

MR150



MR150 Single Drop Depositor

The MR150 series depositor is fitted with a standard product cylinder giving a weight range of 2-150ml. The weight control is easily adjusted in seconds.

The machine is available with a standard 14 litre or 28 litre conical hopper, however common hoppers with multiple outlets can be supplied (for multi lane systems). A total of 250mm of height adjustment is available when the unit is fitted to the telescopic stand. An intermediate height stand can be supplied for use with the flexible handgun outlet..

The MR150 incorporates full safety interlock and can be activated by a foot switch or adapted to accept remote electrical or pneumatic signals. A wide range of outlets are available for many product applications.

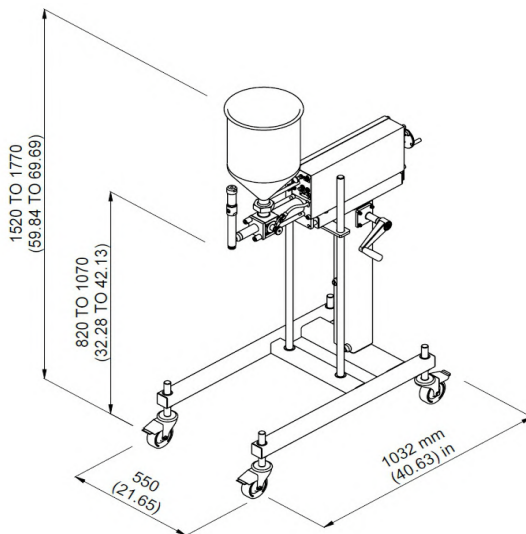


The Following Products can be Deposited:

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



Technical Information



The MR150 series depositor is probably the most versatile machine of its kind and was specifically designed for small, accurate deposits ranging from 2-150ml per cycle. An attractive feature of this machine is that it can be adapted to draw materials from various floor level containers or mixing bowls, for example: Batters, pizza Sauces, Quiche Fillings, Yogurt and Un-whipped Cream. Viscous and semi-solid materials such as Fruit Fillings, Chocolate, Bolognese Sauces and Jams would require a gravity fed hopper.



MR150 Specification

Air consumption: 142 litres/min @ 5.5 bar (5 CFM @ 80psi). Weight: 71kg (156lbs)

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