

Hot Cold Sauce Depositor

Hot & Cold Sauce Depositor

The WE Eco 500 is a versatile semi-automated to fully automated food production system designed for precise pumping, depositing, and portioning of a wide variety of liquid and semi-solid products.

Perfect for applications such as oils, fats, soups, desserts, sauces (hot & cold), free-flowing liquids, ready meals, and bakery fillings, the Eco 500 ensures accurate deposit sizes and consistent dosing.

Key Features:

- **User-friendly Entry-Level Design:** Easy to operate with no-tool strip-down for quick maintenance and cleaning.
- **Low Air Consumption:** Energy-efficient operation for reduced operational costs.
- **High-precision Dispensing:** Capable of up to 500ml per stroke with exceptional accuracy.
- **Hopper Capacity:** 30 litres (standard) for high production efficiency.
- **Flexible Mounting Options:** High or low frame mounting to suit various production line configurations.
- **Clean & Consistent Presentation:** Includes a range of cut-off nozzles for repeatable, clean deposits.
- **Supports Products with Particulates:** Handles items up to 20mm in size.
- **Wide Temperature Range:** Suitable for products with fill temperatures ranging from 0°C to 40°C.
- **Ideal for Short Production Runs:** Designed for versatility in both large and small batch productions.

In addition, we offer pre-owned depositors from leading manufacturers such as Turbo Systems, Apple, and Unifiller, specifically for hot and cold sauces.

For more information or to discuss your requirements, please contact Total Food Machines at **02890 994 202** or email sales@totalfoodmachines.com.



Direct Web Link

<https://totalfoodmachines.com/machine/7693/hot-cold-sauce-depositor>

More Images







Eco500 Machine Specifications

Technical Data
Machine Specification

Product Bore Diameter	Dosage
25mm	5ml - 75ml
10mm	10ml - 330ml
65mm	25ml - 530ml

Deposit Speed: Up To 70 Cycles Per Minute

Air Consumption: 5 CFM Max

Materials & Construction

- 316L Stainless Steel in all food contact areas.
- PDA Approved plastics throughout.
- Supplied with materials certification.

Machine Safety

- Mains air isolating / Dump valve.
- Pneumatically guarded Hopper design.
- No stored energy in safe stopped mode.





Wapend Engineering Ltd
Supporting The Made in Britain Campaign
All of the products we sell are Manufactured, Assembled and Tested at our factory site in Lincolnshire, England.









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