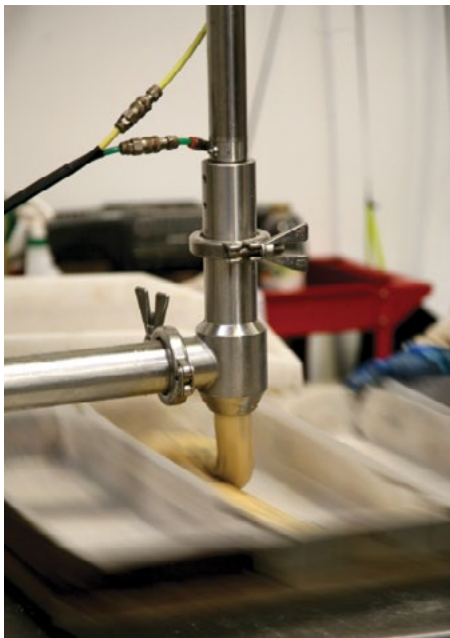


CAKE-O-MATIC

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.



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)

UNIVERSAL 1000i FS



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)

iSPOT 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

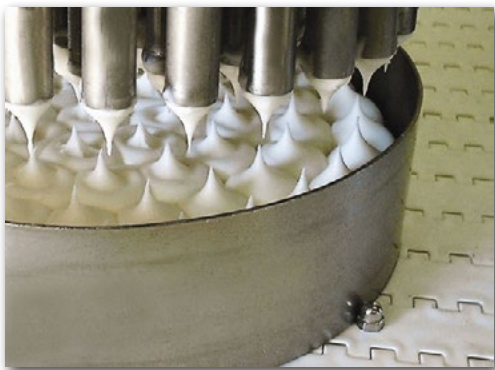
Speed | Up to 100 deposits/min (6000 deposits/hr) based on portion size and product consistency

Power | 3-5CFM@80PSI, 84 Liters @ 5.5 Bar

PRO 2000i

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

HOPPER TOPPER MAX

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