



Single D250 Depositor



- Universal Industrial depositor
- Deposits a wide range of products, hot / cold, liquid and particulate
- 5 to 1300 mls per deposit
- Up to 90 deposits per minute

2 and 5 Litre Depositors



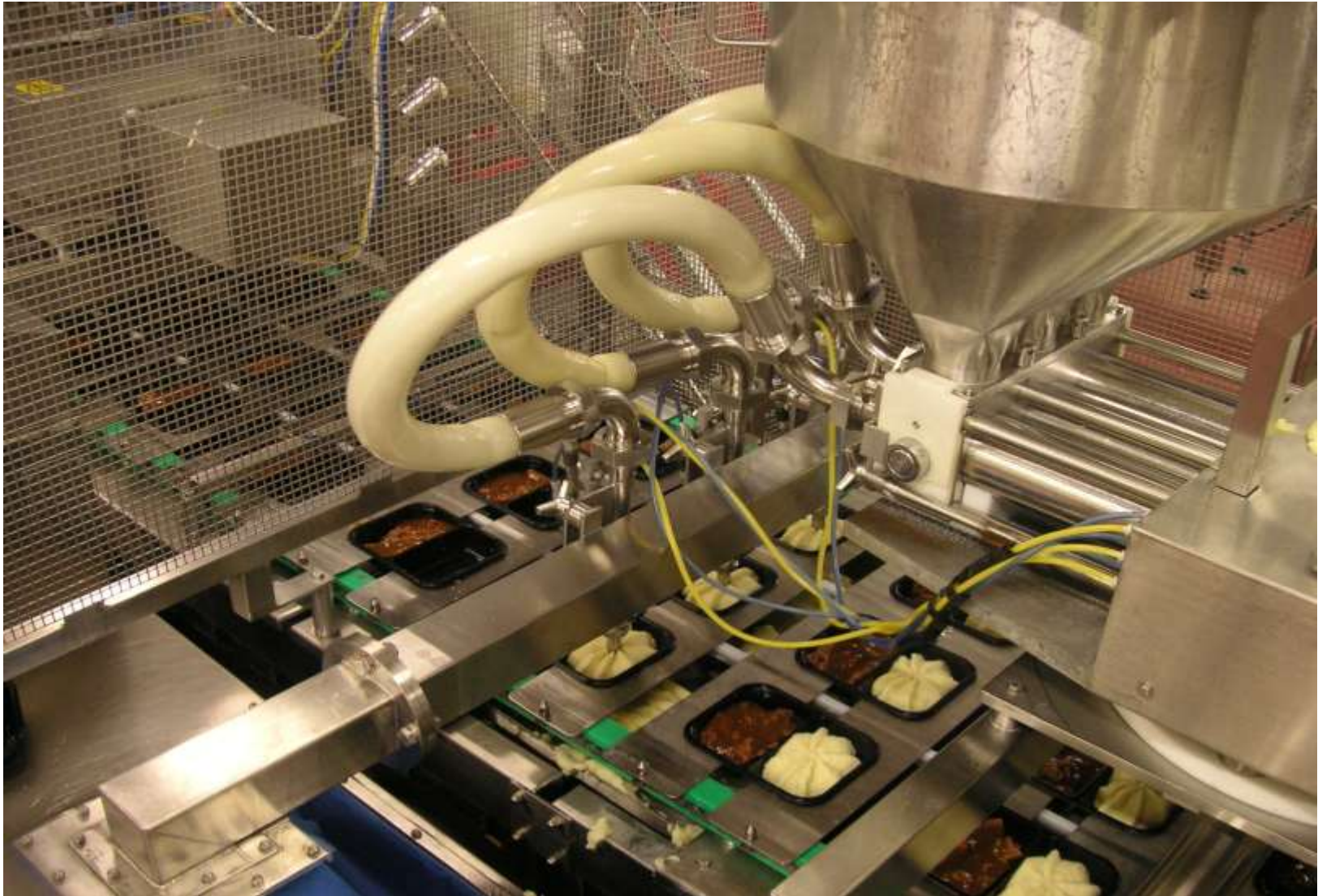
Servo Drive Depositor



- Variable speed depositing (within each deposit)
- Multi product weight settings
- 20 to 1300 mls per deposit
- 60 deposits per minute
- Improved deposits of difficult products



3 Axis moving head Pattern Depositing





Multi pack filling over Thermoformer



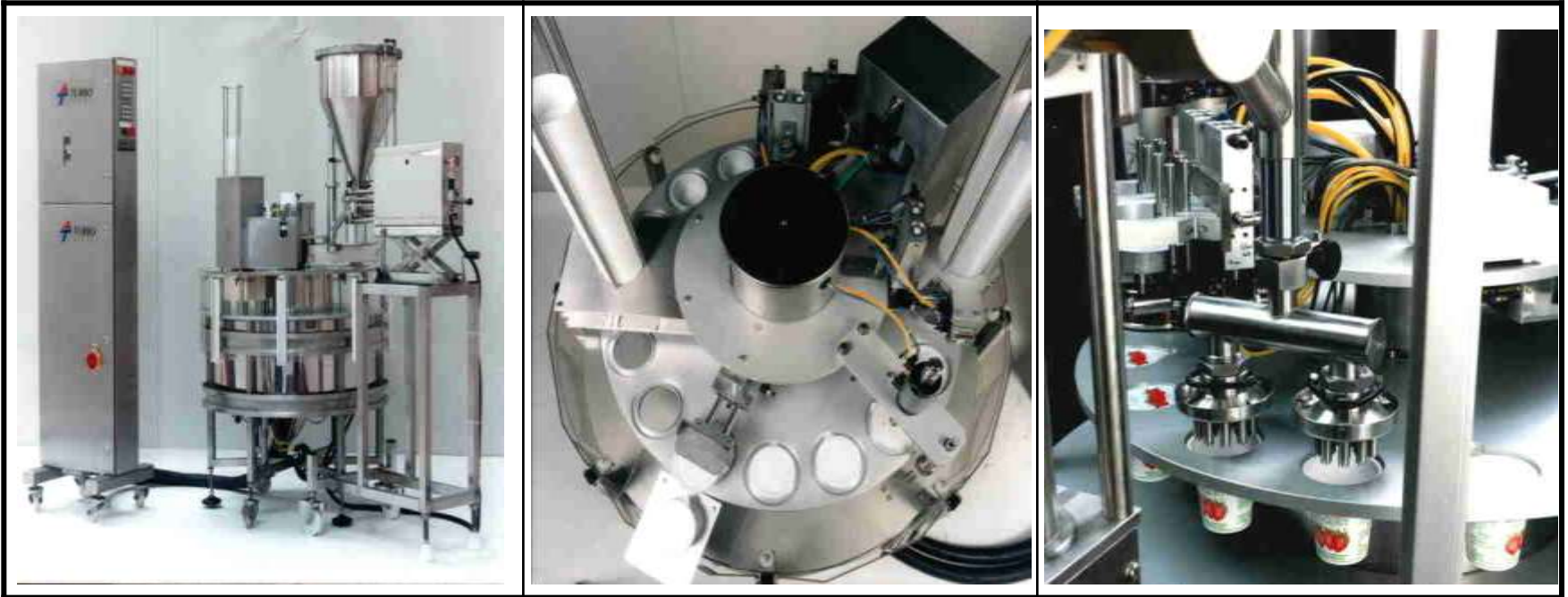
22 2 2007



Hot product depositors for Fondant and Chocolate



Dessert Rotary processors



The rotary processor was developed specifically for the food and cosmetic industry to provide a compact and complete digital and electronic system. It also provides an ultimate precise and efficient high quality production system

Garlic bread production systems



- 100 baguettes per minute
- Auto feeding from oven
- Auto cut and inject
- Auto discharge to flow wrapper system.

Outlet Nozzles



Turbo Product introduction

Bakery

Sponge Cakes
Gateaux
Fruit Filling
Meringues
Quiches
Batters
Jam & Cream Fillings
Éclair & Choux Pastry
Fillings
Meat Fillings

Ready Meals

Lasagne
Cottage Pie
Spaghetti Bolognese
Cannelloni
Mayonnaise
Sauces
Coleslaw
Fisherman's Pie
Gravies

Dairy Products

Desserts
Trifle
Yoghurts
Mousses
Ice Cream
Cottage & Process Cheeses
Margarine
Pate
Meat Spreads

Miscellaneous

Mustards
Pickles
Ketchup
Oils
Peanut Butter
Jams & Honey
Soups
Fruit Juice
Preserves



Products



Ready meals





Multi head Biscuit Depositor



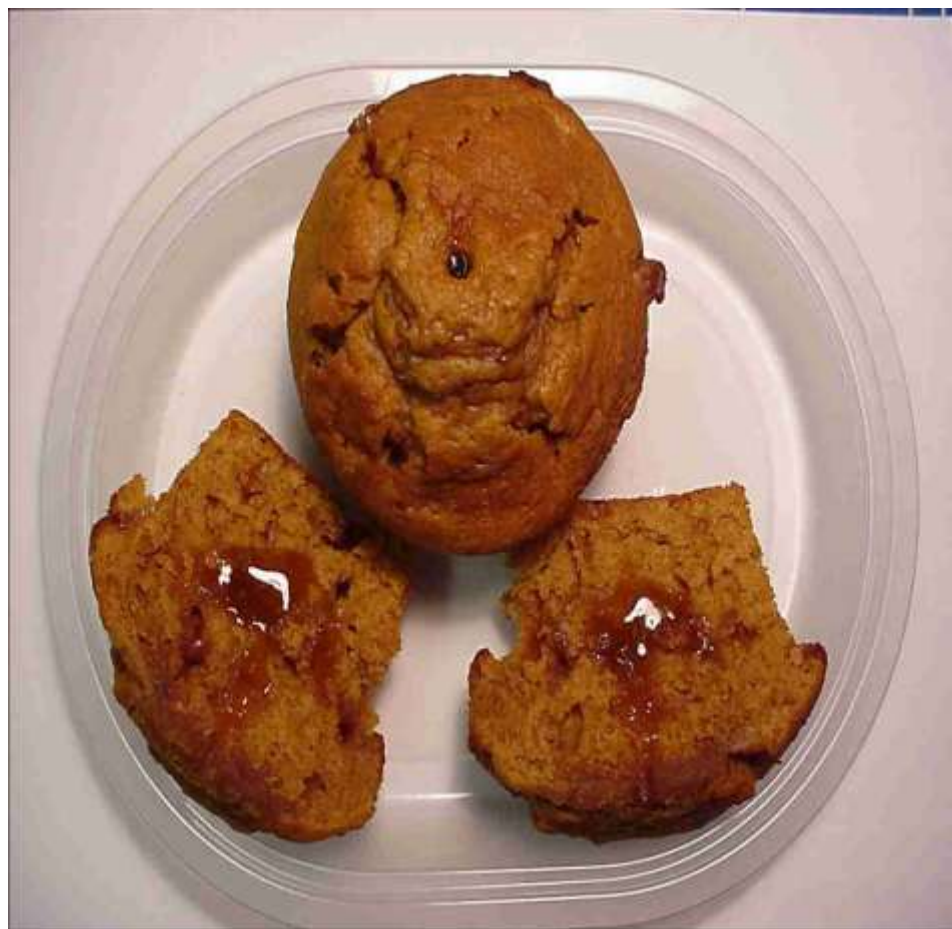
Cream whirl Decoration



Garlic Bread



Injected products





Pot Noodle System



**Twin Indexing or
continuous running
conveyor
3 Twin outlet volley
dosers
4000 pot per hour**



Grated Cheese Filler / Auger Filler

