

The **Strip Depositor** is designed to lay a sheet of icing or other smooth products (no particulates) into trays or on your products automatically — with a clean start and a clean cut-off.

STRIP DEPOSITOR

Automated Strip Depositing

Benefits:

- Infinitely adjustable deposit length with clean cut-off
- Continuous depositing (no maximum deposit size like volumetric depositors)
- Consistent even, rectangular deposits with corner-to-corner coverage — clean, straight edges at the front and back

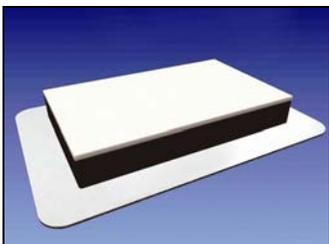
Features:

- Tooling available for single strip or multiple, parallel strip deposits (½" - 18" / 13mm - 450mm)
- Height adjustable C-Frame stand to fit your conveyor
- Tool free quick changeover and cleaning with removable hopper
- Built-in Photo Sensor
- Built-in Stirrer ensures smooth products deposit
- User-friendly Allen-Bradley computer control system with touch screen — stores up to 20 custom recipes
- Ideally suited for butter cream icings
- Interlocked safety guards for operator safety
- Depositor Locating Bracket

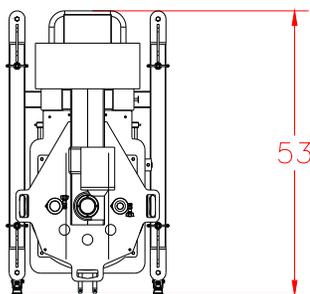
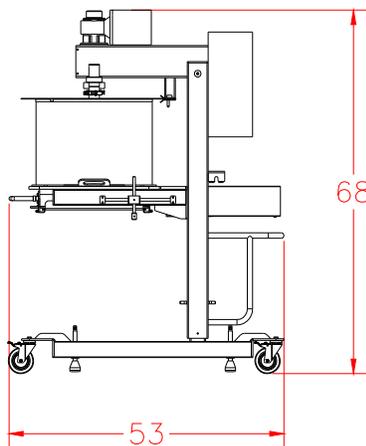
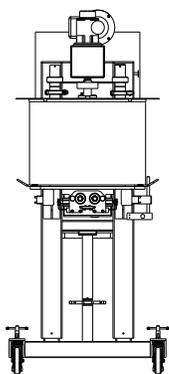


[Click Here](#) to Watch Video





Optional Heated Hopper



Performance Specifications:

 <p>Maximum Deposit Speed Up to 10" per second</p>	 <p>Power Electric: 110 volt, 15 amp Air: 4 cfm @ 80psi (5.5 bar)</p>
 <p>Deposit Width Interchangeable tooling up to 18" (450mm) in single or multiple strips depending on product.</p>	 <p>Deposit Thickness 3/16" – 1/2" (4.8mm – 13mm)</p>

Shipping Information:

- Dimensions: 55" x 33" x 75" (140cm x 84cm x 190cm)
- Weight: 400lbs (181 kg)

Note: Equipment quoted is designed to run at the quoted speed and is dependent on operator efficiency, skill, deposit size and product consistency.

Unifiller Systems Inc.

7621 MacDonald Road, Delta, B.C. Canada V4G 1N3 Phone: (604) 940-2233 Toll-free: (888) 733-8444 Fax: (604) 940-2195

www.unifiller.com Email: info@unifiller.com