

OUR UPDATED OCD300SRV
Retro-fit depositing system for the BAKERY,
CHOCOLATE & CONFECTIONERY industries

Depositing Systems Design & Manufacture
CONTROL CONSISTENCY & PRECISION

Filling the gaps in the confectionery, bakery and dairy industries

The new and improved OCD300SRV

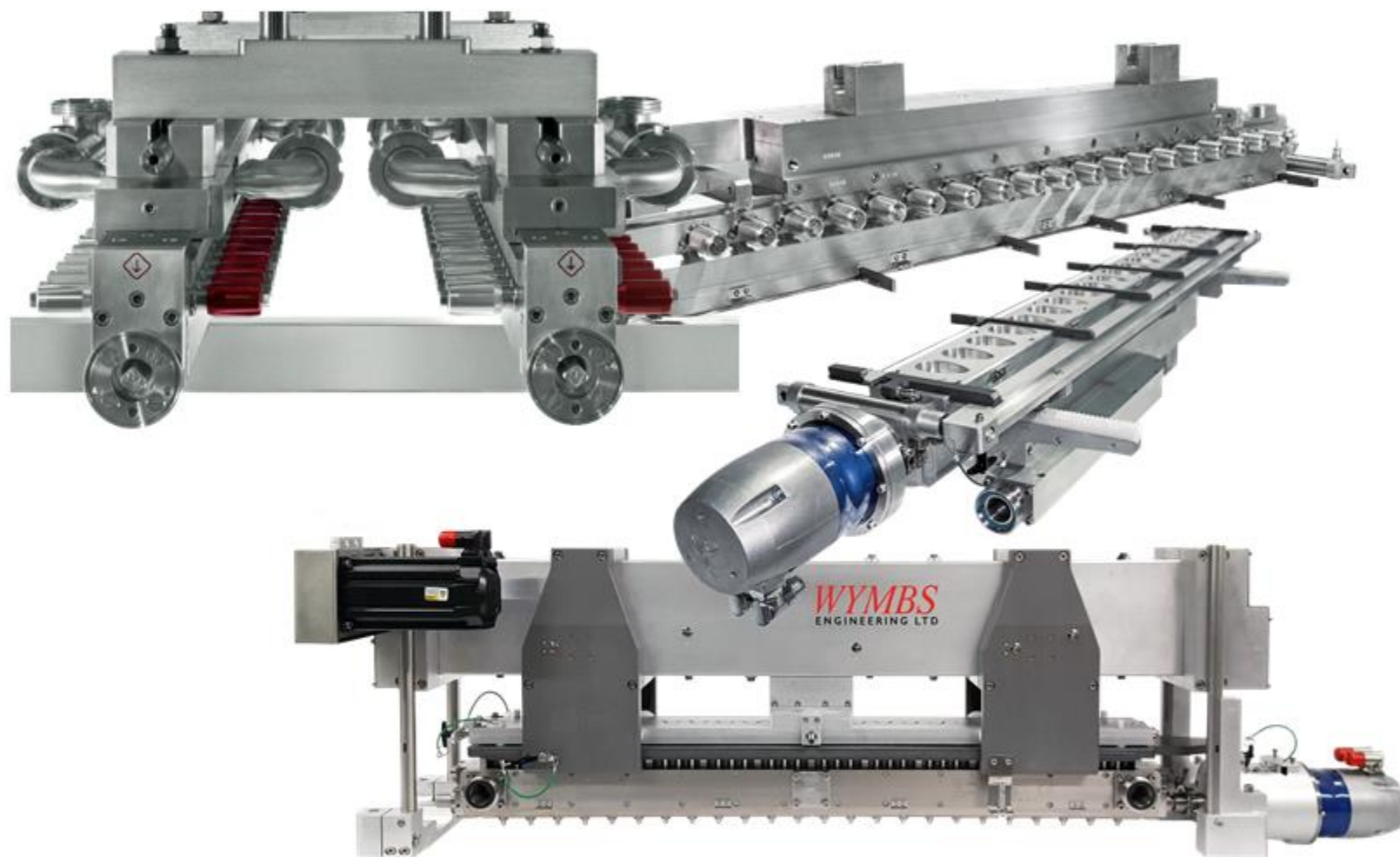
With up to three axes of manifold motion, all servo driven, the “OCD” depositing system is designed as a retro-fit depositor for operation with existing lines or integrated into new processing lines within the BAKERY, CONFECTIONERY and CHOCOLATE industries.

Key features ...

- **RETRO – FIT** design
Can be fitted to a chocolate moulding line, an existing marshmallow line or above a travelling oven band
- **CAN BE EQUIPPED** with: pressurised **VOLUMETRIC** or **TIME/ PRESSURE** depositing manifolds
- **UP TO 3 AXES** of manifold motion
- **SERVO PISTON DRIVE**
- **SERVO ROTARY VALVES DRIVE**



OUR OCD UNIVERSAL OVERHEAD DEPOSITING SYSTEM



VARIOUS MANIFOLD TYPES OPERATE WITH THE OCD, WIRE CUT, TIME/PRESSURE, CENTRE FILL AND VOLUMETIC, ALL BASED ON A "CLOSED SYSTEM" (NO HOPPER) DESIGN PRINCIPLE



Where OEM isn't able to offer an integrated aerated mass depositing system, for chocolates filled with aerated pralines, "bubbly" chocolate, aerated masses for hollow wafers for example, the WYMBS "OCD" can be incorporated into new project layouts or installed onto the existing line as a retro-fit module

THE CHOCOLATE INDUSTRY



“PLAIN”, “CENTRE FILLED”, “WIRE CUT” and “3D” MARSHMALLOWS

THE CONFECTIONERY INDUSTRY



“CAKE BARS”, “JAFFA CAKES”, “LADYFINGER/BOUDOIR BISCUITS”, “DONUT DECORATION”

THE BAKERY INDUSTRY