

MINI-FILL filling machine

Do you need a compact affordable machine for precise portion control, injection, layering or decoration?

Do you need a flexible and custom made solution for bakeries, catering or food service?

Do you need to produce a large variety of products with minimum change over and cleaning?

Do you need a maximum pay back with minimum investment?

**You are in the right place!
We are looking forward to hear from you and support you with the best expertise!**



1. About Mini-fill

What is Mini-fill?

Compact electric filling machine with quick interchangeable filler units (hoppers) and spouts for depositing, injection, layering and decoration.



Where to use?

Economic solution for a whole range of dosing applications at bakeries, catering, fast food, schools, hotels, hospitals and generally in food industry.



How to use?

Load the product in the filler unit (hopper) – choose the settings (amount, speed, etc.) on the touch screen – start working!



How to change over to another product?

Remove the filler unit (hopper)– take another filler unit (hopper) with a new product!



2. Design features

- electric compact gear/lobe filling machine;
- power base with an easy pick-up system;
- available filler units (hoppers) with single or double outlets (8 or 15 l hopper + gear / lobe pump; all in one);
- food approved synthetic material, high pressure pump cover;
- an easy-to-use 5,7" touch screen with a safety glass;
- menu available in different languages;
- built-in converter for 120/220 V, suitable for use all over the world;
- settings: speed, volume, reverse cycle, gear / lobe mode, single deposit / automatic deposit / continuous mode;
- 60 optional attachments for depositing, injecting, layering and decorating;
- command function: foot pedal / handgun / sensor / hand switch;
- built-in hand switch suitable for both left and right-handed people;
- 24 V safety;

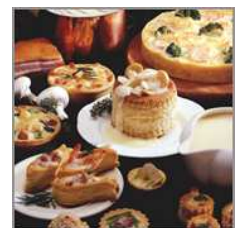
3. Applications

- depositing, injecting, layering, decorating;
- liquid, semi-liquid, soft, semi-heavy and aerated products;
- with or without particles; particle size up to 12,7 mm³;

Sweet	Salty
batters, fruit fillings, jams and jellies, creams, honey, yogurt, etc.	sausages, mashed potato, ketchup, mayonnaise, etc.

4. Technical specifications

Power base type	Mini-fill 100	Mini-fill 200
Power	120/220 V, 24 V, 50/60 Hz, 93 Watt motor	120/220 V, 24 V, 50/60 Hz, 230 Watt motor
Speed	up to 30-40 deposits/min	
Deposit range	from 3 ml	
Filler unit (hopper) capacity	8 or 15 l	
Material	Food approved synthetic material	



5. Basic components

Power base 100 or 200

The electric power base (fig.1) is used with food approved synthetic filler units (hoppers). The power base is the heart of the machine. The touch screen controls the amount of product to be dispensed, speed and depositing mode (single deposit / automatic / continuous mode; reverse cycle to prevent dripping).

Two power bases are available: Mini-fill 100 (92 W motor) and Mini-fill 200 (230 W motor). Mini-fill 100 is designed for liquid, semi-liquid, soft and aerated products Mini-fill 200 is designed for liquid, semi-liquid, soft, aerated and semi-heavy products.

Filler units (hoppers)

The filler unit (fig.2) consists of a hopper and a pump (with gears or lobes). Filler units can have one or two outlets, depending on your production needs. Filler units are driven by a gear or 3 lobe system. If you have a large assortment to produce, it is very convenient to change filler units with different products without wasting time on disassembly and cleaning of the machine. For the perfect hygiene cover the filler unit with a lid and store the remaining product for the next production shift.

Single outlet / double outlet

Filler unit (hopper) **single outlet** (fig.3) is used with a large variety of options with 7/8" (22,2 mm) necks.

Filler unit (hopper) **double outlet** (fig.4) is used with injection spouts with 7/16" (11,1 mm) necks.

Spouts and attachments

Mini-fill is used with a large variety of spouts and attachments (fig.5) to satisfy any production needs – depositing, injection, layering or decoration.

Commands

Mini-fill is operated with a built-in hand switch (fig.6) on the power base, suitable for left and right-handed operators. It is possible to work with a foot pedal as well. The handgun spout is operated by a built-in trigger command.

