



Notes:

MODEL #133DP-V

Variegating Piston Depositor

Description:

Dual cylinder piston depositor for dispensing ice cream and variegate at the same time.

Key Features:

- Table top model
- 20.5 oz ice cream / 5.5 oz variegate volume
- Variegate percentage adjustment from 12% down
- Adjustable for total volume, 4 through 26 ounce
- 6 gallon ice cream hopper and 2 gallon syrup hopper
- Can be used for similar products, example: muffin batter with cinnamon sugar added

Advantages:

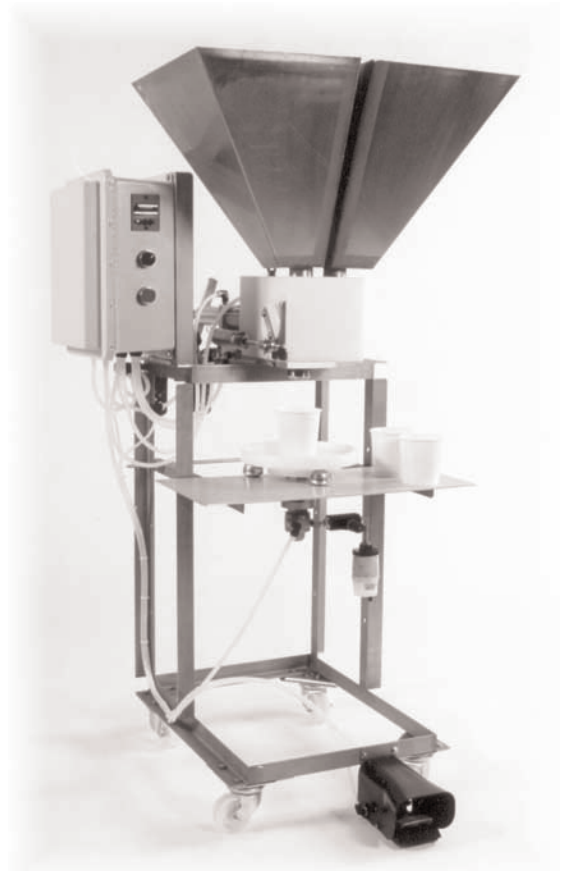
- Easy clean up, no tools needed
- Infinite number of patterns achievable with quick change nozzles
- Extremely accurate portioning
- Quick change fill height platform

Options Available:

- Container spinner
- Air Compressor
- Additional change nozzles for a variety of patterns
- Multi-stroke controls
- Nozzle for feeding 1/2" diameter fruit pieces
- Stainless steel frame with adjustable height fill platform

Specifications:

- Stainless steel and plastic construction
- Air Requirements: 7 cfm @ 80 psi



Shown with Optional Frame, Adjustable Height Fill Platform & Container Spinner

Benefits:

- More accurate fill will save you money
- Faster production with less labor
- Can be mounted directly to our Model #111 Automatic Filler for a fully automatic operation of denesting, filling and lidding