

# CAKESTATION



Example picture; machine equipped with accessories

## ADVANTAGES:

- Ices up to 7 cakes per minute
- Use over a conveyor to fill or ice cakes automatically
- Servo controlled depositing to provide linear and consistent deposits independent of product consistencies
- Excellent for producing very small, accurate deposits
- Tool-free stainless steel construction with quick wash down design and product change-over

Fill, assemble, ice and decorate round cakes with the accuracy of servo control! With on-board touch screen computer controls, the CakeStation is the latest development of the perfect workstation. It's a well known fact that icing has different structures pending on the product that you use. The CakeStation is able to handle a huge variety of products with different structures due to the servo control system. This is done by depositing a consistent spread of icing that is unaffected by product type with servo control. The servo control system can quickly finish the tops and sides of round cakes with a pre-determined amount of icing. In addition, the CakeStation can be fitted with a wide variety of Unifiller attachments to be used as a standard depositor.

## FEATURES:

- PLC control system with touch screen and 100 recipe storage
- 4 programmable modes for depositing: spreading, single shot, multi shot and continuous depositing
- 4 programmable modes for decorating: mid-layer depositing, top and side icing, bordering and rosette head depositing
- Automatic 0-4" lifting mechanism for accurate icing layers on cakes
- Swing-away turntable, doubles as a standard servo depositor
- Height adjustable frame
- Electronic controlled turntable station
- Manual cake touch-up mode
- Has the capability to produce shell borders on round cakes



FEATURE	STANDARD PISTON DEPOSITOR	CAKESTATION SERVO DEPOSITOR
Deposit Speed and Volume	Manual Adjustment	😊 Automatic, slave mode on automated systems
Minimum Deposit Size	15% of maximum deposit	😊 5% of maximum deposit
Cycle Counter	✗	😊
Pre-Charge and Suckback	✗	😊 Yes, electronically adjustable
Electronic Recipe Storage	✗	😊 100 recipe storage capacity
Liquid deposit mode	✗ No, liquids may splash	😊 Slow start and finish to eliminate splashing
Spreading Applications	Okay	😊 Excellent for spreading accurate portions
Bordering Applications	Okay	😊 Precise border size and speed control
Check Weight compatibility	✗	😊 Check weigher can automatically adjust
Plant Network compatible	✗	😊 Statistical data collect and reports

PRODUCT CYLINDER SIZE	DEPOSIT VOLUME	
	MIN	MAX
3"	3.6 oz / 55 ml	36 oz / 1060 ml
2.5"	2.5 oz / 73 ml	24.5 oz / 725 ml
2"	1.2 oz / 30 ml	18 oz / 530 ml
1.5"	0.8 oz / 14 ml	8.2 oz / 240 ml
1"	0.3 oz / 5 ml	3.3 oz / 98 ml

## SYSTEM INCLUDES

- Servo turntable
- Swing-In Nozzle
- Quick start guide and spare parts kit



## SHIPPING INFORMATION

- Dimensions: 157 cm x 84 cm x 147 cm; Weight: 320 kg



## SPEED

- Up to 7 cakes/min. when icing cakes
- Up to 120 deposits/min. (7200 deposits/hr.) based on 20% volume and product consistency



## POWER

- Air: 3 CFM at 80 psi (85 litres/min. at 5.5 bar)
- Electrical: 220V AC, single phase, 10A, 50-60 Hz (non GFI supply)



## PARTICLE SIZE

- Up to 19 mm cubic soft particulates when used with a PC or Rotary Cutoff Nozzle

## CERTIFICATES

