

The Unifiller **Mini Depositor** is the modern solution for your dough depositing and extruding needs. It is built to do a wide range of products such as cookies, bars, stiff batters and pie dough. The feed auger is specially designed to be gentle on your product.

Basic Mini Depositor

Mobile and Versatile Dough Depositor

Benefits:

- **Easy to Clean** (only 4 parts)
- Portion control
- Cuts through inclusions – **BIG CHUNKS!**
- Produce up to 3600 deposits per hour
- Versatile - handles stiff batters and dough's that contain particulates (nuts, chocolate chunks, raisins or flavored chips)
- No heat transfer – no smearing and gentle on dough due to our single pitch auger drive

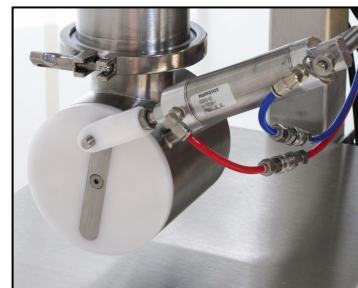
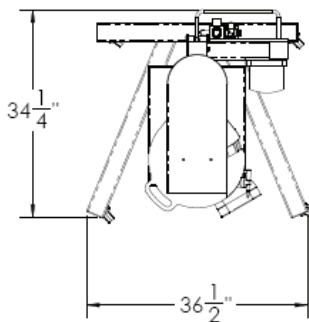
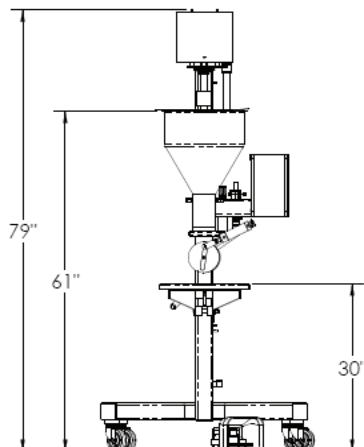
Features:

- Simple and user friendly controls (only 2 adjustments)
- Rotary cutoff valve with various sizes of dies insets available
- Hopper capacity — 35lb / 15.5kg
- Stainless steel mobile "C" frame
- Foot pedal deposit switch
- Height adjustable Stainless Steel table
- Single pitch auger
- Tool free design

Suggested Products:

- Gourmet Cookies
- Pie Dough
- Tart Dough
- Short Crust Dough
- Scones (round)
- Biscuit (round)
- Fudge Brownie Batter
- Gluten Free Dough





Performance Specifications:



Deposit Speed

Up to 60 cuts per minute, 3600 pieces per hour.



Power Requirement

Electric: 240 volt, 15 amp single phase
Pneumatic: 4 cfm @ 80psi (5.5 bar)



Deposit Width

Round : from 1/2 " to 3"

Equipment Dimensions		
Height:	79"	200cm
Width:	36.5"	92.7cm
Length:	34.5"	87.5cm

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

Shipping Information:

- Dimensions : 83" x 37" x 39" (211cm x 92cm x 152cm) Weight: 350 lbs (168kg)