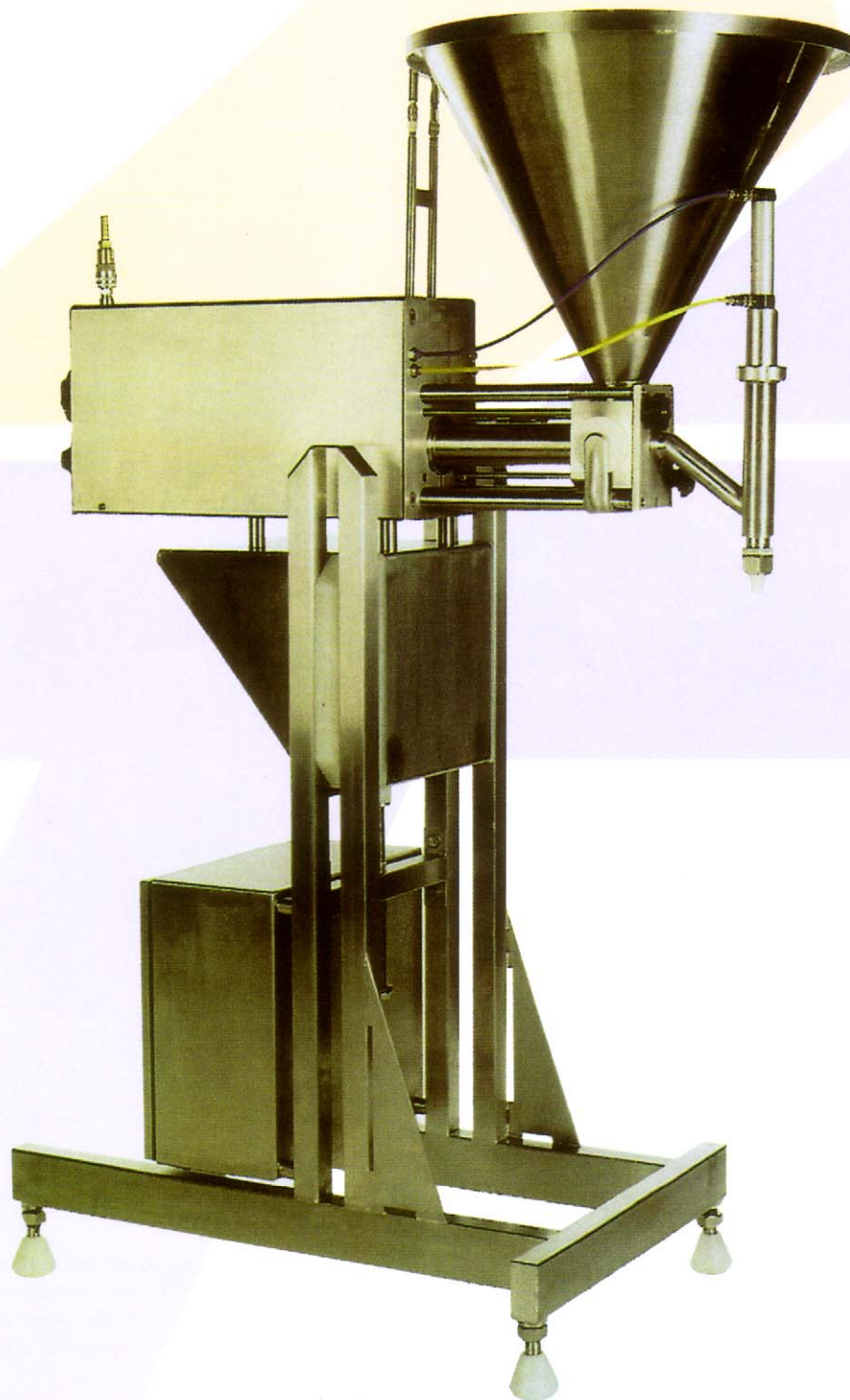


UNIVERSAL DEPOSITORS

Precise amounts of liquids or semi-solids
placed accurately and speedily, for
a wide variety of applications.





Turbo Depositors can be integrated on to existing production lines, or into Turbo semi and fully automatic process lines for bakery, ready meals and dairy production systems.

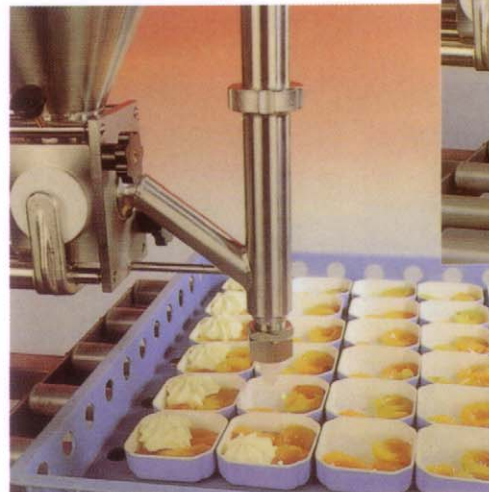
Ready Meals



Turbo depositors are well suited to the demands of the fast-growing ready meals market sector. Depositors can be integrated into process lines which utilise conveyors, rotary index, or tracks, to form a highly efficient production line.



General Bakery Work



Tray depositing can be carried out by hand or automatic operation.

Meeting Industry Needs in Hygiene and Safety

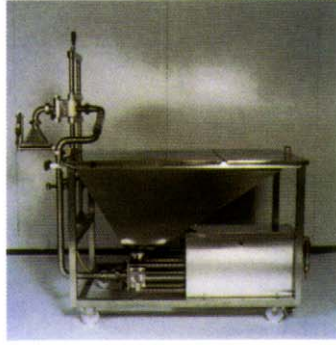
Turbo's wide experience of the Food Industry and its operating parameters, is reflected in a product range that is specifically designed to meet market needs. Every machine demonstrates versatility, flexibility, lubrication-free low maintenance, easy operation, hygiene, low noise and built-in safety features.

Twin Depositors



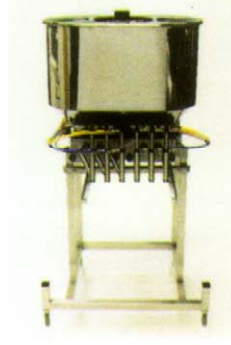
- Designed to integrate with existing conveyors, index track and rotary processors to form a system.
- Can be fitted with two hoppers to deposit different mixtures in the same product.

Low Level Mobile Depositor



- Specially designed large capacity hopper.
- Complete with high level filling outlet nozzles.

Multi Header Depositor



- Fast and accurate.
- Independent piston and cylinder adjustment.

Vertical Depositor



- Compact space saving design. Especially on production systems.
- In co-operating all existing range of nozzles and accessories.
- Unique product in-feed valve block design.
- All stainless steel mobile trolley, to enable the machine to be positioned where required.

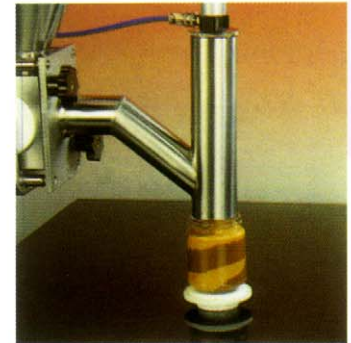


Heads to suit any applications

Decorating heads, and heads to give full cover can be manufactured to specification to suit particular applications. They are available in single or multi head configuration and suitable products include sauces, liquids, jams, cream fondant chocolate. The heads can be stripped down easily without the use of tools, and are easily cleaned to the highest standards of hygiene.

Special Purpose Nozzles

Outlets can be designed to your specification to suit particular applications.



Accessories available

Hoppers

Available in a range of capacities and in specifications to meet all applications, including double skinned, chilled and heated types to maintain products at particular temperatures. Safety lids, with operation integrated into the machine's pneumatic circuit.

Product Feed Control

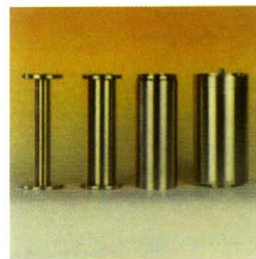
Force feed, stirring and agitation devices are available, each with variable speed and the ability to integrate with all Turbo machine types.

Cylinders

A variety of interchangeable piston and cylinders are available to suit hot or cold products, with a weight capacity from 5gms to 1360gms. Interchange is carried out without the use of tools.

Sizes: 25mm [1"] 5.55cc
32mm [1 1/4"] 15-95cc
50mm [2"] 40-260cc
75mm [3"] 90-610cc
115mm [4 1/2"] 200-1360cc

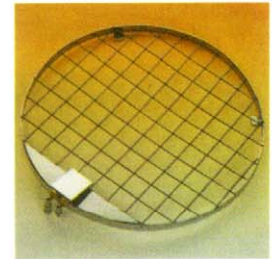
Counting devices can be used to increase the fill capacity by activating more than one fill per cycle.



Cylinders



Force Feed



Safety Lids

Control Systems

Foot control - in operator controlled operations.

Photosensor - can be mounted on the depositor, or as part of an automatic system.

Programmable Logic Control - for electrical activation of the deposit within a fully automatic system.

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