

Mash Potato Depositor

Mash Potato Depositor

The W.E. Mash Depositor has been expertly engineered to provide precise and consistent deposits of mashed potatoes onto dishes such as cottage pies, delivering a distinctive ploughed field effect or other decorative patterns.

This versatile depositor range is capable of accurately dispensing both hot and cold mashed potatoes. Fully pneumatic in operation, these machines require electricity only for the force-feed agitator.

Key Applications

Beyond mashed potatoes, the W.E. Depositor is suitable for a wide range of products, including:

- Oil/vinegar-based dressings
- Soups and sauces
- Ready meals
- Coleslaw and wet salads
- Yogurt and hummus
- Cake batter and frosting
- Peanut butter and jam

And many more.

Standard Features

- **Durable Construction:** Made from stainless steel and food-grade materials, ensuring longevity and hygiene.
- **Efficient Cleaning:** Quick disassembly and reassembly for easy cleaning, maximizing machine uptime.
- **Adjustable Controls:** Speed and volume controls are fully adjustable to meet your production requirements.
- **Convenient Operation:** Includes a port for an external foot pedal or fill signal and an air filter regulator.
- **Flexible Control:** Can be operated with either a foot pedal or air signal.

Optional Features

- **Connection Fittings:** RJT or Tri-Clamp fittings for secure connections.
- **Nozzles:** A range of cut-off nozzles, from 20mm to 50mm, including rise & fall nozzles, rotary spreading nozzles, and liquid cut-off nozzles.
- **Positive Ported Units:** Designed for pressure-feed systems.
- **High Temperature Seals:** For applications requiring elevated temperatures.
- **Hopper Options:** Stainless steel hoppers ranging from 5 litres to 250 litres.
- **Custom Stands:** A variety of stainless steel stands are available, including conventional scissor stands, low-level trolleys, combination stands, and vertical stands.
- **Automation Options:** Electrical sensing and automation packages to reduce operator intervention, including hopper level control systems and 24V DC tip signal control.

Machine Range

Micro Fill

- **Displacement:** Up to 120ml per stroke
- **Hopper Capacity:** 5 litres
- **Ideal For:** Free-flowing products, fine particulates, and cold filling (e.g., cake and pastry filling).
- **Stand Type:** Table-top, slim-line design.

Eco500

- **Displacement:** Up to 500ml per stroke
- **Hopper Capacity:** 30 litres
- **Ideal For:** Short production runs, products with particulates up to 20mm, and a variety of temperatures



(0°C to 40°C).

- **Mounting:** High or low frame mounting options.

Mini-Fill

- **Displacement:** Up to 410ml
- **Filling Rate:** Up to 100 fills per minute
- **Hopper Capacity:** 40 litres
- **Ideal For:** Ready meals, sandwich fillers, and dessert production. Can handle products with particulates up to 25mm, both hot and cold filling.

Midi-Fill

- **Displacement:** Up to 1.25 litres
- **Hopper Capacity:** 60 litres
- **Ideal For:** Soups, coleslaws, sauces, and pie fillings, with particulates up to 30mm.
- **Features:** Automated sensing systems, positive porting for pressure-feed systems, and an assisted hopper feed for non-flowable products.

Magnum-Fill

- **Displacement:** Up to 3 litres
- **Hopper Capacity:** 95 litres
- **Ideal For:** Bulk packaging of a wide range of food products, including those with particulates up to 35mm.

Mega-Fill

- **Displacement:** Up to 5 litres
- **Hopper Capacity:** 95 litres
- **Ideal For:** High-volume filling of a variety of products with particulates up to 35mm, both hot and cold.

Contact Us

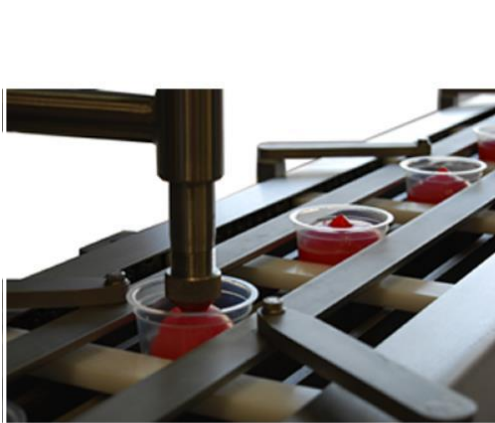
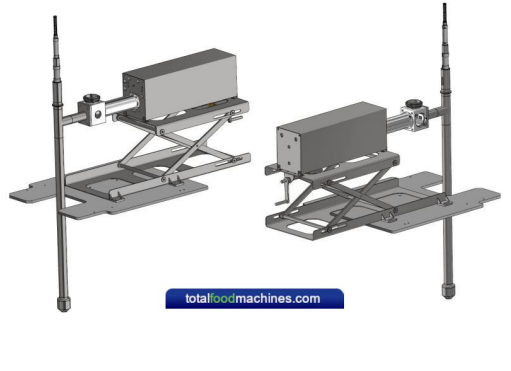
For more information on how the W.E. Mash Depositor range can meet your production needs, please contact **Total Food Machines** at 02890 994 202 or email sales@totalfoodmachines.com.

Direct Web Link

<https://totalfoodmachines.com/machine/6768/mash-potato-depositor>

More Images







Total Food Machines,
Hillfarm,
Crossgar,
Co. Down,
BT30 9ET

Tel: 028 9099 4202
Web: www.totalfoodmachines.com