

24" Uni-Dopositor

**New Ultimate Servo High Volume Depositor & Extruder
For Chunky Cookies, Fudge Brownies, Gluten-free Dough**

KEY BENEFITS/ FEATURES AT A GLANCE!

- Maximum efficiency & safety
- Save on rising labor costs through semi-automation
 - Maintain product integrity
- Accurate & quick dough portioning



SPECIFICATIONS


Up to **120 cuts** per min.
w/ servo cutting mechanism


Easily handle **stiff batters** that
contains a wide variety of chunks/
particulates (nuts, chocolate
chunks, raisins, etc.)


Electrical: 220V/ 1 pH/ 50Hz
Fully electric/ no pneumatic