

# Universal Depositor XL by Truffly Made



Compact Table Confectionery Depositor With Adjustable Heating & Depositing Capability



## PRODUCT SPECIFICATIONS

Dimensions	15.75" width x 20.5" length x 22.5" height
Body	Brushed stainless steel
Voltage	100-240VAL
Electrical	100-240 VAC / 50-60 Hz
Capacity	3.2 gallons / 12 Liters
Dosage	1.5 to 7 ml / .05 to 0.20 fluid oz. per pull
Product Temperature	Up to 310° F / 154° C
Weight of Unit	60 lbs.
Warranty	1 year period from date of purchase

## EFFICIENT AND UNIFORM MOLD-FILLING UNIVERSAL DEPOSITOR

The Universal Depositor XL is a durable tabletop candy depositor that makes the manual process of pouring and formation of candy accurate, easy, and fast. This product is ideal for artisan confectioners who are looking to increase production while maintaining hand-crafted product quality.

The Universal Depositor XL works great for depositing countless confections such as gummies, caramel, hard candies, chocolates, ganache, and more! This product is suitable for smaller batches and R&D lab production.



## KEY FEATURES

- 1 Heavy-duty and stainless steel centerline depositing nozzles
- 2 Adjustable nozzle positioning to accommodate various mold configurations
- 3 Accurate and consistent depositing capability from 1.5 ml to to 7 ml dosage
- 4 Multi-cavity deposits per pull, saving valuable time
- 5 Individual digital temperature controls for the hopper and nozzles enabling precise temperature management
- 6 Large hopper holding capacity of up to 3.2 gallons / 12 Liters
- 7 Accepts molds up to 11-1/2" wide
- 8 Hand lever for easy deposit release

## SPARE

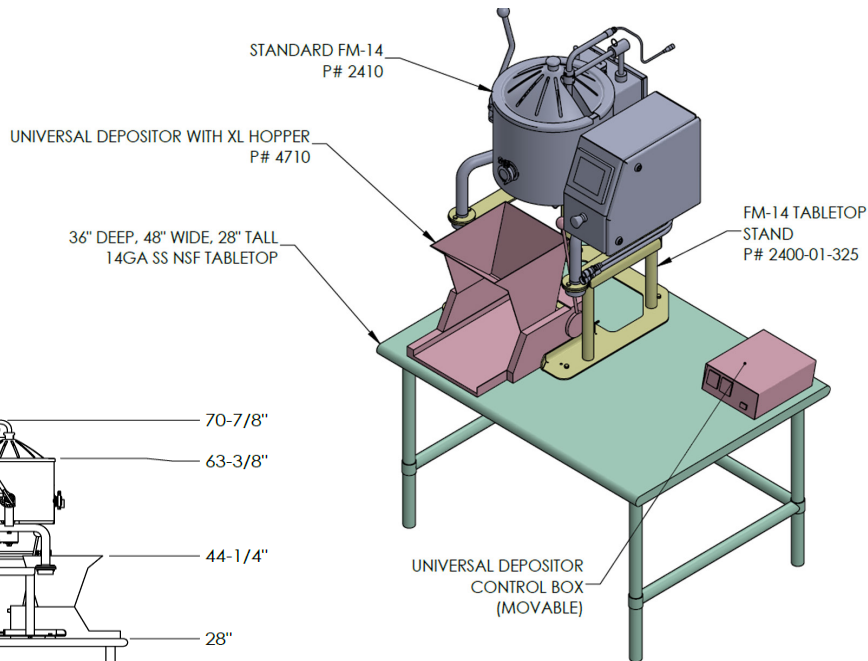
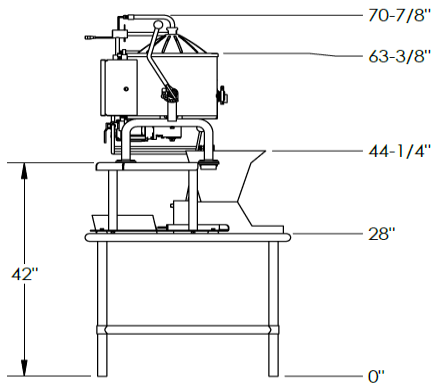
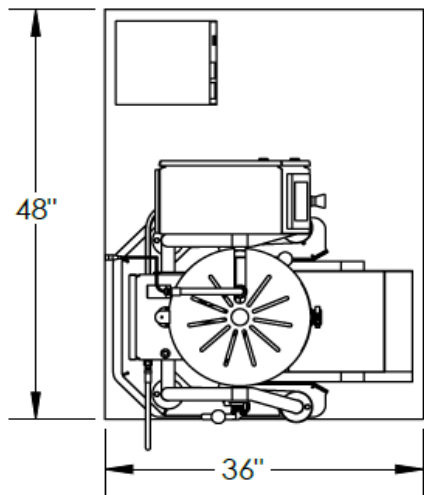
## PARTS

- Individual Pistons
- Stainless Steel Check Valve Balls
- Replacement Hopper
- Replacement O-Ring Kits

MADE IN  
GERMANY



DIMENSIONAL  
DRAWINGS



**SPARE PARTS:** Not included in the Universal Depositor XL Pricing

OPTIONAL ADD-ONS

