

# Multi Depositor

- Muffins, tray bake, layer cake, decoration, icing and injection
- Your opportunity to be up front with market trends



**You name it - we fill it**



**FORM & FRYS**

MASKINTEKNIK

# FORM & FRYS GEAR WHEEL DEPOSITOR



Muffins production

## Danish built quality product, with wide product range

A multipurpose and precision multi row filling and depositing machine, Form & Frys offers the GW Gear Wheel Depositor.

From small 20 grams dot's to large scale muffins production or big cupcake / tray-bake deposits of 1 kg or even continuous deposits or strips.

The GW machine is flexible, easy to operate and due to the cantilevered C frame very mobile.

Lot's of tool combination, including arm mounted conveyor, rotating nozzle, dive nozzle, fish tail nozzles, target sprinkler, paper cup dispenser, etc.

Unique products



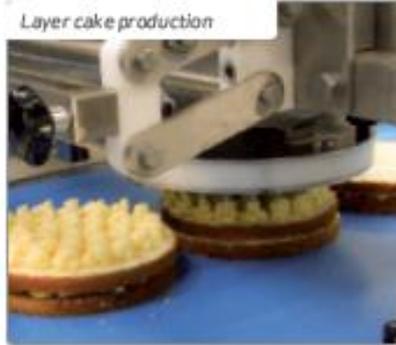
Biskvi production



Butter creme on tray bake



Layer cake production



Cheese cake production



Mazarin filling



Jam inside muffins



Sugar icing



Target sprinkle



Cake decotaing



Paper cup dispenser



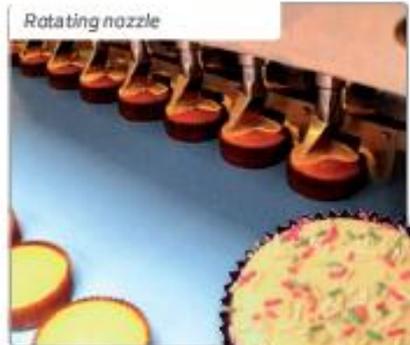
Muffins line



Two layer deposit



Rotating nozzle



Sugar icing circle



**Capacity:** 55 deposits/min.  
(depending on deposit size).  
Hopper volume: 55 liters

**Deposit volume:** Infinitely variable 20 – 1000 g

**Power:** 400 V, 16A, 1,1 KW

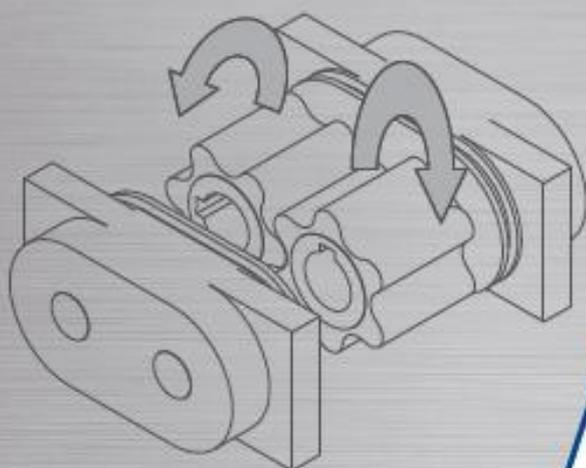
**Compressed air:** 100 L/min 6 Bar



Muffinsline



Pump design with motor drive direct on the rotors.  
Return suction function via panel view control.



Form & Frys Maskinteknik, a company that has found a niche in folding/forming and filling many different products such as danish pastry, pizza shells, special pies, puff pastry products etc.

Form & Frys manufacture standard machines as well as custom build machines, tailoring the machines to our customers specific products.

The bakery industry continues to be a growth industry. Major producers are constantly looking to introduce new high-quality products to the market.

Form & Frys has, through our know-how and innovative ideas, proven to be a valuable partner in developing new products.

Please do not hesitate contacting us for your specific project.

#### Form & Frys Maskinteknik A/S



Concept, design, test bakery and construction under same roof



**FORM & FRYS**  
MASKINTEKNIK

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