



DRT

The roller depositor model DRT is mainly indicated to deposit soft mixes like sponge batter. Its use is especially indicated for the filling of layer cakes, achieving excellent depositing on complete product trays.

The depositor model DRT consists of a wheel-mounted frame and of a depositing head.

The product feeding hopper can be equipped with over-feeding rollers to deposit whipped cream, or heated to deposit creams under controlled temperature. The depositing assembly has a pair of motorized rollers to handle the mix with care. All the product contact parts are made of stainless steel or food-grade material and are fully removable for cleaning operations. This is a fundamental characteristic in order to comply with the sanitary standards when producing fresh or frozen cakes.