## UNIFILLER

# XL DEPOSITOR

## Heavy Duty Depositing Rev 005

If you need a machine that can handle heavy duty bulk depositing, then the Unifiller XL is your answer. The main function of the XL is to accommodate large volume deposits of cake batter, cheesecake mixture, fruit pie fillings and other soft mixes of up to 9 lbs (4kg) per single shot without damaging the product.

#### **System Includes**

- XL Depositor unit to deposit a weight range of between 1 to 9 lbs. (.45 to 4kg) of product shot
- 6" Cylinder & Piston
- All stainless steel construction frame with 4 inch locking swivel casters
- Foot operated starter switch (press to get one or hold for multiple shots)
- Standard fixed height outlet pipe, or made custom to suit specific requirements at an extra charge
- XL PC nozzle
- Extra large 140 quart (35 gallon) (132 L) hopper

#### **Common Applications**

- Batter for sponge cakes, cheesecake, brownies, loafs,
- Fruit filling for pies
- Icings, frostings & toppings
- Jams & jellies
- Creams, custards & mousse
- Anything that can be squeezed through a pastry bag!



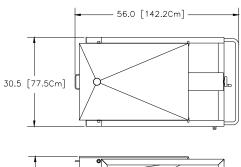


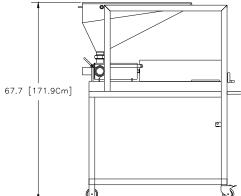




#### **Product Cylinder**

CYLINDER	DEPOSIT VOLUME (fl oz)			
SIZE	Min		Max	
6"	15 oz	444 ml	150.2 oz	4442 ml
5"	10.3 oz	306 ml	103.4 oz	3059 ml
Bore	DEPOSIT VOLUME (fl oz)			
Reducer Kit	8 oz	106ml	36oz	1064ml
for use with				
6" Cylinder				
Reduces 6"				
to 3"				





#### **Shipping Information**

Dimensions: 59" x 35" x 75" (150cm x 89cm x 191cm)

Weight: 500 lbs ( 227 kg)

### **Performance Specifications**



Speed
Up to 3000 deposits / hr



*Volume* 10.3 oz to 150.2 oz 106ml to 4442ml



Power Air only 6CFM@ 80 PSI 5.5 Bar @ 170 liters/min



Particle Size
Up to 1" cube
25mm

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.