

CAKE DECORATION MACHINE

Cake-O-Matic can deposit batter, middle fill layers with icing, and quickly finish the tops and sides of cakes with pre-determined amounts of icing. In addition to its cake production abilities, the Cake-O-Matic can be easily fitted with a wide array of our depositing nozzles and accessories, making it the most versatile piece of bakery equipment you will own.



TRANSFER PUMP & CAKE DEPOSITING MACHINE

We can help you streamline your production operations by providing solutions for achieving higher output, greater weight accuracy and better product integrity with an extensive range of single piston depositors, transfer pumps, multiple head units and fully and semi-automated production systems.

Cake-O-Matic 1000i

<i>Speed</i>	Up to 8400 deposits/hr (depends on deposit size & consistency) Up to 420 cakes/hr when icing cake
<i>Power</i>	Air: 4 CFM@80 psi 113 liters/min@5.5 bar Electrical: 220V AC single phase
<i>Volume</i>	0.3 to 36 oz (9 ml to 1064ml)
<i>Particle Size</i>	up to 3/4" cubic [19mm] soft particulate when used with a PC Nozzle (consult your sales rep)

DEPOSITING MACHINE

The Universal-1000i FS is the industry's most versatile depositing system. It can be used for clean depositing of batters, chunky fillings, sauces and even delicate mousse fillings. This depositor can also be fitted with a wide variety of attachments including depositing heads and hand-held nozzles.

Benefits:

- Speed and portion accuracy
- Full wash down – all food contact parts dishwasher safe
- Tool free, quick cleaning and change-over design
- Large deposit range – 1/2 oz(14ml) – 36oz (1064ml)



Universal-1000i

<i>Speed</i>	Up to 140 cycles per minute
	Based on deposit volume & product consistency
<i>Power</i>	Air: 4 CFM@ 80 psi, 113 liters/minute @ 5.5 bar
<i>Volume</i>	0.5 - 36 oz (9ml - 1060ml)
<i>Particle Size</i>	Up to 3/4" cube (19mm)

DEPOSITOR

The iSpot depositor allows you to draw and portion smooth products (without particles) directly from a bowl or pail.

- Quick and accurate deposits
- Draw product direct from a bowl or pail
- Quick product change over and cleanup



iSpot

<i>Speed</i>	Up to 100 deposits/min (6000 deposits/hr) based on portion size and product consistency
<i>Power</i>	3-5CFM@80PSI, 84 Liters @ 5.5 Bar

DEPOSITORS

The PRO 2000i is a heavy duty depositor capable of large volume deposits for cheesecake batter, muffin batter, mousse, cake batter, fruit pie fillings and so much more.

- Large deposit range from 1.3oz to 93 oz (40ml to 2750ml)
- Handles chunky to aerated products
- Ability to deposit extra large chunks
- Accurate portion control
- Full wash down and quick product change-over
- Tool-free design



Pro 2000i

<i>Speed</i>	Up to 110 deposits/min Based on deposit size and product consistency
<i>Power</i>	Air: 6 CFM @ 80 psi, 170 liters/minute @ 5.5 bar
<i>Volume</i>	1.3 - 93 oz (40ml - 2750ml)
<i>Particle Size</i>	A cube measuring up to 1.5" (38mm) on all sides

TRANSFER PUMP

The Hopper Topper MAX will help keep your production flowing smoothly – 24/7. With our gentle pumping technology, your product will be quickly transferred without sacrificing quality.

Benefits:

- High volume product transfer for delicate and chunky products
- Pump designed to simulate hand scooping (gentle on your product)
- Ergonomic Power Lift allows operator to change bowls with no lifting
- Tool free disassembly for quick and easy clean-up
- Ability to transfer products from large mixing bowls and drums
- Versatility – fits most mixing bowls from 60-340 quarts



Hopper Topper MAX

<i>Speed</i>	Standard: variable speed up to a maximum 50 cycles per minute or 70 cycles per minute without flow control
<i>Power</i>	Air: 4-12 CFM @ 80psi (115-340 liters/min @ 5.5 Bar) Electric: 220 VAC, 1amp, single phase, 50Hz
<i>Volume</i>	16 to 21 US (60 to 79 liters) gallons/min
<i>Particle Size</i>	Up to 1" (25mm) cube soft fruit or similar

DEPOSITING MACHINE

BABYDROP COOKIE DEPOSITOR

The BabyDrop Cookie Depositor has been designed to be one of the most compact, versatile dropping machine available today. With an intuitive, easy-to-use touch screen control panel and a 200 recipe memory capacity the BabyDrop is capable of producing up to 120 trays of consistent, high quality cookies per hour.



For cookies



For macarons

BabyDrop 400

BabyDrop MAXX 400

Dimensions (AxBxH) (mm)	970x725x685	970x725x685
Tray dimensions (mm)	400 x 600	400 x 600
Max strike (mm)	55	55
Weight (kg)	135	150
Hopper capacity (L)		
Roller head	21	21
Pump head	19	19
Power supply(V)	230V/1ph/50/60Hz	230V/1ph/50/60Hz

