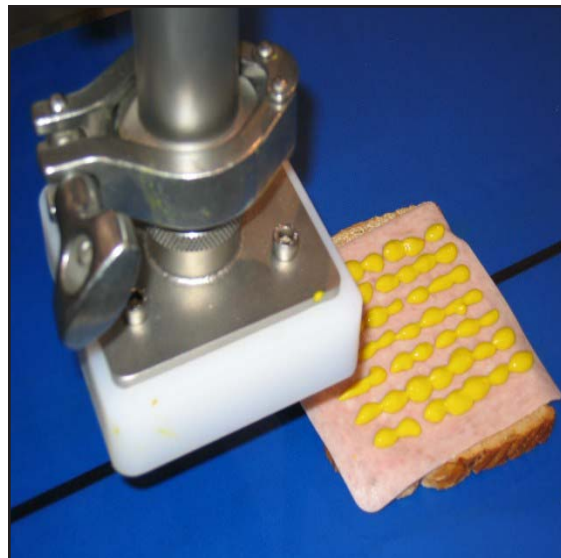


VOLUMETRIC DEPOSITOR

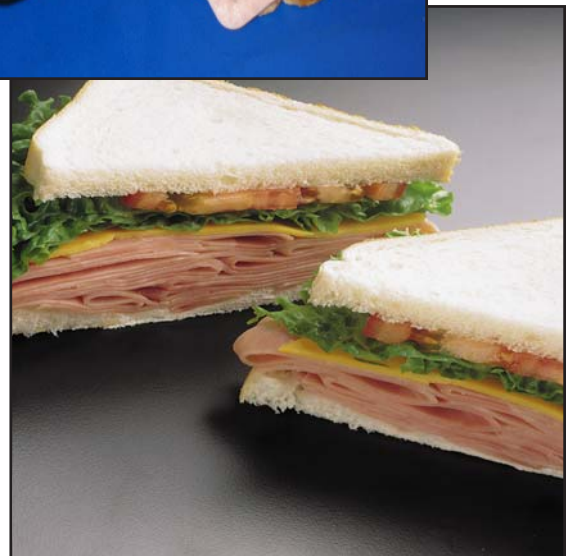


Mini-Depositor Shown

Grote's Volumetric Depositor is ideal for depositing, injecting, and decorating with all types of liquid and semi-liquid products. Using various combinations of hopper, nozzle, and decorating heads, the depositor accurately and consistently deposits a wide range of food products. It is available in both single and multi-head configurations, and can be either manually controlled or integrated into an automatic production line. The volumetric depositor is pneumatically operated and designed to withstand wash down in a food production environment. The simple design allows it to be disassembled without tools for ease for cleaning.

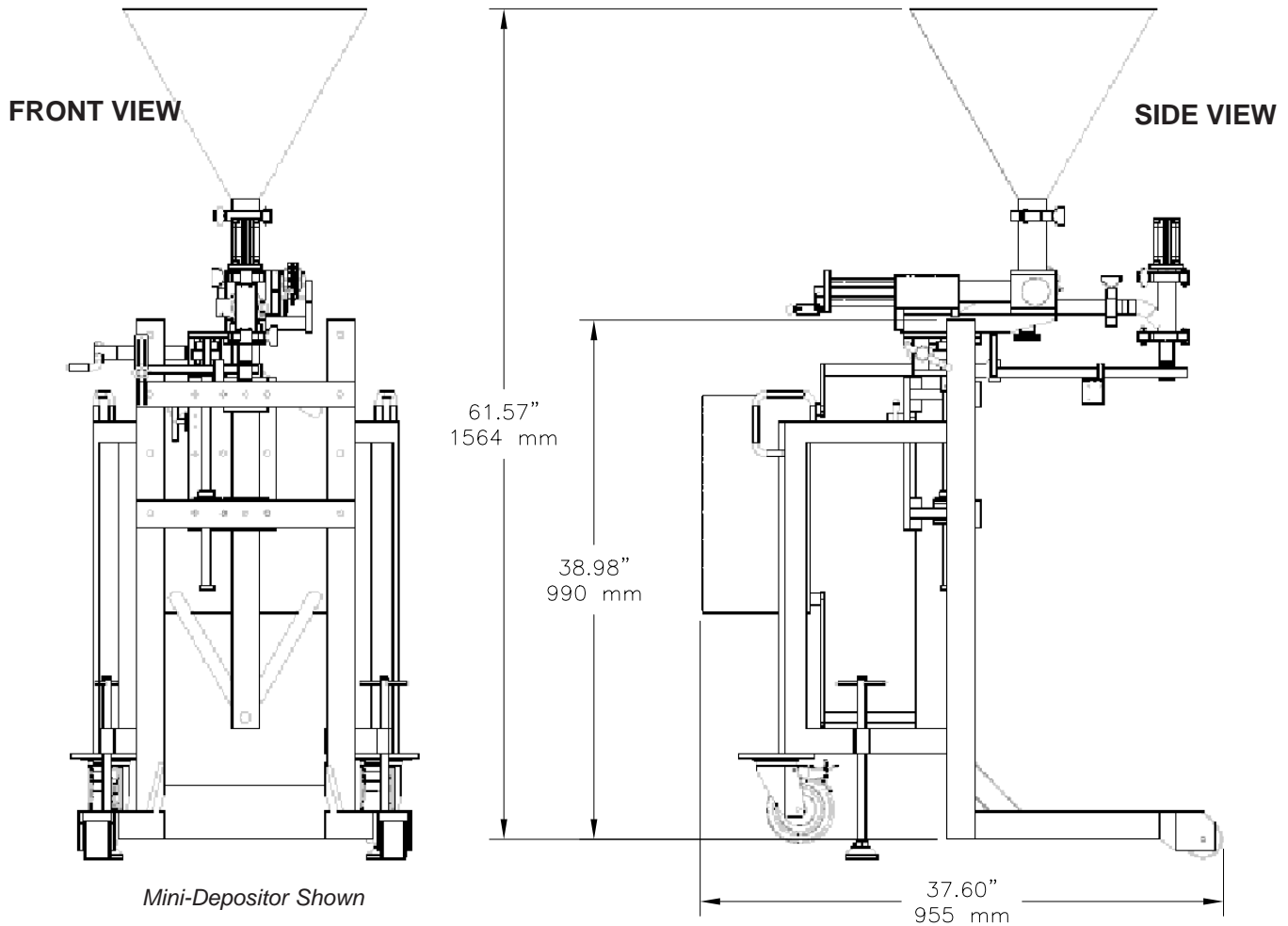


The Volumetric Depositor is available in three basic configurations: Mini (70g maximum deposit weight), Mono (150g maximum deposit weight), and Particulate (for depositing more viscous products with large particulate content). All depositors can be supplied as basic spot deposit units or furnished with additional head accessories, including rise and fall condiment units and sheeting heads. The rise and fall unit is ideal for accurate placement of sandwich condiments such as mayonnaise, ketchup, and mustard. The sheeting unit evenly distributes more viscous products, such as tuna and egg salad, over the surface area of a bread slice. Other optional accessories include force feed, stirring, and agitating systems that ensure constant pressure in the depositor, maintain constant movement of product, and prevent solids from settling.



GROTE

Dimensional Drawings



Features

- Standard models include Mini (70g), Mono (150g), and Particulate (250g).
- Basic, rise & fall, and sheeting heads available for accurate placement of a wide range of products.
- Cylinders manually adjustable for precise volume control.
- PLC and photosensor control for automatic actuation.
- Optional force feed, stirring, and agitator devices available for optimal fluid control.
- Optional foot pedal control for manual actuation.
- Electrical: 200-575 VAC, 3 phase, 50/60 Hz.
- Pneumatic: 60 psi.
- Easy to disassemble without tools for cleaning.

Available in 3 hopper types:

- *Conical*: most widely used, suitable for a wide range of products.
- *Neckless*: ensures smooth feed from hopper to depositor with more viscous products.
- *Vertical*: suitable for highly viscous fluids, can be incorporated with a weighted lid to assist product feed.

10/08

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