

Multi Depositor



Description

The Bakon Multi-Depositor is a versatile, manual depositing machine. It is operated by positioning the baking trays under different depositing heads or by using the hand-held depositing gun.

This machine is suitable for depositing many products such as marmalade, cream, muffin and biscuit batters, meat fillings, mousses and even fruit fillings. The volume and weight of the deposit can be controlled on a variable setting.

Features

- Easy to clean
- Made from stainless steel and other non-rusting materials qualified for the use in the food processing industry
- Choice of different cylinders, injection needles and depositing heads
- Available in table top, on a mobile frame or height adjustable frame

Machine Reference

Reference	Model
FG321	Table top multi depositor
FG321	Multi depositor with a mobile frame
FG321	Multi depositor with height adjustable frame

Options

Choice of different:

- Cylinders
- Injection needles
- Depositing heads

Dimensions:

Depositing volume: 40cc to 170cc or
100cc to 425cc or
425cc to 1100cc
Pressure: 6 bar

Capacity:

Cake batters: max. 40 strokes / min.
Fillings: max. 60 strokes / min.



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