

# TROMP UNIMAC DEPOSITOR

Versatile, universal depositor accurately deposits a wide range of batters, cookies, meringues, eclairs, pralines, and more.



The Unimac from Tromp is the first universal electronic depositor capable of depositing a wide range of cookies, batters, meringue's, éclairs, praline, choux-paste and much more type of products. The modular design allows you to start with the basic model and you can easy upgrade to a more sophisticated configuration in a later stage. The unique feature of the Unimac is that you can easily switch out the two roll depositing heads, for three roll depositing heads, to create the wide range of products. Another feature is that you can easily remove the conveyor belt to wheel it over to the make-up line. With many optional devices and extensive program possibilities, the Unimac is the perfect depositor!

### 2-ROLL PUMP HEAD

Designed for softer masses like meringue, éclairs and batters.



### 3-ROLL EXTRUDING HEAD

Designed for heavy doughs and masses like cookie dough, cocos cookies, sprits etc.



### DEPOSITING AND INJECTING

For (semi) liquids such as jam, puffs, pastry, cream etc.












# GREAT VARIETY IN DEPOSITING SHAPES & TYPES

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## CAPACITY IN ROWS PER MINUTE

	ROWS PER MINUTE	
Capacity on round spots	30	
Capacity on lines	20	
Capacity on rosette	20	
Capacity on double rosette	15	
Capacity on ring style	15	
Capacity on eclair style complex	15	
Capacity on horse shoe	20	
Capacity on wire cut	50	
Capacity on injecting	15	

Number of products per row depending of the size of the product could be up to 9 products a cross on a 600 mm wide machine.

# FEATURES



UNIMAC (floor space 2x2 meter)

- Mobile Frame Design
- Intuitive Touchscreen Operator Interface
- Modular Unit Easily Integrates With Make-Up Lines
- Modular Design Allows For Simple Upgrades For Future Growth
- Working Width: 400, 450 (18 inch), 500, 600, 800 (special) mm
- Capacities Based On Rows Per Minute:
  - Round Spots: 30
  - Ring Style: 15
  - Lines: 20
  - Line Style Complex: 15
  - Rosette: 20
  - Horse Shoe: 20
  - Double Rosette: 15
  - Wire Cut: 50
  - Injecting: 15
  - Sheets: 15 (w/shut-off mechanism)



- Easy Changeover of Depositing Heads To Create A Wide Range of Products
- Interchangeable Nozzles and Dies
- Quick Release On All Belts
- Toolless Sanitation
- Easily Integrates With Make-Up Lines



## OPTIONS

- Two-Roller
- Three-Roller
- Rotation
- Wire-Cutting
- Shut-Off Knife
- Nesting (by vertical movement)
- Different Nozzles & Dies
- Trolley

## CLEANING

The depositing heads can be disassembled without the use of tools. All parts can be cleaned by an Industrial dish-washer or water.



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