





# Mini-fill Filling Machine

Invest less and get more out of the Mini-fill!

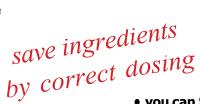
The place to be' for all your professional horeca dosing and filling machines!

Do you need a flexible and custom made solution for catering, supermarket or food service? Do you need to produce a large variety of products with minimum change over and cleaning?

You are in the right place! We are looking forward to hearing from you and supporting you with the best expertise!

#### **Design features:**

- ELECTRIC OR ELECTRO-PNEUMATIC versions depending on the product viscosity
- easy-to-use color TOUCH SCREEN
  - single/automatic or continuous mode
  - volume
  - speed
  - waiting time between deposits
  - number of automatic deposits
  - · reverse mode to prevent dripping



you can STORE UP TO
 100 PRODUCTS IN THE MENU
 with their corresponding dosing settings





- the MENU is available in the following LANGUAGES: English, Dutch, French, German, Spanish, Russian, Chinese, Swedish
- QUICK INTERCHANGEABLE ALL-IN-ONE HOPPERS







CLICK HERE TO WATCH THE MOVIE

# \*\* - 8° cold products

## **APPLICATIONS**

sweet & savoury products

















depositing of soup, sauces, mashed potatoes, minced meat, salads, fruit fillings, mousse, ice-cream, etc.

























#### **LAYERING**

layering of sauces, etc.

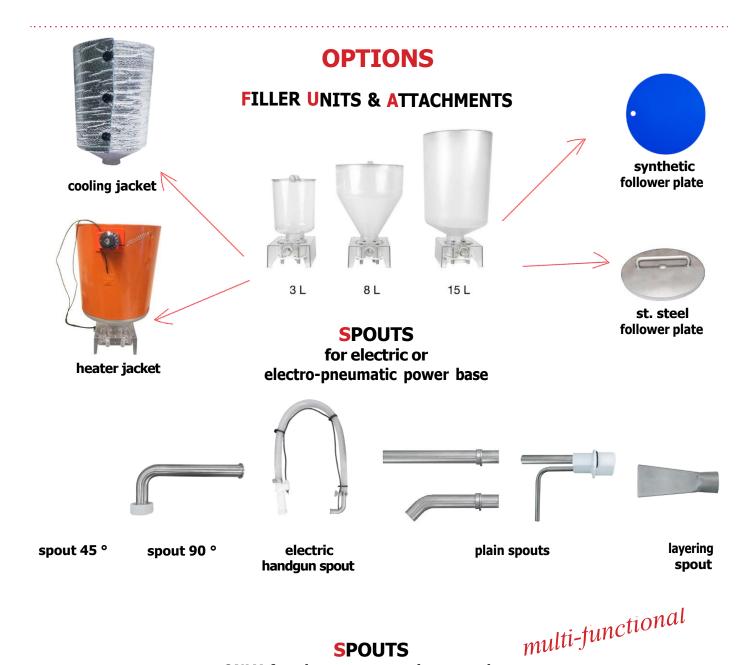












## **SPOUTS**

**ONLY** for electro-pneumatic power base



pneumatic handgun spout



pneumatic vertical spout

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE CATALOGUE

quick product change

### **COMMANDS**





hand switch suitable both for left and right-handed people handgun with a trigger foot pedal





# FILLER UNITS single outlet











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# **GEAR ASSEMBLIES**

















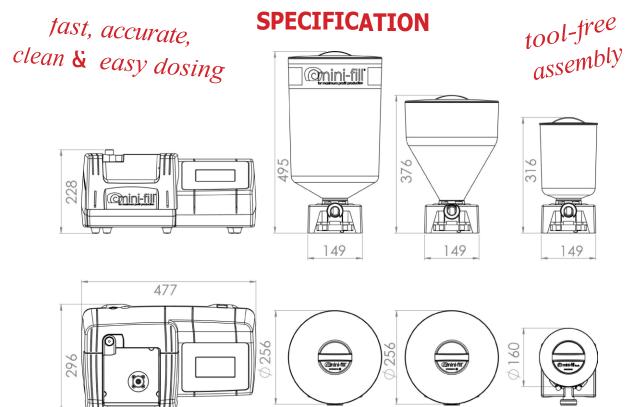




	2 lobe	3 lobe	6 teeth	14 teeth
VISCOSITIES	from soft till heavy and aerated products	from soft till heavy and aerated products	from soft till semi-heavy products	ONLY semi-liquid products
PARTICLE SIZE, MM	soft and hard particles max d 15 mm	soft and hard particles max d 10 mm	soft and hard particles max d 5 mm	ONLY particles such as seeds







R	Re	١d	ns

	Mini-fill Electric 100 W	Mini-fill Electric 260 W	Mini-fill Electro- pneumatic 260 W		
POWER	110/220 V 50/60 Hz 100 W	110/220 V 50/60 Hz 260 W	110/220 V 50/60 Hz, 260 W 6 Bar comoressed air		
COMPRESSOR	-	-	1,5 kW - 8 bar 24 I - 196 I/min		
SPEED	up to 50 deposits/min				
DEPOSIT RANGE	3-5000 ml				
VISCOSITIES	soft, aerated products	soft, heavy, aerated products	DRIP-FREE DOSING semi-liquid, soft, heavy, aerated products		
PRODUCTS	custard, marmalade, fruit filling, cheese filling, mayonnaise, mousse, whipped cream	custard, marmalade, fruit filling, cheese filling, mayonnaise, sauce, mousse, whipped cream Nutella, muffin batter, ice-cream, mashed potatoes, salads	custard, marmalade, fruit filling, cheese filling, mayonnaise, sauce, mousse whipped cream, Nutella, muffin batter, ice-cream, mashed potatoes, salads, milk rice, yoghurt choux paste		
THE PRODUCTS PER POWER BASE TYPE ARE GIVEN ONLY FOR A GENERAL REFERENCE.					

PLEASE CONTACT OUR SALES TEAM FOR MORE INFORMATION!

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