



DEPOSITORS & FILLING SYSTEMS

Unitech manufacture an extensive range of versatile equipment capable of processing liquids, pastes, semi-solids or particulate materials for the food, cosmetics and pharmaceutical industries. Our client base includes small and medium size businesses through to large multi-national blue chip organisations. Single machines through to full turnkey solutions incorporating recipe driven software packages and data capture solutions are available. The philosophy adopted throughout the entire product range is to ensure that equipment has the minimum number of parts necessary and is operator friendly in every respect.

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OPTIFILL 750 RANGE



- Product cylinder sizes.
32mm diameter 10cc to 161 cc.
50mm diameter 25cc to 393 cc.
75mm diameter 56cc to 883 cc.
85mm diameter 72cc to 1135cc.
- Piston Stroke 200mm.
- Air supply required 80psi (6bar).
- Air consumption 15cfm (432l/m).
- Construction 316 s.steel contact parts. 304 s.steel fabrications.



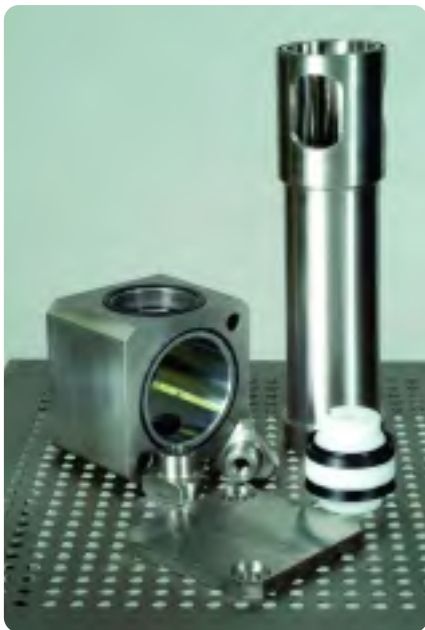
OPTIFILL 750 RANGE

Benefits

- Low cost of ownership.
- Operator friendly.
- Reduced cleaning times.
- Reduced changeover times.
- Design protects against damage.
- Bacteria trap points minimised.
- Hygienic design.
- Maximum operator safety.
- Highly flexible product range processable.
- Robust design and long working life.



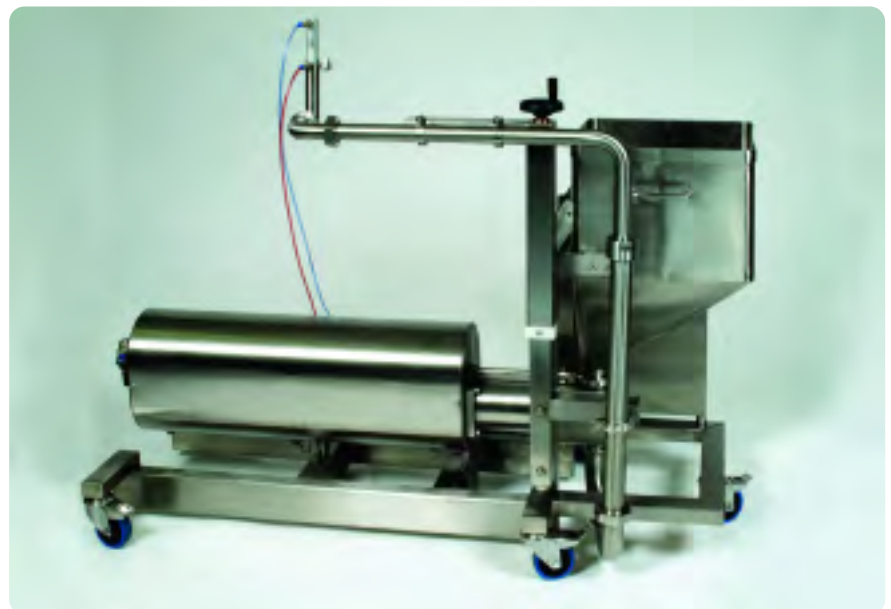
■ Above: Optifill 750 Depositor mounted on a high level, height adjustable stand.



■ left: These 6 parts are all that is required to dismantle the depositor for cleaning. No tools required and no small parts to get lost.



■ Left: The operating panel is easily accessible at the rear of the depositor. Deposit weight, deposit speed and suction speed are readily adjustable. The depositor can be operated either in continuous mode (mainly for priming) or in signal mode, using a footswitch or a signal from a conveyor.



■ Above: Optifill 750 Depositor mounted on a fixed height, low level stand, with telescopic height adjustable pipework.



Twin low level 750 depositors, fitted with monitored weight control and remote adjustment push-button panel.

■ **Optifill 220 Depositor**

Based on the design of the standard Optifill 750, this depositor has a product cylinder of 105mm diameter and 250mm stroke, with updated pneumatics and can deliver up to 2165cc per cycle.

■ **Optifill 750 High Speed Option**

To satisfy the need for depositing into pots or trays on a high speed conveyor, an option with updated pneumatics has been introduced.

■ **Optifill 750 Motorised Weight Control (see photo above)**

An option with Motorised Weight Control has been introduced which can have recipes downloaded from external equipment. Also, the weight can be adjusted via push buttons, probably situated near a remote weight station.

OPTIFILL 750 OPTIONS & ACCESSORIES



- The Optifill unique design generates sufficient vacuum to facilitate a suck and fill operation from an auxiliary hopper or eurobin.



- Valve block mounted hopper with Teflon coating. Teflon is applied by a three stage application and heat treatment process ensuring a hard a wearing durable non slip surface.

- Hopper safety cover with in feed chute.
- Agitation and force-feed units.



- Hoppers and tanks can be designed and manufactured to provide bespoke solutions to particular requirements.
- Temperature sensitive products can be accommodated with insulated or twin skinned hoppers, pipe work and nozzles including hot water circulation systems.

OPTIFILL DEPOSITING NOZZLES



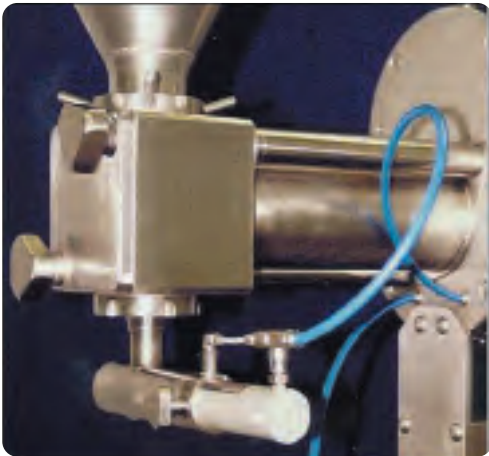
General Purpose



Rise & Fall



Handgun



Sliding Cut Off



Rotary Spreading Nozzle



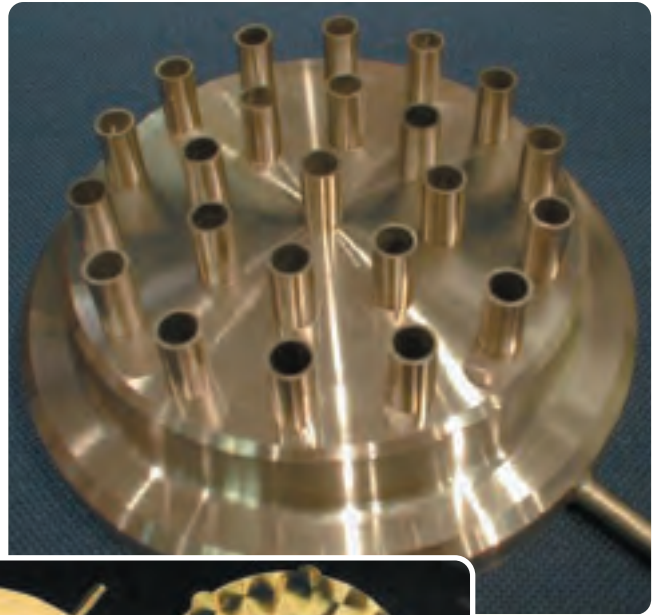
Three Position Moving Mechanism



Twin Branch Manifold

OPTIFILL DECORATING HEADS

Decorating heads manufactured from all stainless steel or from a combination of acetal and stainless steel.



Benefits

- The number of components for disassembly is reduced to 3 items from the traditional 7 in conventional decorating heads, saving time and labour costs during cleaning.
- There are no clips and retaining bands, which can be lost and result in downtime and replacement costs.
- Should any product blockage occur in the head during production, the head in isolation can be removed from the top half in situ, cleaned and replaced, thus minimising downtime.

Depositing sauce onto airline meals, the depositors are integrated with an indexing conveyor.

