

Introduction

The Deco-Bot is the world's first robotic decoration station capable of decorating cakes and cupcakes instantly. Write, draw, drizzle or decorate cakes with roses or finish cupcakes with swirls, rosettes and roses.

Benefits:

- ◆ World first automated rose decorator
- ◆ Two color decorating heads/nozzles
- ◆ Easy washdown
- ◆ Quick tooling and nozzle changeover
- ◆ Built in configuration flexibility, the same unit can do many designs
- ◆ Mobile unit with heavy duty floor levelers

Features:

- ◆ Allen-Bradley based robotic control system
- ◆ Touch screen and tablet interface
- ◆ Open frame design for easy cleaning
- ◆ IP65 design
- ◆ Nema 4X control cabinet
- ◆ Conveyor speed adjustable 8 to 82 ft per minute
- ◆ All stainless steel construction

The Deco-Bot

The compact, robotic decorating station



Includes:

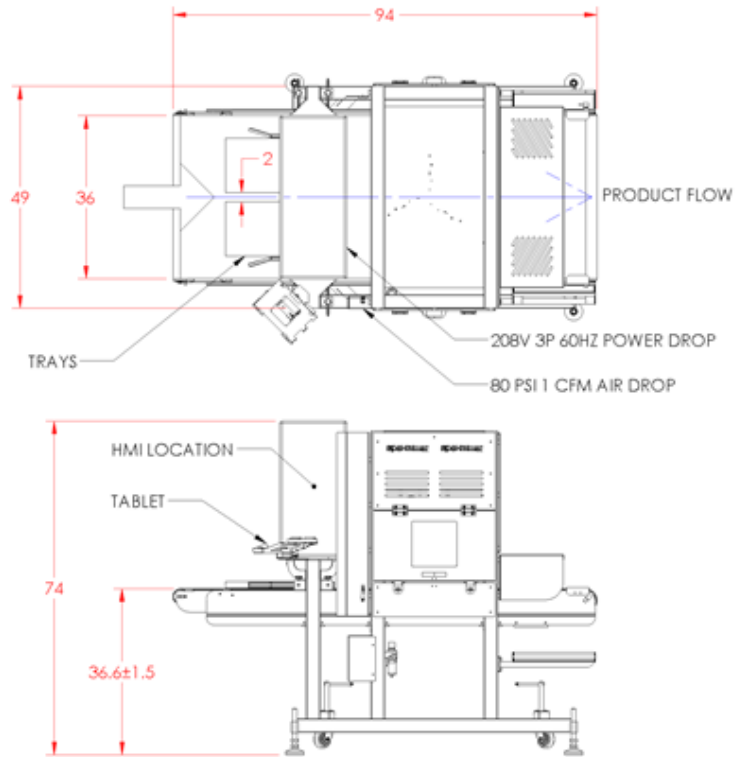
- ◆ Modular robotic unit
- ◆ Integrated 6ft (180 cm) conveyor
- ◆ Removable tablet based operator interface

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Applications:

- ◆ Decorate targets up to 14" diameter
- ◆ Decorate cakes with roses
- ◆ Write on cakes
- ◆ Draw on cakes
- ◆ Drizzle with chocolate and caramel
- ◆ Ice cupcakes with hand simulated swirl motion
- ◆ Ice cupcake with two colours
- ◆ Apply shell borders on sheet cakes



Specifications



Speed

Cupcakes 6 or 12 pack: 20 cycles a min.

Writing or drizzling: 6"/sec (15 cm/sec)



Deposit Width

Up to 14" (355 mm) in diameter



Shipping

L: 76" x W: 44" x H: 70"
(190 cm x 110 cm x 175 cm)



Power

Pneumatic: 8 cfm @ 80 psi (227 liter / min @ 5.5 bar)

Electrical: 220 VAC, three Phase, 30A



Address

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Business Hours

Monday-Friday: 8:30am - 5:30pm



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