

Sauce Depositor

Sauce Depositor - WE Mini-Fill Depositor

The WE Mini-Fill Depositor is engineered for high performance, offering precise and efficient filling solutions. Key features include:

- **Filler Displacement:** Up to 410ml per fill
- **Filling Speed:** Capable of up to 100 fills per minute, depending on the product
- **Hopper Capacity:** Standard 40 litres
- **Versatile Stand Options:** Low, mid, and high-level stands available for optimal flexibility
- **Precision Nozzles:** A wide range of cut-off nozzles ensures clean, consistent, and repeatable presentation
- **Versatility:** Suitable for products containing particulates up to 25mm
- **Hot and Cold Filling:** Perfect for various temperature-sensitive applications

Typical applications include:

- Ready Meals
- Sandwich Fillers
- Desserts
- And many more...

Optional Equipment:

- Various hopper sizes and styles to suit your needs
- Automated sensing packages for enhanced accuracy
- Retro-fit option to integrate with existing machinery
- Positive portioning, ideal for pressure-fed systems

Additionally, we offer a selection of used depositors from leading brands like Turbo Systems, Apple, and Unifiller for sauce depositing applications.

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



Direct Web Link

<https://totalfoodmachines.com/machine/7726/sauce-depositor>

More Images





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