-12" (76mm-304mm)
Rectangular: up to 14" wide (35 cm)

Shipping Information

Dimensions:

48" x 32" x 54" (122 cm x 81 cm x 137 cm)

Weight:

320 lbs. (145 kg)

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

Unifiller Systems North America and International

Head Office Canada
Phone: (604) 940-2233
Email: info@unifiller.com
Website: www.unifiller.com

Unifiller Systems UK Ltd.

United Kingdom
Phone: 01604 499846
Email: uk@unifiller.com
Website: www.unifiller.com

Unifiller Systems Europe GmbH

Germany
Phone: +49 7621 583 6310
Email: info@unifiller-europe.com
Website: www.unifiller-europe.com