

Best Solution for Chinese New Year steam cake production

Depositor + Transfer pump

Universal 1000i depositing machine

- Max depositing volume 1000 ml per portion
- Average 6-8 portions per minute depends on required volume per deposit
- Various attachment available for assorted cake batter

Hopper Topper Max transfer pump system

- Ball valve for cake batter with particles less than 10x10x10 mm cube or strip
- Flapper valve for cake batter with large cube or strip

Advantages:

- Simple operation - no skillful workers needed
- Fast and efficient and accurate portion control
- Maintain top hygiene level of food product
- Maximize work safety in handling hot batter – prevent injuries and hurt to operators



We can arrange the demo machine for tryout test in your factory, please contact us.