

W.E. Depositing Machines

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The W.E. Depositing Machines are engineered to provide precise, consistent dosing of liquids, including those with suspended semi-solids. These machines are designed to deliver accurate doses ranging from 5ml to an impressive 5,300ml, with typical variance of less than 1%, ensuring high-quality results with every use.

Fully pneumatic in operation, these machines eliminate the need for electrical power in wet environments, enhancing safety and reliability.

Applications: The W.E. Depositing Machines are versatile and suitable for a wide range of products, including:

- Oil/vinegar-based dressings
- Soups and sauces
- Ready meals and coleslaw
- Wet salads, yogurt, and hummus
- Cake batter, frosting, peanut butter, jam, and more

Standard Features:

- Constructed from stainless steel and food-grade materials for durability and hygiene.
- Easy-to-dismantle design for quick cleaning and increased operational efficiency.
- Fully adjustable speed control to meet production needs.
- Simple volume adjustments for precise dosing.
- External port for foot pedal or fill signal integration.
- Air filter regulator for consistent performance.
- Foot pedal or air signal control for ease of operation.

Optional Features:

- RJT or Tri-Clover fittings for secure connections.
- A variety of nozzle sizes (20mm to 50mm) for general-purpose or rise & fall applications.
- Liquid cut-off and rotary spreading nozzles.
- Positive ported units for pressure feed systems.
- High-temperature seals.
- Stainless steel hoppers, ranging from 5 litres to 250 litres.
- Multiple stand options to fit various spatial requirements, including scissor, single column, low-level trolley, combination, and vertical stands.
- Hopper level control systems for consistent operation.
- 24V DC tip signal control.
- Electrical sensing and automation packages to reduce operator intervention.

Machine Ranges:

- **Micro Fill:** Displacement up to 120ml per stroke
Hopper capacity of 5 litres
Designed for free-flowing products with fine particulates
Cold fill only
Ideal for injecting cakes and pastries with jam, sauce, or cream
Slimline tabletop design
- **Eco500:** Entry-level filler, simple tool-free strip-down
Low air consumption
Displacement up to 500ml per stroke
Hopper capacity of 30 litres (standard)
Suitable for products with particulates up to 20mm
Operates within temperatures from 0°C to 40°C
Perfect for short production runs
- **Mini-Fill:** Displacement up to 410ml per stroke
Hopper capacity of 40 litres (standard)
Capable of up to 100 fills per minute, depending on the product
Works with both hot and cold filling
Ideal for ready meals, sandwich fillings, and desserts
Optional equipment includes automated sensing, hopper size variations, and retrofitting to existing machinery
- **Midi-Fill:** Displacement up to 1.25 litres per stroke
Hopper capacity of 60 litres (standard)
Suitable for products with particulates up to 30mm
Hot and cold filling
Applications include soups, sauces, coleslaw, and pie mixes
Automated sensing systems available

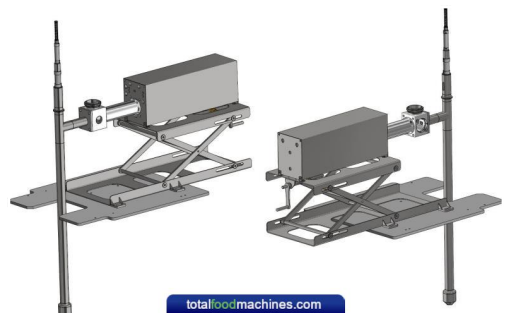


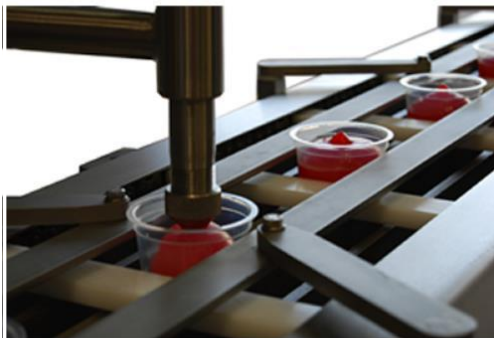
- **Magnum-Fill:** Displacement up to 3 litres per stroke
Hopper capacity of 95 litres (standard)
Suitable for products with particulates up to 35mm
Hot and cold filling
Ideal for bulk packaging of food products
Automated sensing system available
 - **Mega-Fill:** Displacement up to 5 litres per stroke
Hopper capacity of 95 litres (standard)
Suitable for products with particulates up to 35mm
Hot and cold filling
Perfect for large-scale packaging needs
- For more information or to discuss your specific requirements, please contact Total Food Machines at 02890 994 202 or email sales@totalfoodmachines.com.

Direct Web Link

<https://totalfoodmachines.com/machine/7909/w-e-depositing-machines>

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