TOMRIC SYSTEMS EASY FILL DEPOSITING UNIT

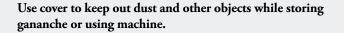
This compact unit delivers accurately metered ganache fillings with tremendous flexibility. Stainless steel construction with eight adjustable depositing nozzles that can be easily positioned to your mould layout. Tank is ideally sized for use with 10lb pails of ganache (see page 9) Power requirements 220V, 1 phase, 15 amps.

A-1600



EASY FILL DEPOSITING UNIT SET UP AND USE

This unit has 8 heated depositing nozzles that are fully adjustable to accommodate moulds that have varying depositing centers, as well as controls to calibrate the dosage quantity. Unit can be set up in 15 minutes.



- 1) Organize parts to be assembled.
- 2) Assemble components for pistons.
- 3) Place assembled piston into piston channel on base.
- 4) Invert hopper and place precision balls onto valves.
- 5) Attach valve sleeves.
- 6) Lock ganache hopper into place from back to front.



MAKING FILLED CONFECTIONS WITH THE EASY FILL DEPOSITING UNIT

- 1) Prepare custom ganache filling or New World Chocolate ganache filling (see page 9).
- 2) Adjust quick setting knob.
- 3) Adjust hand wheel to desired deck height.
- 4) Adjust depositing nozzles to appropriate location to match mould cavity centers. Without mould in place, pull down lever to test flow of ganache. Repeat if needed.
- 5) Place mould into position, and pull down lever to fill cavities with ganache.

HINT: Ramp on opposite end of machine allows for a second individual to work at the receiving end, therefore increasing production efficiency.











