

Yoghurt Depositor

Yoghurt Depositor – WE Eco 500

The WE Eco 500 Depositor is an ideal entry-level filling solution, designed for simplicity and ease of use with no-tool strip-downs.

Key Features:

- **Efficient Operation:** Low air consumption for cost-effective performance.
- **Precision Filling:** Displacement of up to 500ml per stroke for consistent, accurate fills.
- **Generous Hopper Capacity:** Standard 30-litre hopper capacity to handle larger production volumes.
- **Flexible Mounting:** Compatible with both high and low frame mounting options.
- **Versatile Nozzles:** A wide range of cut-off nozzles available, ensuring clean and repeatable presentation every time.
- **Product Flexibility:** Suitable for products containing particulates up to 20mm.
- **Temperature Range:** Accommodates product fill temperatures from 0°C to 40°C.

• **Ideal for Short Runs:** Perfect for short production runs with high-quality results.
Additionally, we offer used depositors from reputable brands such as Turbo Systems, Apple, and Unifiller, tailored for yoghurt production.

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



Direct Web Link

<https://totalfoodmachines.com/machine/7723/yoghurt-depositor>

More Images





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