Auto Bakery Tray Depositor



Key Features:

- Six stainless steel filling heads with individual flow controls
- Tool less sanitary stainless steel manifold
- Easy to operate micro processor controller with job memory
- Positive displacement pump
- Easy clean pinch valves
- · Quick exchange sanitary manifold
- Fiber optic activation
- Stainless steel nozzles and food grade tubing
- Adjustable to multiple tray sizes

Options:

- Additional filling heads
- Gravity or pressurized tank
- Heated package for molten product filling
- Mobile pump cart
- Casters



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Automatic Tray Depositor

The **Automatic Bakery Tray Depositor** utilize Accutek Packagings timed flow volumetric filling principle to automatically deposit creams and batters at speeds of up to 100 doses per minute. Minimal contact parts (hose, pump, and tank) make the Automatic Bakery Tray Depositor ideal for sanitary filling of food and specialty products. The speed and ease of use make these fillers the perfect machines for medium speed depositing operations.







1 Fill speed is dependent on: Operator, container dimensions, and product characteristics.

Dimensions:

Length: 60" (83.8 cm) Depth: 37.5" (10.1 cm) Height: 51.5" (33 cm)

Weight:

Approx. ~192 lbs. (20.4 kg)

Speed:

Up to 100 doses per minute¹

Dose Size:

1oz - 16oz (30mL - 475mL)

Electrical:

110 VAC or 220/240 VAC Single Phase, 20 Amp

Air Requirements:

80 PSI @ 1 CFM

Heated Product: YES²

Particulates: YES² (up to 1/8")



² Optional components or addons may be required depending on product specifications.