

## Mini-fill Injecting & Filling Machine

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?

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

Design features:

- compact injecting & filling machine for depositing, injection, layering and decoration
- 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



**DEPOSITOR**  
SOLUTIONS  
[www.depositorsolutions.com](http://www.depositorsolutions.com)  
Call : 07484 381042



	Mini-fill Electric 260 W	Mini-fill Electro- pneumatic 260 W
POWER	110/220 V 50/60 Hz 260 W	110/220 V 50/60 Hz 260 W 4 Bar
SPEED	up to 50 deposits/min	
DEPOSIT RANGE	3-5000 ml	
VISCOSITIES	Soft, semi-heavy, heavy, aerated products	<b>DRIP-FREE</b> LIQUID, semi-liquid, soft, semi-heavy, heavy, aerated products



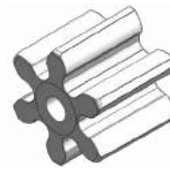
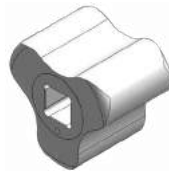
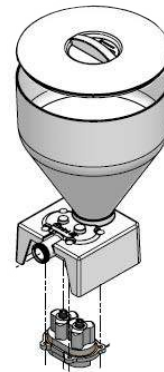
hand switch suitable both for left and right-handed people



handgun with a trigger



foot pedal



**2 LOBE**

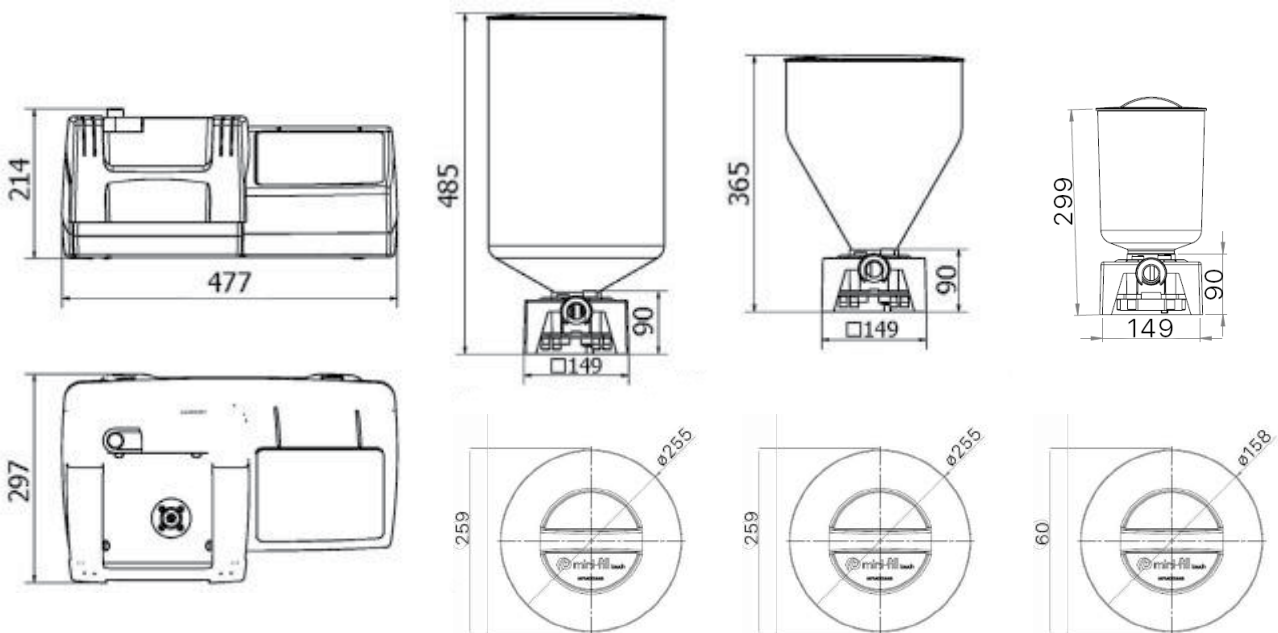
**3 LOBE**

**6 TEETH**

**14 TEETH**

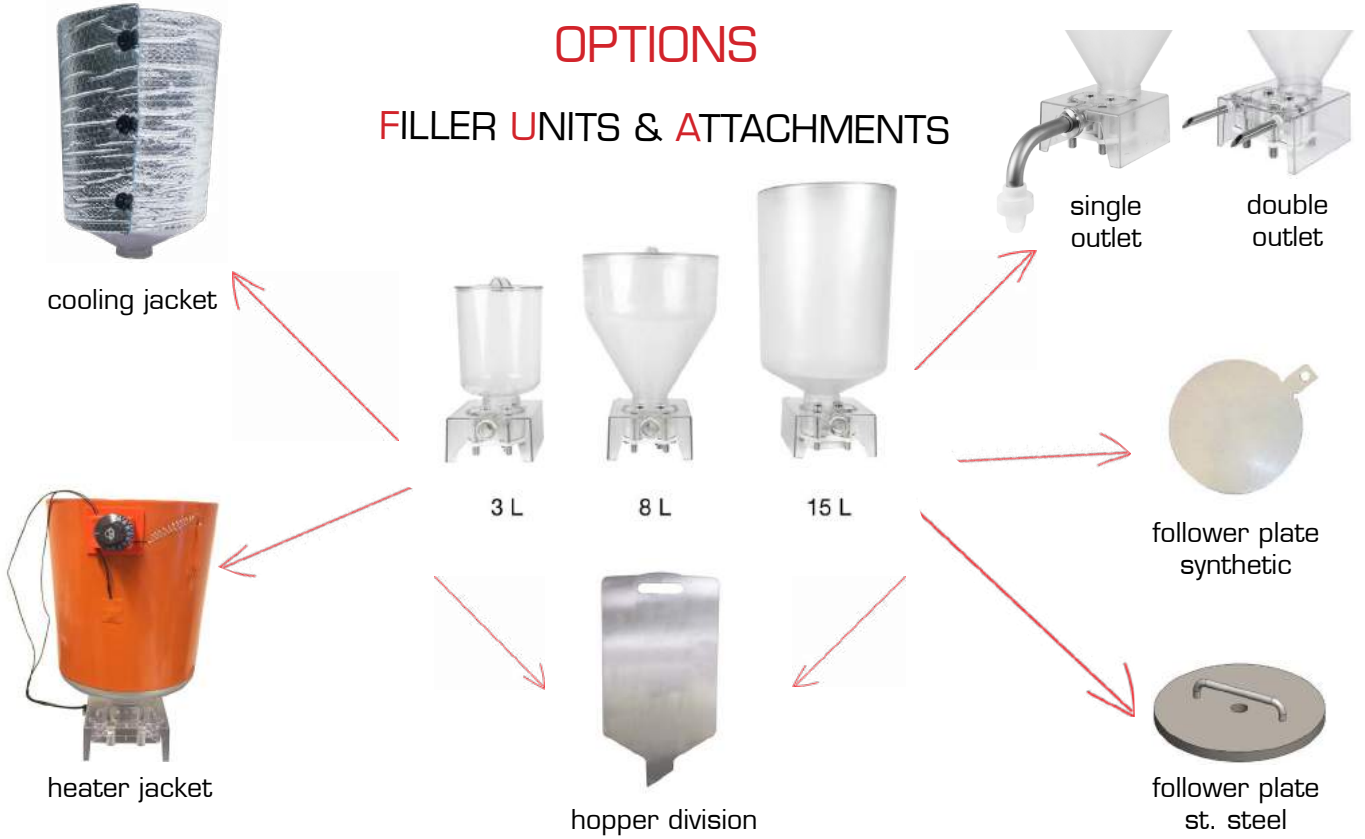
Viscosities	from soft till heavy and aerated products	from soft till heavy and aerated products	from soft till semi-heavy products	ONLY liquid products
Particle size, mm	soft and hard particles max d 15 mm	soft and hard particles max d 10 mm	soft and hard particles max d 5 mm	ONLY particles as seeds

**DIMENSIONS**



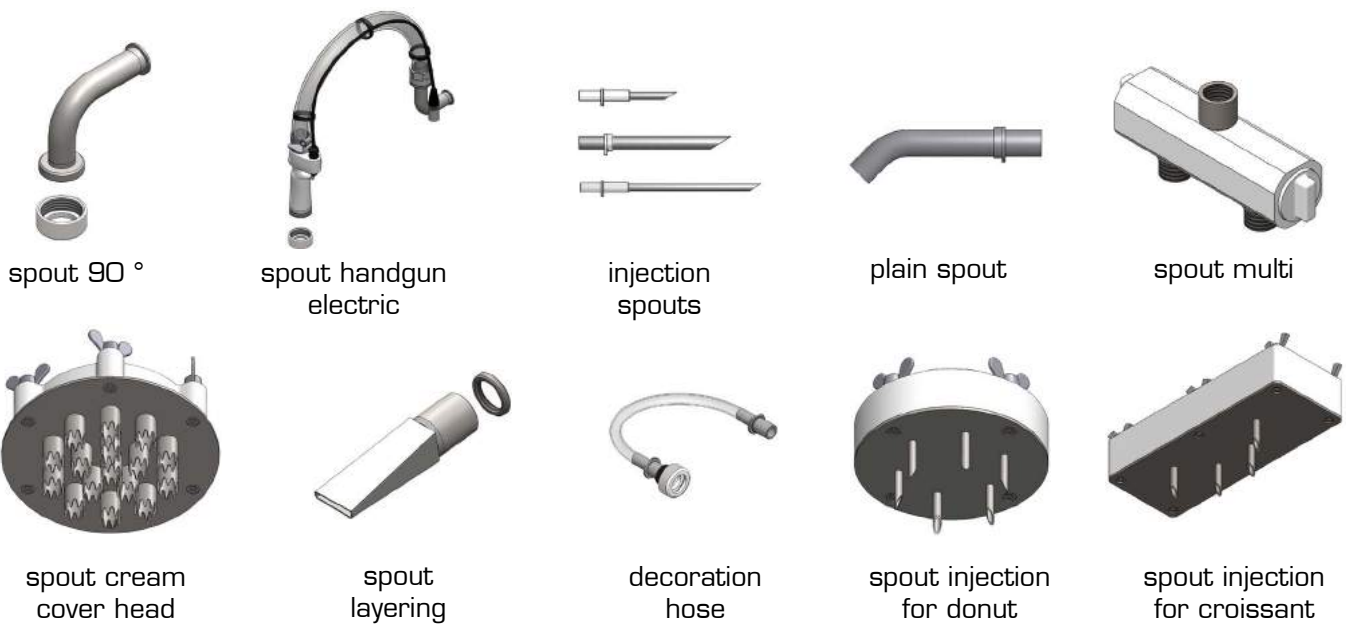
# OPTIONS

## FILLER UNITS & ATTACHMENTS



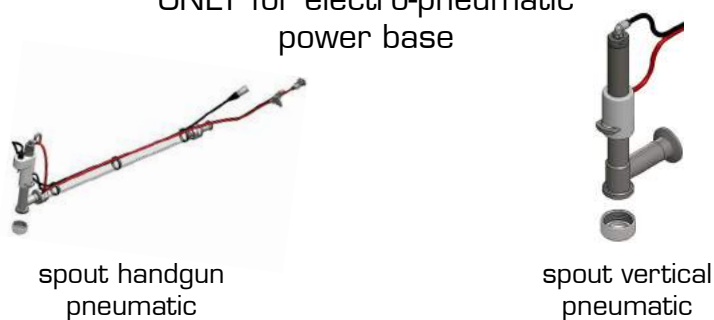
## SPOUTS

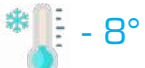
for electric or electro-pneumatic power base



## SPOUTS

ONLY for electro-pneumatic power base





cold products

# APPLICATIONS

# BELDOS

FOR A BETTER FILLING

+120° hot products



## DEPOSITING



depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.



## INJECTION



injection of éclairs, Berliners, profiteroles & donuts



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