The MD65 series Micro Depositor was designed to compliment the existing range of Apple depositors, particularly to offer unbelievable accuracy over a small deposit range and provide a speed uncommon in most volumetric filling machines. A cycle rate of up to 90 cycles per minute is possible.

Typical products range from smooth sauces and homogenised creams to particulate materials like Vol au Vent fillings and sweet mincemeat’s. Accuracy of within 0.2g is common on most materials. Reliability in demanding operating conditions is guaranteed due to robust design, full pneumatic operation and total stainless steel construction.

The machine is available in any configuration from 2 lanes, up to 20 lanes and each individual unit locates within machined stainless steel front and rear bulkhead plates. The inner valve is machined from acid resistant Waukesha stainless steel.

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
The individual modules can easily be stripped for hygiene purposes via the spring loaded quick release levers located on top of the product cylinders.

The MD65 series Micro Depositor is available with two sizes of product cylinder. The 25mm bore product cylinder provides a weight range of 1-35g and the 32mm bore product cylinder provides a range of 1-65g. In both cases the weight control can be adjusted in seconds. Inlet and outlet ports of 12mm allow materials containing particulates in suspension of up to 5mm to be successfully deposited.

*Specification Upon Request*