

DECO-BOT

High Volume Robotic Decorating

The Deco-Bot is an all in one robotic decorating station capable of accurately decorating cakes and cupcakes with that home made look. Write, draw, drizzle and decorate round or sheet cakes with roses, or finish cupcakes with swirls, rosettes and roses.

Benefits:

- Reduces repetitive strain injury.
- Helps with skilled labor shortage.
- Precisely repeats tasks at high volumes.
- Integrates with existing production for post bake, or can be used as a designated standalone.

Features & Specs

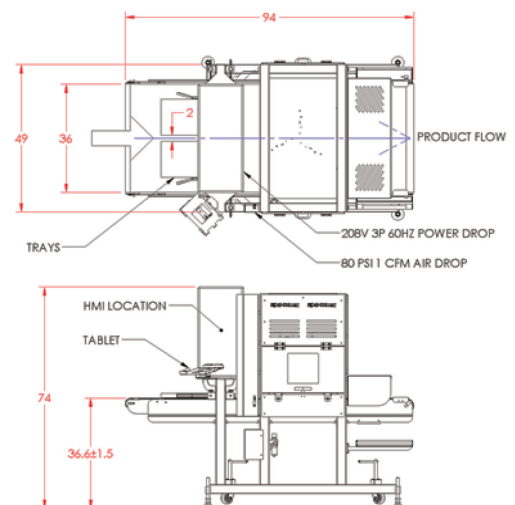
- Automated rose decorator featuring two color decorating heads / nozzles.
- Cupcakes — 6 or 12 pack @ 20 cycles per min.
- Writing or drizzling — 6" per second (15cm/sec).
- Deposit width — up to 14" (355mm) in diameter.
- Single or dual head configuration.
- Quick tooling and nozzle changeover.
- Heavy duty casters for easy transportation to the cleaning station.
- Heavy duty adjustable leveling stands.



Dual Deco-Bot with built-in conveyor



Deco-Bot with heated pump



APEX MOTION CONTROL

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