

MINI-FILL ELECTRIC INJECTING & FILLING MACHINE

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

Do you need a compact affordable machine for precise portion control, injection, layering and 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 payback 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. The Mini-fill Electric injecting & filling machine is available in three series (depending on the motor power):

- Mini-fill Electric 60 W;
- Mini-fill Electric 100 W;
- Mini-fill Electric 230 W;

2. Design features:

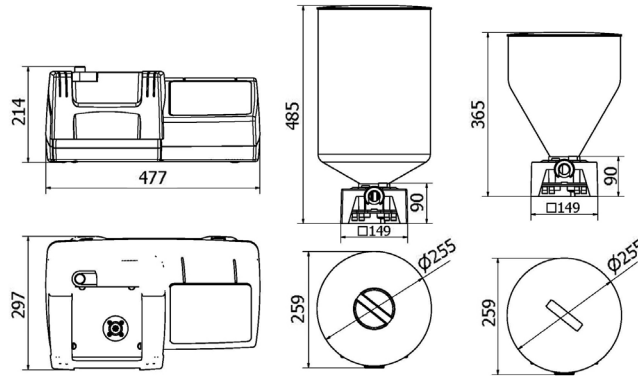
- compact electric injecting & filling machine for **depositing, injection, layering and decoration**;
- easy-to-use color **touch screen**:
 - single/automatic or continuous mode;
 - volume and speed;
 - waiting time between deposits;
 - number of automatic deposits;
 - reverse mode to prevent dripping;
- you can **store up to 100 products in the menu** with their corresponding dosing settings; you can choose the order of products in the menu, so you can put the most common products on top of the list or put them in ABC order or group per type (cakes, eclairs, donuts, etc);
- the menu is available in the following **languages**:
English, Dutch, French, German, Russian, Chinese, Swedish;
- quick **interchangeable all-in-one hoppers** with built-in impeller system - for immediate switch over to another product while the product is still in the hopper;



3. Technical specifications

Power base type	Mini-fill Electric 60 W	Mini-fill Electric 100 W	Mini-fill Electric 230 W
Power	110/220 V, 50/60 Hz, 60 W	110/220 V, 50/60 Hz, 100 W	110/220 V, 50/60 Hz, 230 W
Viscosities	Soft products	Soft, semi-heavy, aerated products	Soft, semi-heavy, heavy, aerated products
Speed	up to 50 deposits/min		
Deposit range	from 3 ml up to 5000 ml		
Filler unit (hopper) capacity	8 or 15 l		
Material	Food approved synthetic material and stainless steel		

4. Dimensions



5. Options (more than 60 options available, please refer to our catalogue for a complete overview)



6. Common applications with additional options:

- soft, semi-heavy, heavy and aerated products;
- anything that can be squeezed through a pastry bag;
- depositing, injecting, layering and decoration;
- with or without particles (nuts, raisins, pieces of fruit); particle size: max Ø 1,5 cm;

Sweet	Salty
muffins, fruit fillings, jams and jellies, creams, ice-cream, cake batter, etc.	mashed potato, pie fillings, salads, etc.

7. Basic components:

Electric power base 60 or 100 or 230 W

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 and the waiting time between deposits.

Three power bases are available: Mini-fill Electric 60 W (60 W motor), Mini-fill Electric 100 W (100 W motor) and Mini-fill Electric 230 W (230 W motor). Mini-fill Electric 60 W is designed for soft products. Mini-fill Electric 100 W is designed for soft, semi-heavy and aerated products. Mini-fill Electric 230 W is designed for soft, semi-heavy, heavy and aerated products.

Filler units (hoppers 3, 8, 15 l)

The filler unit (fig.2) consists of a hopper and a pump (with 6 teeth gear type impellers, 14 teeth gear type impellers, 2 or 3 lobe type impellers). Filler units can have one or two outlets, depending on your production needs. 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 22,2 mm necks.

Filler unit (hopper) **double outlet** (fig.4) is used with injection spouts with 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 or layering. Please refer to our catalogue for a complete overview.

Commands

Mini-fill is operated with a trip arm (fig.6) on the power base, suitable for left and right-handed operators. It is possible to work with a foot pedal as well (fig.7). The handgun spout is operated with a built-in trigger command.

