MR900 Low Level Easy Fill

Simplicity is the main feature of the MR900, allowing unskilled operators to easily strip down the machine for cleaning and product change overs. Deposit volume and speed controls can be adjusted in seconds. The MR900 series depositor is pneumatically operated and can be supplied with four sizes of product cylinder. This provides an accurate depositing weight range of 20-1250g, up to 60 cycles per minute. The machine is extremely robust and is designed to withstand the most demanding conditions with the minimum maintenance. ‘Lubrication free’ pneumatic components can be fitted as an option. The machine shown is fitted with telescopic pipe work as standard allowing the outlet nozzle to be easily positioned exactly where required.

The Following Products can be Deposited:

- Batters
- Sponge Mix’s
- Jams
- Chocolate
- Yogurt
- Butter
- Creamed Potato
- Creams
- Sauces
- Fondant
- Mayonnaise
- Pastes
- Custard
- Grease
- Jelly
- Syrups
- Oils

EASY FILL
The MR900 depositor can also be mounted on a fixed height stand, a mobile telescopic stand or arranged in a multi-lane configuration upon a height adjustable cantilever frame. Many types of outlet can be supplied, for example: G.P. Outlets for liquids and solids in suspension, Suck-back Outlets fitted with special heads for cake decoration, Rotary spreader outlets to provide full cover spread of material within trays.

**Specification**

Air consumption: 400 litres/min @ 5.5 bar (14 CFM @ 80psi). Weight: 110kg (242lbs)