



YOUR BAKERY SOLUTIONS PROVIDER

Product Name:



Mini-fill

MODEL: Electronic/Pneumatic 60, 100 & 230



Pneumatic



Electronic





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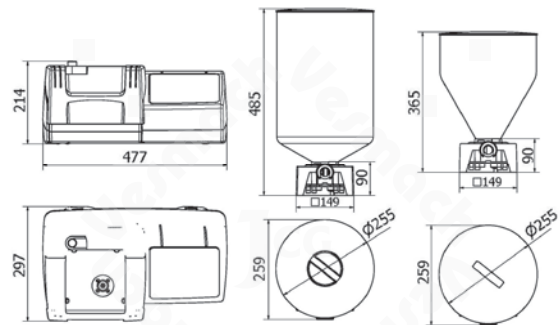
Purpose:

This machine is used for filling, depositing or injecting from low to high viscosity liquid, un aerated and aerated, and with or without chunks

Heater Jacket

Purpose:

Adjustable thermostat, 500 W, till +120°C; to keep products warm while depositing



Specifications

Power	220V, 60HZ, 24V model 60 - 60KW (suitable for liquid to soft products) model 100 - 100KW (suitable to semi-heavy products) model 230 - 230KW (suitable for heavy paste)
Speed	up to 50 deposits/min
Deposit Range	3 ml
Chunks drop	20 mm
Temperature	-10°C to 100°C
Speed Adjustment	1 to 100%
Dosing Volume	1 to 5000 ml
Hopper Capacity	8 or 15 liters



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Advantages:



Saves ingredients



Heavy-duty



Automatic power supply



easy to carry design



Hoppers and spouts are dishwasher safe



Always clean, fast and accurate deposits



Easy to use 5,7" touch screen with safety glass



Hoppers either standard with 8 liters or bigger volume of 15 liters



No experienced personnel needed to produce perfect products



Multi functional for deposit, inject, layering and decorate



Quick interchange spouts and injection needles - no seals needed



Choice of 6 or 14 teeth gears / 3 lobe impellers

Pump Assembly:



3 lobe impeller from soft till heavy aerated products

max Ø10mm



6 teeth impeller from soft till heavy products

max Ø5mm



14 teeth impeller liquid products only

particles as seeds