

VOLUMETRIC DEPOSITOR

ACCURATE, CONSISTENT DEPOSITING OF A WIDE RANGE OF CONDIMENTS & LIQUIDS

The Volumetric Depositor deposits, injects and decorates virtually all types of liquid and semi-liquid condiments onto your sandwich line. The availability of different models and configurations with a wide range of accessories ensures it is built to your exact application. With a Volumetric Depositor you get accurate, consistent deposits and higher quality sandwich products.

- Precise volume control for a consistent deposit of a range of liquids and semi-liquid condiments and products
- Configured to meet your specific application with two models and a variety of hoppers, nozzles and heads available
- Sanitary design with tool-free disassembly allows for easy, quick and thorough wash down



Sandwiches



VOLUMETRIC DEPOSITOR

SPECIFICATIONS

Pneumatic: 60 psi

Deposit Weight: Mini: 70g maximum Mono: 150g maximum

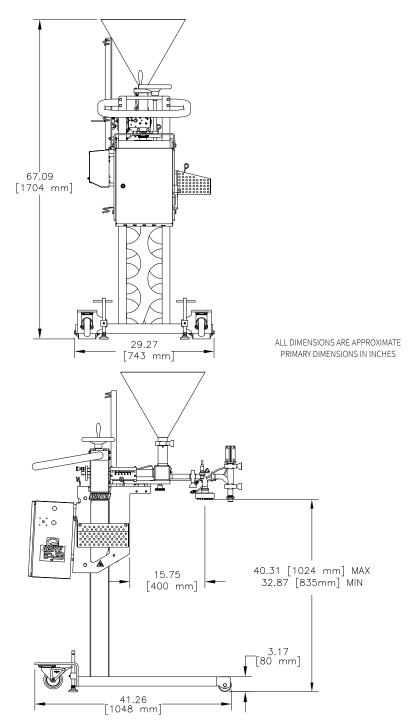
Electrical: 200-575 VAC, 50/60 Hz,

3 phase

FEATURES/PARTS

- Models available: Mini and Mono
- Mono model can deposit some particulate products. Contact our specialists for more details.
- Heads available: Basic, Rise & Fall (customized per application)
- PLC and photo sensor controls for automatic actuation

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CONTACT US

Grote Company is proud to provide top quality equipment, exceptional service and peace of mind worldwide. Contact us for more information or to schedule a demo of the Volumetric Depositor with your product in your exact operating conditions in our Demo Facility.



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