

CAKE STACKER

Smart Conveyors for Stacking Cake Layers

Manual handling cake layers often leads to breakage and product waste. The Cake Stacker solves these problems by reducing waste and ingredient costs.

Benefits

- Assemble round and sheet layer cakes
- Reduce waste and breakage
- Assemble cakes more accurate consistent and efficient
- Increase throughput
- Reduce repetitive stress injuries

Features

- Heavy duty sanitary stainless steel design
- Electronic control system with graphic interface
- Small footprint, easy to move
- Servo driven conveyor motions

Specifications

- 20 recipe storage capacity
- Round cake layers up to 12" diameter
- Round cakes up to 7" tall
- Sheet cakes up to half sheet cake size (18" x 13")

POWER REQUIREMENTS

Electric: 220 VAC single phase
Pneumatic: 4 cfm @ 80 psig

Revision: May 13, 2024





Stacks up to 60 cake layers per minute.



Stacks up to 30 cake layers per minute.



APEX MOTION CONTROL

www.apexmotion.com  info@apexmotion.com  1.778.298.8292