SA Bakery Tray Depositor

Semi-Automatic 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
- Easy to clean pinch valves
- Quick exchange sanitary manifold
- Easy slide out tray
- Stainless steel nozzles and food grade tubing

Options:

- Additional filling heads
- Stainless steel washdown table
- Stainless steel hopper
- Gravity or pressurized tank
- Heated package for molten product filling
- Mobile pump cart
- Table casters





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The Semi-Automatic Bakery Tray Depositor utilize Accuteks timed flow volumetric filling principle to automatically deposit creams, batters, or dough mixes. Minimal contact parts (hose, pump, and tank/hopper) make the SA Bakery Tray Depositor ideal for sanitary filling of food and specialty products. These machines feature six filling nozzles that can be individually adjusted and even turn on or off depending on the project needs. The speed and ease of use make these fillers the ideal machines for low to medium speed depositing operations.







Dimensions:

Length: 24" (61 cm)
Depth: 49" (124.5 cm)
Height: 26" (66 cm)

Weight:

Approx. ~150 lbs. (68 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")

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

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

