

*Electronic*  
**DEPOSITOR**



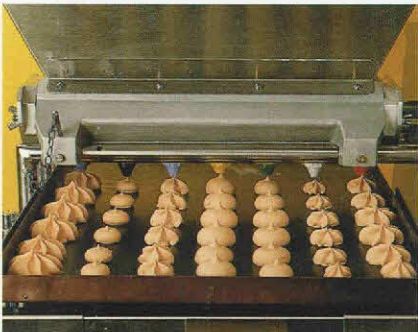
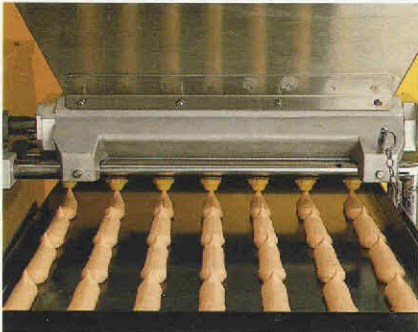
**THE COMPLETE BAKERY EQUIPMENT SERVICE**



**Perfectly**

### **Standard Template**

Most of our standard template assemblies are available in various configurations from 2 to 10 nozzles.



### **Rotary Head**

An ingenious template equipped with a variable speed rotating mechanism on each nozzle. Circular shapes can be achieved by using special offset rotary nozzles.

Ideal for the production of choux rings, meringue whirls and any operation of the standard template requiring a 'whirled' finish.



### **Slot Template**

Ideal for depositing Swiss Roll mix direct on to baking trays. No palette work is necessary after depositing. Operation is totally automatic. Like all our depositor attachments this template allows your operator to produce beautifully consistent products - "from mixer to oven", with no special training.

Multiple slot templates are also available for depositing strips of mix.



# Electronic DEPOSITOR

formed, uniform confectionery, at the touch of

## Liquid Hopper

Equipped with a solenoid operated valve on each nozzle for depositing high viscosity mixes, such as egg custard, milk and very slack batters.



## Cluster Head

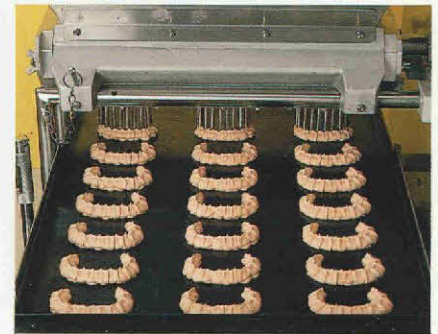
A very useful fancy goods head available in many sizes and configurations.



## Novelty Head

This template, which was developed at the request of one of our customers, can be adapted for your own special lines.

Shapes available – alphabet letters, crosses, circles, ovals and potentially many other designs.



## Machine Specifications

Machine type (tray width)	40cm	18"	58cm
Height	1425cm	56 1/8" (1425)	1425mm
Depth	960mm	37 1/2" (960)	960mm
Width	1160mm	45 3/4" (1160)	1280mm
Weight	320kg	705lb (320kg)	332kg
Power	2.4kW single phase		
Electronics	All microprocessor controlled		
Deposit weight range	1/4 oz - 20lbs (7g - 9kg)		



# f a button

## Staggered Template

A very useful template which is ideal for the production of sponges, and any other products requiring a staggered, pattern on the baking trays, such as sponge curls.



## Heated Hopper

This special hopper is fitted with two removable heater pads for maintaining your fondant and icing mixes at the ideal working consistency during machine operation time. (Not illustrated)



## Instant programme call-back and reprogramming of product size, weight and shape.



The Electronic Depositor has the following key control panel features.

**INSTANT PROGRAMME CHANGE** – with the simple use of a two digit code for each product.

**BUILT-IN MEMORY** – the electronic memory will store up to 99 different product programmes.

**EASY TO OPERATE** – the control panel has been designed specifically for easy understanding, allowing unskilled product operation and has a wipe clean "touch sensitive" control panel.

**PROGRAMME 'SAFETY' FUNCTION** – although having a programme 'over-ride' facility on a daily basis, the depositor also features a product settings 'lock' – eliminating accidental programme erasure. Only the key holder can permanently change a programmed machine setting.

# Electronic DEPOSITOR

With our commitment to the baking industry, for almost 50 years we've been placing our advanced technology and experience at your fingertips.

The Mono Electronic Depositor, with built in memory, helps you to improve the quality whilst increasing the range and profitability of your confectionery.



## Easy to Operate

Simply pre-programme the products you require with the "touch sensitive" control panel - the advanced electronic system will then produce consistent products to your specific requirements.

To allow for variations in mixes, the Electronic Depositor has a

programme "over-ride" facility which can be used on a daily basis, with the ability to return to the original programme whenever you wish.



*The hopper can be quickly removed for cleaning. For use with mixes such as fondant or chocolate, an easily removable heated hopper jacket can be supplied.*

## The latest design technology

The Electronic Depositor features today's most advanced technology as well as simple and precise operation, visual appeal, and a practical design, for ease of cleaning.

Additional features include:  
*Quick Change Templates -*

allowing rapid changeover from one product line to another.

*Electronic Hopper Guard* - a key safety feature, the machine will not operate until this guard is closed.

*Sealed Control Panel* - to prevent water or mix infiltration.

*Stainless Steel Finish* - hygienic, permanent good looks and easy to clean.

*Pinpoint Accuracy* - for total product consistency.

The Depositor can also be linked to a conveyor feed and discharge if required.

A template for multi head jamming of product is available, as it is a wire cutting attachment for biscuit production.



*The drive is quickly engaged through this telescopic fitting when a rotary template is selected for use.*



By changing the nozzle shape, or size, a fascinating range of value added products become available - Rings, Whirls, Fingers, Sheets, Stars, Ovals, Drops and many more variations can be formed easily, by the touch of a fingertip.



## ***Our Services:***

Site Survey, Baker Planning, Financial Plan, Delivery and Site Assembly, Equipment Installation and Staff Training.

Technical back-up with rapid spare parts service, and 24 hour maintenance/repair response

Planned preventive maintenance contracts – *and don't forget our Test and Training Bakery in Swansea and our London Showroom where you can try your recipes on the very latest equipment available to the baking industry.*

## ***Our Products:***

Water Meters.

High Speed (Tipping) and Spiral Mixers.

Automatic Bread Plant.

Mark 2, Hydraulic, Bun Divider/Moulders and Automatic Bun Divider/Moulders.

French Stick Moulders, Mini Moulders, Multi Moulders, Metro Moulders, Croissant and Cob Moulders.

Mobile and Final Provers.

Bench and Upright Retarders.

Bench and Upright Retarder/Provers.

Pastry Rollers.

Rack Ovens and Deck Ovens.

Gravity Slicers, Power Slicers, Roll Slicers and Shop Slicers.

Semi-Automatic and Automatic Doughnut Fryers.

Manual and Automatic Doughnut Jammers.

### ***Ancillary Items:***

Ingredient Bins, Utensil Washers, "L" Sealers, Hot Plates, Pasty Machines, Cream Whips, Baggers, Racks, Tables, Tins, Trays.

Bake-Off – "BX Bakeaway".



### **Head Office and Demonstration Bakery**

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### **London Showroom**

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