



VOLUMETRIC VARI-FILLER

BRAND: Macpan

CATEGORY: Volumetric Depositors / Vari Fillers

PRODUCT NUMBER: MACPAN VARI-FILL



The Macpan Volumetric Vari-filler is an exceptionally well-built machine that automates the depositing of meats and other fillings into pies, pastries, and more.

The Volumetric Vari filler takes the guesswork out of the filling process to provide accurate and delicate filling which creates consistency in your bakery and patisserie goods.

PRODUCT FEATURES

- Full stainless-steel construction
- Fills from 10 to 1000 grams/mil
- Height adjustment
- Locking swivel castors
- Fully mobile
- Optional, custom-made attachments available



PRODUCT SPECIFICATIONS

- Hopper capacity – 45 litre
- Output capacity – Up to 90 per minute
- Deposit range – 30 – 450cc (larger available)
- Compressed air – 120 litres per minute
- Power – 240 volts
- Dimensions – 45 cm width x 90 cm length x 72 cm height

PRODUCT BENEFITS

- Easy to install and operate
- Simple cleaning processes
- Improved quality and consistency in pastries, pies, and other baked goods
- Reduction in overfilling and loss of production

