

# DEPOSITOR K-3



Manufacturers' web site

<http://www.koyomc.co.jp>

(Japanese only)

**PACIFIC YOKO CO.,LTD.**



# DEPOSITOR K-3

Standard model



Providing reliable support for the production of a wide variety of products.

**SERVO MOTOR CONTROL**

**PRECISION FILLING VOLUME**

**EASY CLEANING**

**Operation patterns**

**Single-action operation**

When the push button switch (or foot switch) is pressed, the unit carries out filling to the specified quantity one time and then stops.

**Sensor single-action operation**

The unit carries out single-action operation based on an external signal.

**Automatic operation**

The unit repeatedly carries out filling of the specified quantity at set intervals according to input from the push button switch (optional sensor).

**Sensor automatic operation**

The unit repeatedly carries out filling to the specified quantity each time an applicable product on a conveyor belt is detected by the sensor (optional).

**Continuous operation**

Pushing the push button switch starts filling by the pump. Filling is then stopped by pushing the stop button.

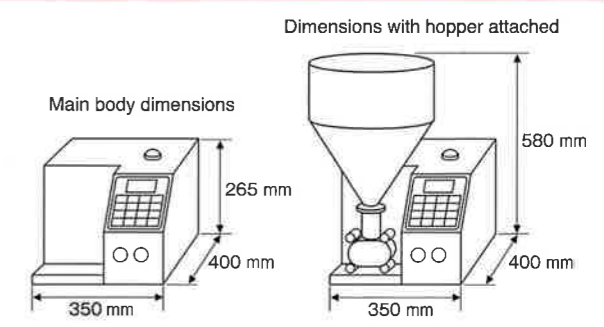
**Sensor continuous operation**

The unit's pump starts filling while an applicable product on a conveyor belt is detected by the sensor (optional). The unit stops filling when the product stops being detected.

**Specifications**

Power supply	AC200-220 V Single Phase 0.4 kW (Using servo motor)
Pump RPM	1-150 rpm
Pump discharge rate	60-9,000 cc/minute
Filling quantity	5-9,999 cc/fill
Hopper capacity	15 ℓ (standard)
Total weight	29 kg (With standard pump hopper)

**External dimensions**



\* Product specifications and equipment are subject to change with no prior notice.



Nozzle variations

Injection nozzle

- Production capacity/Example. Injecting 50 g for cream puffs, total of approximately 3,000 cream puffs/hour from 2 nozzles
- Nozzle size: Internal diameter Ø4 mm



Single injection nozzle

Double injection nozzle



For injection into cream puffs, bread and other products.

For simultaneous injection of 2 cream puffs.

Usage examples

- Whipped cream
- Custard cream
- Jam
- Bean jam
- Other

Filling nozzle

- Production capacity/Example. Filling 80 g of jam into jars, total of approximately 2,500 jars/hour
- Mouth size: Internal diameter Ø5-20 mm



Single filling nozzle

Double filling nozzle



Filling of ice cream.

Simultaneous filling of 2 bouchee or other products.

Usage examples

- Jam
- Ice cream
- Yogurt
- Other

Valve variations

Hand valve

- Production capacity/Example. Dispensing 30 g of whipped cream topping for cream puffs, total of approximately 2,500 cream puffs/hour

Can also be used in place of piping bag. Eliminates the complications arising from filling bags with cream.

Allows for easy piping of decorated cakes, cream puffs and other products.



Usage examples

- Whipped cream
- Custard cream
- Jam
- Muffin batter
- Other

L shaped hand nozzle



Fixed quantity filling of jam and other products.

Upright air fed hand valve

- For 50 g of Mont Blanc topping: Approximately 800 products/hour



Usage examples

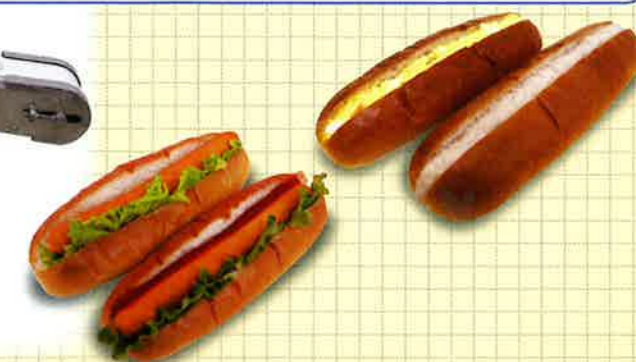
- Mont Blanc
- Cream cheese
- Custard cream
- Pumpkin paste
- Peanut cream
- Mayonnaise
- Other

K-3 Model Loading System Unit



Automatic Sandwich Machine Depo Ace SW-01

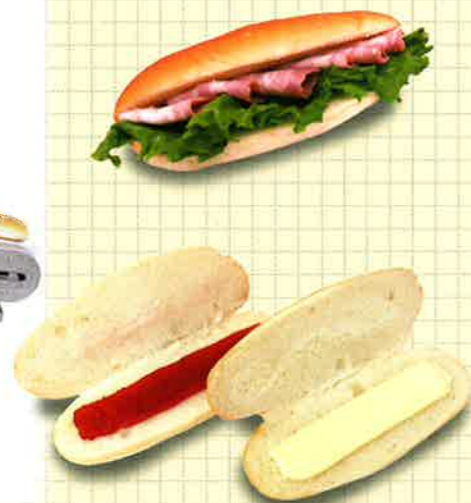
- Compatible product sizes: Length 100-250 mm/Width 40-70 mm
- Production capacity/Approximately 5,000 products/hour (estimated for 30 g of jam per product)
- Uses a shutter equipped nozzle which allows for faster and cleaner filling. (Based on our company's comparisons)





Automatic Sandwich Machine **Cut And Filling Sandwich Machine HW-01**

- Compatible product sizes: Length 100-250 mm/Width 50-70 mm
- Production capacity/Approximately 3,000 products/hour (estimated for 25 g of jam per product)
- Uses a shutter equipped nozzle which allows for faster and cleaner filling.  
(Based on our company's comparisons)



Automatic Cake Coating Machine **Deco Mate DN-1**

- Production capacity/Approximately 400 products/hour (280 g of cream for 18 cm product)(estimated for 280 g of jam per product)
- The K-3 unit can also be used independently.
- Injection, filling, coating and other work other than nappe can also be carried out with the use of optional nozzles.

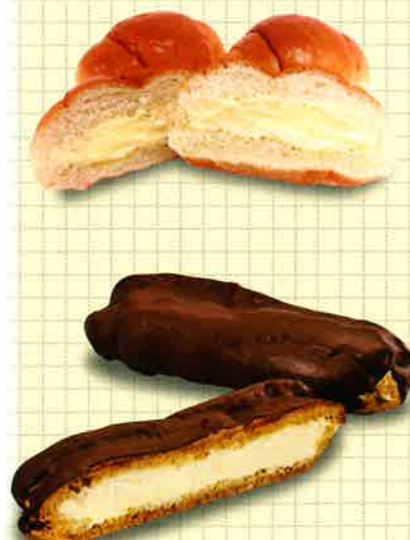
**Neater, faster and better products!**

Completed coating in approximately 4 seconds. Also a powerful tool for increasing work efficiency.



Synchronized Automatic Injector Machine **Chou Friend II CF-02**

- Production capacity/Approximately 8,000 products/hour (for injection of 7 g of margarine per product)
- Injection/filling examples: Butter rolls, croissant, donuts, etc. Injection filling of a variety of bread and pastry types. Also perfect for cream filling of cream puffs and eclairs.



Circular Surface Coating Machine **Cream Circular Surface Coating Machine RS-1**

- Production capacity/Approximately 1,000 products/hour (18 cm product, sandwich cream)
- Usage examples: Circular shaped sandwich cream coating Ring shaped piping, etc.



- Coats cream to the very edges in a consistent thickness by rotating the nozzle.
- A variety of piping designs can be achieved by changing the nozzle type.





**International Distributor**

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Seller

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