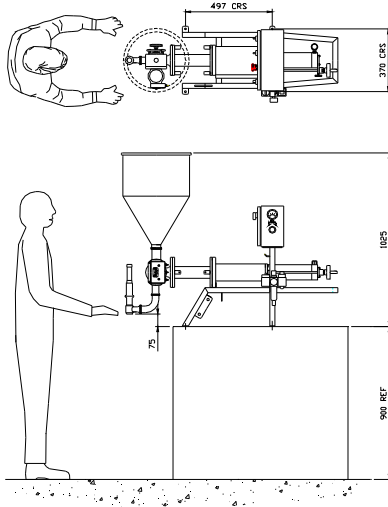


Table Top Depositor / Filling Machine



Mini-Fill

| Pump Bore | Deposit Range |
|-------------|---------------|
| Ø26 x 150mm | 3ml - 75ml |
| Ø32 x 150mm | 5ml - 110ml |
| Ø38 x 150mm | 10ml - 160ml |

Standard-Fill

| Pump Bore | Deposit Range |
|--------------|----------------|
| Ø38 x 160mm | 10ml - 170ml |
| Ø58 x 160mm | 25ml - 400ml |
| Ø71 x 160mm | 50ml - 600ml |
| Ø101 x 160mm | 125ml - 1200ml |

Maxi-Fill

| Pump Bore | Deposit Range |
|--------------|----------------|
| Ø130 x 205mm | 200ml - 2500ml |
| Ø130 x 250mm | 200ml - 3300ml |
| Ø165 x 250mm | 500ml - 5000ml |

- Designed for start-up companies and cottage industry food producers
- Highly accurate, damage free depositing of liquid, semi-liquid and suspended solid products such as honey, preserves, condiments, sauces, dressings, soup, pasta salads, dips, sandwich fillers, coleslaw, yoghurt, ready meal ingredients
- Semi-automatic
- Pneumatically operated, requires compressed air supply
- 40 litre product hopper
- Foot pedal
- Choice of mini, standard or maxi-fill pump barrels
- "Single" deposit range of 3ml - 5000ml
- Choice of depositing nozzles / decorating heads
- High quality, robust construction using 316 food grade stainless steel
- Fully adjustable depositing volumes and operating speeds
- Compact, versatile, operator friendly
- Hygienic, easy to clean, quick to strip down, simple to maintain
- Available for outright purchase, short or long term hire, no-obligation on-site trial
- Comprehensive guarantee and full after sales support
- Designed and built in-house at our Lancashire factory