

PRESS RELEASE

FOR IMMEDIATE RELEASE

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COLBORNE FOODBOTICS ANNOUNCES THE MULTI-ADJUST PISTON DEPOSITOR

A new twist on a tried and true technology is what makes the Multi-Adjust Piston Depositor the most accurate and versatile, yet cost effective depositor technology available. The traditional volumetric filling process is one that produces extremely accurate deposits while still handling a wide variety of filling types like pie fillings, muffin/cake batters, meat fillings, soups, sauces and many other flowable fillings. While the traditional technology offers impressive weight control there are many applications and product types that benefit from individually adjustable and controlled pistons. The new Multi-Adjust Piston Depositor allows bakers and food producers to control each piston with a simple hand adjustment. This is particularly beneficial when running multi flavored packages (variety packs with different flavors into the same package) or wider format applications where center weights can be heavier than side to side weights.

Features and Benefits:

- Pneumatically controlled pistons or optional motor drive
- Up to 60 cycles per minute
- Standard width formats 20", 30", 40", 50"
- Custom formats available
- C-Frame or Stand Alone Options
- ConveyORIZED options available
- Hopper Dividers for Multi-Flavor Applications
- Various shut off valve options that incorporate drip free depositing
- PLC Control Options
- Integrate into existing make up lines
- Digital dials for adjustments handles for quick adjust from product to product
- Air reservoir for efficient pneumatic operation.



For more information or a video, please contact Colborne Foodbotics, 28495 N Ballard Dr., Lake Forest, IL 60045 Telephone: 847.371.0101, extension 3313. Fax: 847.371.0199. E-mail: katiec@colbornefoodbotics.com. Website: www.colbornefoodbotics.com.