

CAKE-O-MATIC 1000i SV



Example picture; machine equipped with accessories

It's a well known fact that icing texture can change from batch to batch. The Cake-O-Matic 1000i SV solves this difficulties by automatically self adjusting to the changing consistency of icing. Thanks to the servo control system, you can quickly and easily finish the tops and sides of cakes with a pre-determined amount of icing. In addition to its cake production abilities, the Cake-O-Matic can be fitted with a wide variety of Unifiller attachments, and can be used as a standard depositor.

ADVANTAGES:

- Ices up to 7 cakes per minute
- Uses standard attachments
- Ensures consistency and portion control
- Easy to use and operate
- Fewest parts - tool free disassembly

FEATURES:

- Fitted with a 1000i FS base and "swing-away" turntable - doubles as a standard depositor
- Powered work station with servo control system
- Large 52 litres conical hopper
- Stainless steel construction - full wash down
- Precision height adjustment
- Cake touch-up function to spin turntable



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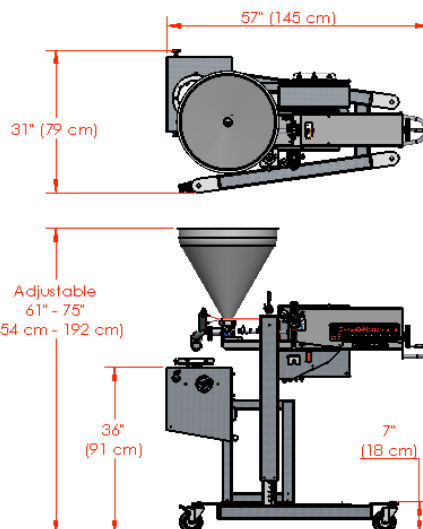


SYSTEM INCLUDES

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

PRODUCT CYLINDER SIZE DEPOSIT VOLUME

	MIN	MAX
3"	3.6 oz / 106 ml	36 oz / 1064 ml
2.5"	2.5 oz / 73 ml	24.5 oz / 724 ml
2"	1.2 oz / 42 ml	18 oz / 530 ml
1.5"	0.8 oz / 24 ml	8.2 oz / 243 ml
1"	0.3 oz / 9 ml	3.3 oz / 98 ml



SHIPPING INFORMATION

- Dimensions: 157 cm x 84 cm x 147 cm
- Weight: 265 kg



SPEED

- Up to 7 cakes/min. when icing cakes
- Up to 140 deposits/min. (8400 deposits/hr.) based on 20% volume and product consistency



POWER

- Air: 4 CFM at 80 psi (113 litres/min. at 5.5 bar)
- Electrical: 110V AC or 220V AC, single phase, 6A, 50-60 Hz (non GFI supply)



PARTICLE SIZE

- Up to 19 mm cubic soft particulates when used with a PC Nozzle (ask your sales rep.)

CERTIFICATES

