

Our **Multi** is the world's most versatile system for depositing sauces, fillings 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.

MULTI

Automated Multi-Lane Depositing

M6 model shown here.

Benefits

- Tool-free adjustable nozzle centers
- Deposit into single cavities, round pans and sheet pans
- Drip free, accurate nozzles
- Can be fitted with many depositing nozzle options

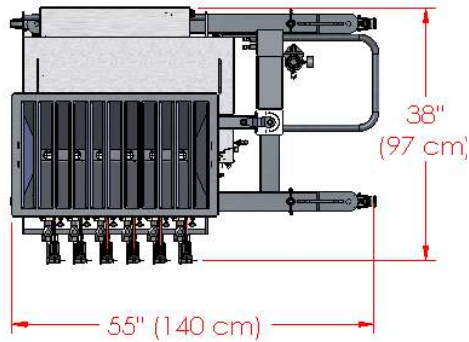
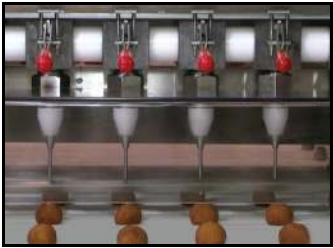
Features:

- 4 to 8 across portioning
- Quick Release components for thorough sanitation
- Heavy duty stainless steel construction with 5" (12.7 cm) castors for durability
- Quick product changeover
- 60-liter (16 gallon) hopper
- Optional Heated hopper, PLC control (recipe storage) and conveyor line integration

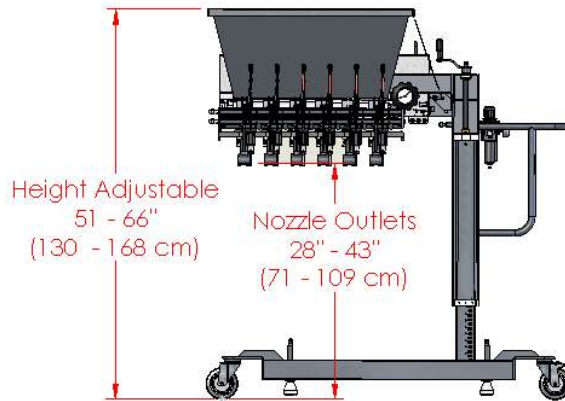
System Includes:

- Height adjustable cantilever stand
- Diving and fixed nozzle bridge









Manual Fill



Product Cylinder Size	Configuration	DEPOSIT VOLUME (fl oz)			
		Min		Max	
1.750"	Standard	1.5 oz	(45 ml)	6.7 oz	(197 ml)
1.125" / 1.750"	With removable Bore Reducers	0.3 oz	(10 ml)	6.7 oz	(197 ml)
1.125"	Small Portion Product Cylinders	0.3 oz	(10 ml)	2.8 oz	(82 ml)
2.125"	Large Portion Product Cylinders (M4 only)	2 oz	(60 ml)	9.9 oz	(292 ml)

Performance Specifications:

 <p>Speed Up to 40 cycles/ min. Based on deposit size and product consistency.</p>	 <p>Power Air: 5 CFM @ 80PSI 141.5 liter /min @ 6.9 Bar.</p>
 <p>Deposit Range As per deposit volumes shown in the table above.</p>	 <p>Particle Size Up to 1/2" (13mm) of soft fruit type fillings.</p>

Shipping Information

- Dimensions: 47" x 31" x 64" (119cm x 78cm x 162cm)
- Weight: 600 lbs (272 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.



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