

# EP2-O (C-Frame)



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The EP2-O (C-Frame) is easily maneuverable for cleaning and re-positioning. Its dynamic hopper movement makes this depositor particularly well suited for one-shot or solid depositing of chocolate bars.

With its C-frame, the depositor is easy to move around for cleaning or placing it in another position on the line. The oscillating hopper movement makes the EP2-O particularly well-suited to deposit bars in either solid or one-shot. A wide variety of piston diameters can be supplied for production of the smallest pralines up to tablets with big inclusions. The hopper can be divided into multiple compartments for multi-color or one-shot depositing. Lifting table can be incorporated in the depositor, if needed. Multiple choices of agitator types are available. The EP2-O C-frame depositor is available for Midi, Maxi and Jensen Flex lines, working widths ranging from 350 to 600 mm, however the depositor can be made to suit any existing lines as well. Operation is very simple via the intuitive touch screen menu. Further, the depositor can be connected to the internet, if any sort of support is needed.

## UPS/EFU

- Great mobility
- Easy to clean
- Fast product changeover
- Ensuring versatility with sliding feet or transport wheels
- Can handle solid masses, inclusions, one-shot fat-fillings and caramel
- Highest possible quality in both process and output



# The Aasted Machinery Program

Find the technical specifications for the machine below.

	EP-2 O (C-frame) Midi	EP-2 O (C-frame) Maxi
Capacity (kg/hour)	2100	3000
Length (mm)	1675	1675
Width (mm)	1150	1150
Height (mm)	1650	1650
Power usage (KwH)	9	9
Air usage (m3)	5	5
Water usage (m3)	0,007	0,01
Weight (kg)		1150

We have a broad portfolio of machinery and equipment

Beneath are listed products in the same category.

- EP2 (C-Frame)
- EP2-O Belt
- EP2-O Chain