

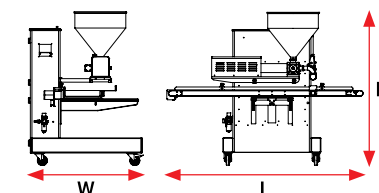
Volumetric Cake Depositor



Introducing the new volumetric cake depositor with advanced technology to give you speed and efficient depositing of soft and hard dough with inclusions in the product. The volumetric piston of the depositor is controlled through a servo system to give you unmatched accuracy in depositing.

Key Benefits

- Accuracy in depositing products with inclusions is highly improved.
- Single machine for soft dough & hard dough depositing.
- The piston and table unit is driven by servo for optimum control of different product densities.
- Up to 10 programmable deposit modes for depositing different dough densities.
- You can store the recipe by product name and other information.
- Heavy duty stainless steel construction.



TECHNICAL DATA

Model	Deposit Range	Speed Range	Installed Power (KW/HP)	Production Range	Connecting Voltage	Weight (Approx.)
VCD-1000	20 - 150 gm	20 - 25 cycle / min	1	300 Kgs/Hour	3 Ph 415 V, 50 Hz	330 Kgs
VCD-1000M	20 - 150 gm	20 - 25 cycle / min	0.6	300 Kgs/Hour	3 Ph 415 V, 50 Hz	300 Kgs

MEASUREMENTS

Dimensions (mm)

Height	Width	Length
1380	1000	1380
1380	1000	1380