



## MULTI LANE VOLUMETRIC DEPOSITOR



### VERSATILE

- Products with and without particulates
- Hot Fill up to 90°C

### ACCURATE

- Controlled speed of discharge
- Individual pistons with fine adjustment for accurate filling

### HYGIENIC

- Durable stainless steel construction
- Hygienic design easy strip down for cleaning
- Full-wash down and cleaning cycle

### FEATURES

- 316 Stainless contact parts
- Guarding to comply with EC regulations
- Low maintenance
- Mobile support frame (typical 'C' frame design)



M&P have a long history of designing multi head depositors for specialist filling applications, such as, filling thermoformed trays, portion packs, ready meals and directly into containers on continuous or indexing conveyors.

- For:
- Food Processing
  - Dairy
  - Bakery
  - Preserves
  - Sauces
  - Pharmaceutical
  - Cosmetics

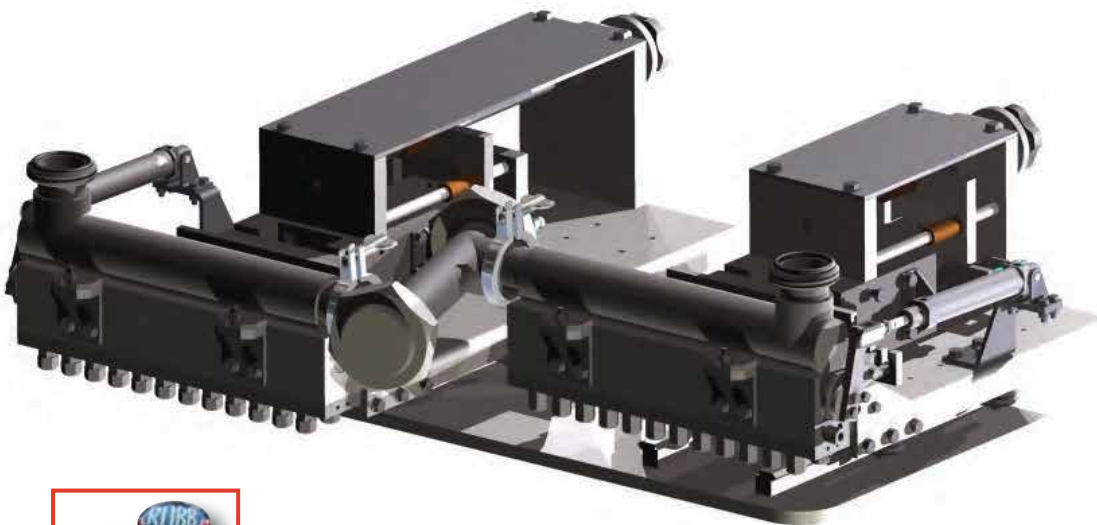


## MULTI LANE VOLUMETRIC DEPOSITOR

### EXAMPLES OF MACHINES SUPPLIED

Head Range	Volume Range
32 Head (4 x 8 format)	15g per piston of jams into in-line thermoformed trays
8 Head (2 x 4 format)	50g per piston of jams into jars pre-formed trays
10 Head (1 x 10 format)	150ml per piston of jelly into moulds
12 Head (1 x 12 format)	5 to 30g Cream injected into bread rolls c/w automatic feed system
12 Head (3 x 4 format)	50 to 250ml per piston of mushy peas into reel fed thermoformed trays
10 Head (3 x 4 x 3 format)	25g per piston of baby food into pre-formed trays
Twin Head	500ml per piston of cheese sauce into glass jars (conveyor and jar stops)
12 Head (3 x 4 format)	50 to 200ml per piston marinades & sauces into reel fed thermoformed trays
24 Head (4 x 6 format)	20 to 60g per piston marinades & sauces into reel fed thermoformed trays
24 Head (2 x 12 format)	2 to 5ml per piston ointment into tins using servo feed (tins do not stop)
32 Head (4 x 8 format)	28g per piston ketchup, relish into reel fed thermoformed trays

Typical speed 10 to 20 cycles per minute



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