

The Unifiller Depositor is the modern solution for dough depositing and extruding. It is designed to provide maximum efficiency and safety through our robust and strong design. The Depositor is built to do a wide range of products such as cookies, bars, and fudge brownie dough.

## Dopositor

Unique Roller and Cutting Technology

### Benefits:

- Cuts through inclusions – BIG CHUNKS!
- Produce up to 60 cuts per minute (14,400 pieces per hour with a 4 across die)
- Gentle action roller design is easy on product. What goes in is what comes out (no auger = no heat transfer)
- Easy to clean – open design for complete sanitation and allergen removal
- Easily handles stiff batters that contain particulates (nuts, chocolate chunks, raisins or flavored chips) such as chunky cookies, fudge brownie batter
- Deposit direct onto belt or sheet pans

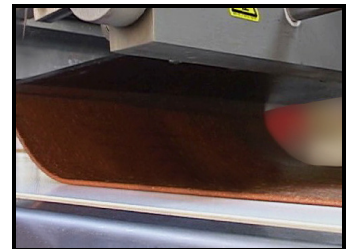
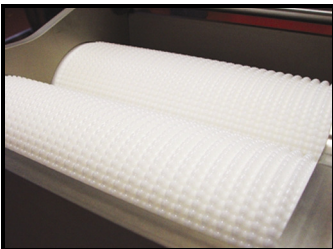
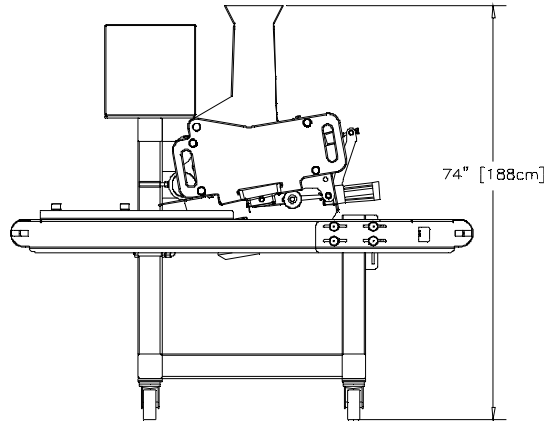
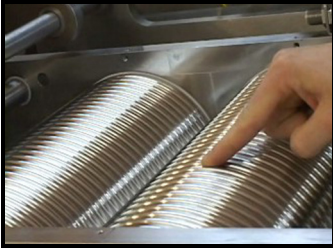
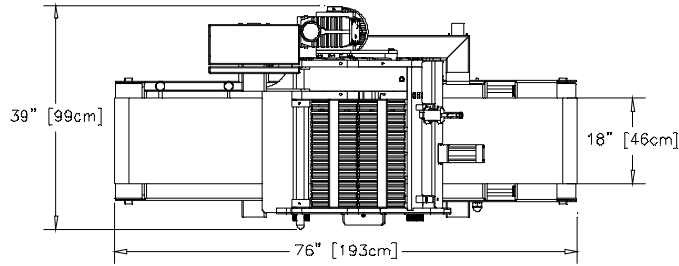
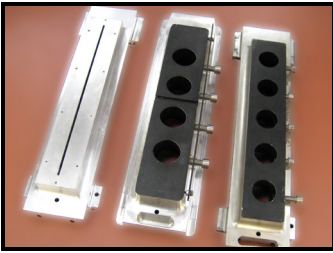
### Features:

- Built in pan sensor
- Self scraping (removable) rollers – maintains clean roller grooves for smooth operation
- User friendly control interface
- Hopper capacity – 240 lbs (108 kg)

### System Includes:

- Supplied with choice of titanium blade or wire cut-off
- 18" Plastic food grade rollers
- One extrusion die with backstop (optional dies available)
- Includes integrated 76" (190 cm) flat bed conveyor with 18" (45 cm) wide belt





## Shipping Dimensions

- Dimensions: L:52" x W:48" x H:72" (130 cm x 120 cm x 180 cm)
- Weight: 1500 lbs (680 kg)

## Performance Specifications:



### Deposit Speed

Up to 60 cuts per minute. 14,400 pieces per hour with a four across die



### Deposit Width

Maximum: to accommodate 18" (457mm) wide sheet pan  
Maximum port size 3" (76mm) diameter.



### Power Requirements

**Electric:** 240 volt, 15 amp single phase

**Pneumatic:** 4 cfm @ 80psi (5.5 bar)

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