FILLER

Filling and decorating

multi-purpose technology

Equilibrio Fill Good is the **professional filling machine** for medium and large trays, cups and glasses. The level of precision is such that even small quantities of product (up to 15-20g) can be handled for maximum control. Moreover, thanks to the interchangeable nozzles, it can be used for decorations, similar to a piping bag.

ICE CREAM

SORBET

GANACHES AND CUSTARDS

JAM

AMERICAN ICE CREAM

Advantages

+ Simple and intuitive operation
+ Maximum convenience and ease of cleaning thanks to removable wetted parts
+ Small dimensions
+ Easy positioning
+ Versatility of use
+ Possibility of dispensing products with solid inclusions up to 5 mm

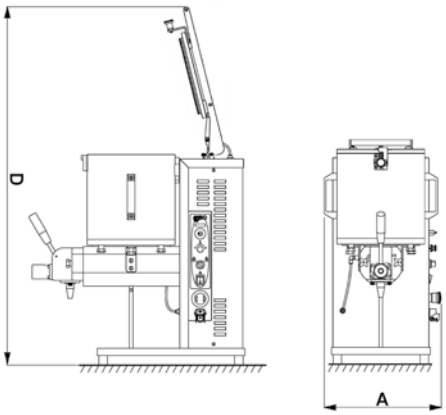
Features

- **Pneumatic pusher with compressor** equipped with an automatic recovery system to handle very dense or viscous products. Made of plastic for easy handling.
- Easily interchangeable **nozzles** to customise filling.
- Cylinder capacity of **14 litres.**

Two adjustment modes:

- **FEED SCREW SPEED** which generates volumetric displacement, not compression displacement, to best preserve the consistency of the product.
- **AIR PRESSURE**: an adjustable air vent allows the cylinder pressure to be controlled. This feature avoids inertia of the outflow, ensuring excellent dosing control and safeguarding product consistency.

Rev. 0125 | The data shown may be edited by the manufacturer at any time and without giving advance warning.



Technical data

Absorption*	Volt	230/50/1
Cylinder volume	Lt	14
Width (A)	cm	42
Depth (B)	cm	76
Height (C)	cm	80
Open cover height (D)	cm	127

*Available in 60 Hz on request

Watch the video

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