

### Description

The principle of the depositor is a single side servo driven piston system with one single rotary piston to guide and distribute the chocolate mass to the nozzles at the nozzles plate for multi row depositing.

The range of depositors for solid product depositing lines are especially designed to deposit chocolate or compound for pralines, chocolate bars and other chocolate products with one chocolate mass only.

{gallery}../boelu/images/massiv275-1000{/gallery}

### Technical data

Working with	: 275, 425, 600, 800, 1000mm
Moves/ minutes	: 15 - 22