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# QUICK FILL

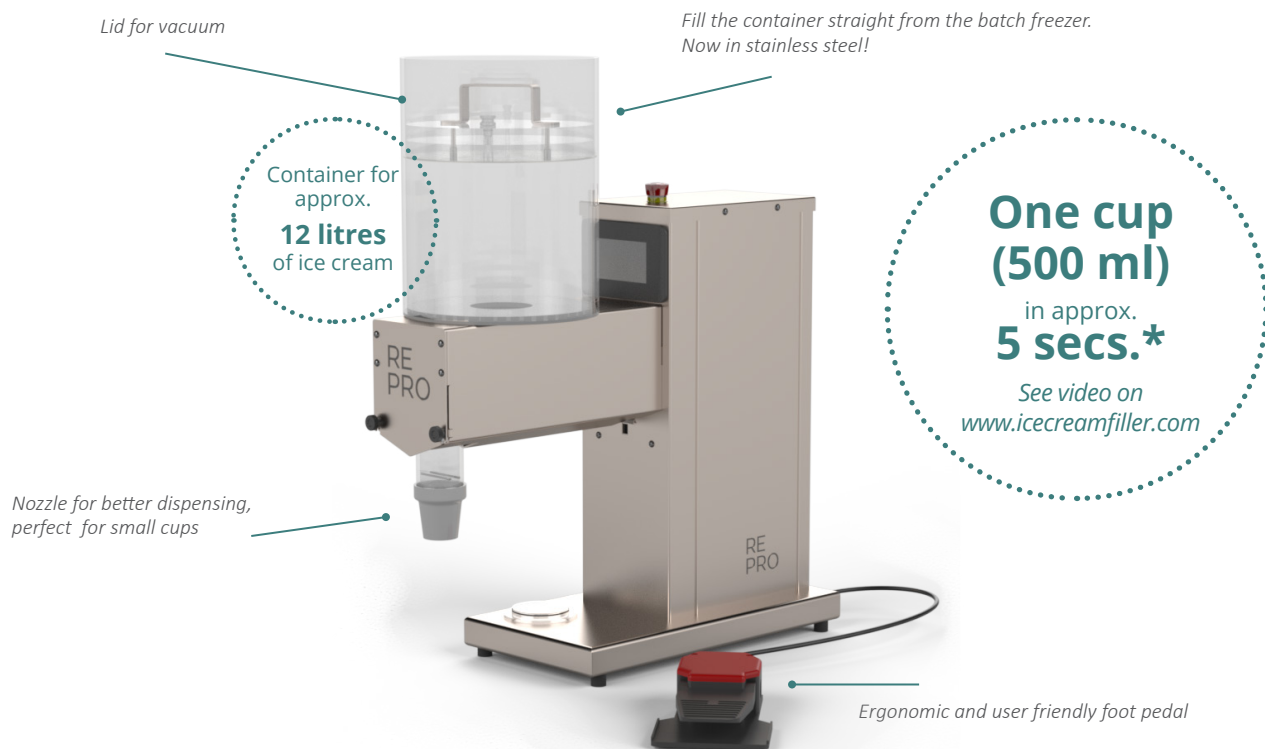


**FOR ICE CREAM CUPS**

# QUICK FILL

BY REPRO

Quick Fill is an automatic table top cup filler for professional ice cream production. Quick Fill will save you many hours of work, being very efficient and easy to use.



Container now in stainless steel!



## Why choose QUICK FILL

- For professional ice cream production
- Keeps the quality of the ice cream
- Table top model
- Ergonomic and easy to use
- Touch display with userfriendly instructions
- Very efficient - one cup (500 ml) in approx. 5 seconds\*.
- Choose between different speeds

# EFFICIENT, ERGONOMIC & EASY TO USE

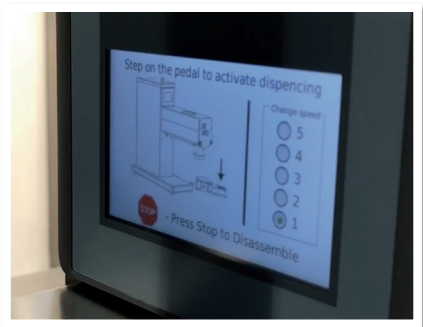


With a PLC touch display, the user is guided through the simple steps of assembling the top parts of the machine.

The user fills the separated tank with up to approx. 12 litres of ice cream straight from the batch freezer. With a vacuum lid placed on top, the ice cream is kept in the most optimal way for the best flow through the machine. The tank is ready to be placed, and the speed is chosen on the touch screen. **Through innovative technical solutions, Quick Fill keeps the high quality and structure of the ice cream filled in the cups.**

With Quick Fill you effectively fill **one cup (500 ml) in approx. 5 seconds\***. Its ergonomic fitted solution saves you a lot of time and labour, compared to if you would do this manually. The user friendly foot pedal means better control and flow in the production.

Quick Fill is stable with hardy outer parts and container in stainless steel for hygienic use. The disassembled parts in S.S are dish washer safe, whereas the plexi parts should be washed by hand.



## TECHNICAL SPECIFICATIONS

ID NUMBER	2-1007-REV4RE
MODEL	QUICK FILL
DESCRIPTION	Cup filler for ice cream, Table top model
CONTAINER CAPACITY	approx. 12 litres of ice cream
FILLING CAPACITY	<b>1 cup (500 ml) in approx. 5 secs*</b>
CURRENT	100-240 V /1/50 or 60 Hz
FUSE	10 A
POWER	260 W
DIMENSIONS (width x depth x height)	250 x 686 x 632 mm (incl. container: h 802 mm)
WEIGHT	20 kg
COMPLIANCE	CE

\* Dependent on the viscosity of the ice cream, speed choice and the user's practice

Are you an  
Artisan Gelato Maker?

# EXPAND YOUR BUSINESS WITH QUICK FILL



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