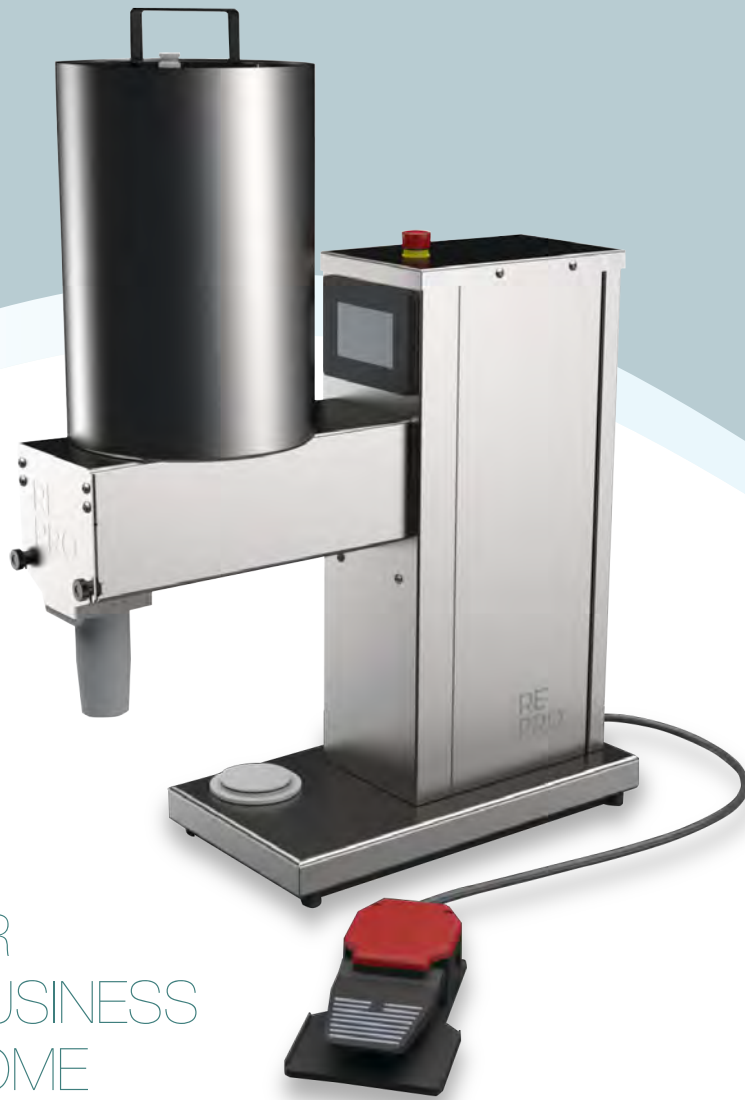


QUICK FILL

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EXPAND YOUR
ICE CREAM BUSINESS
WITH TAKE HOME

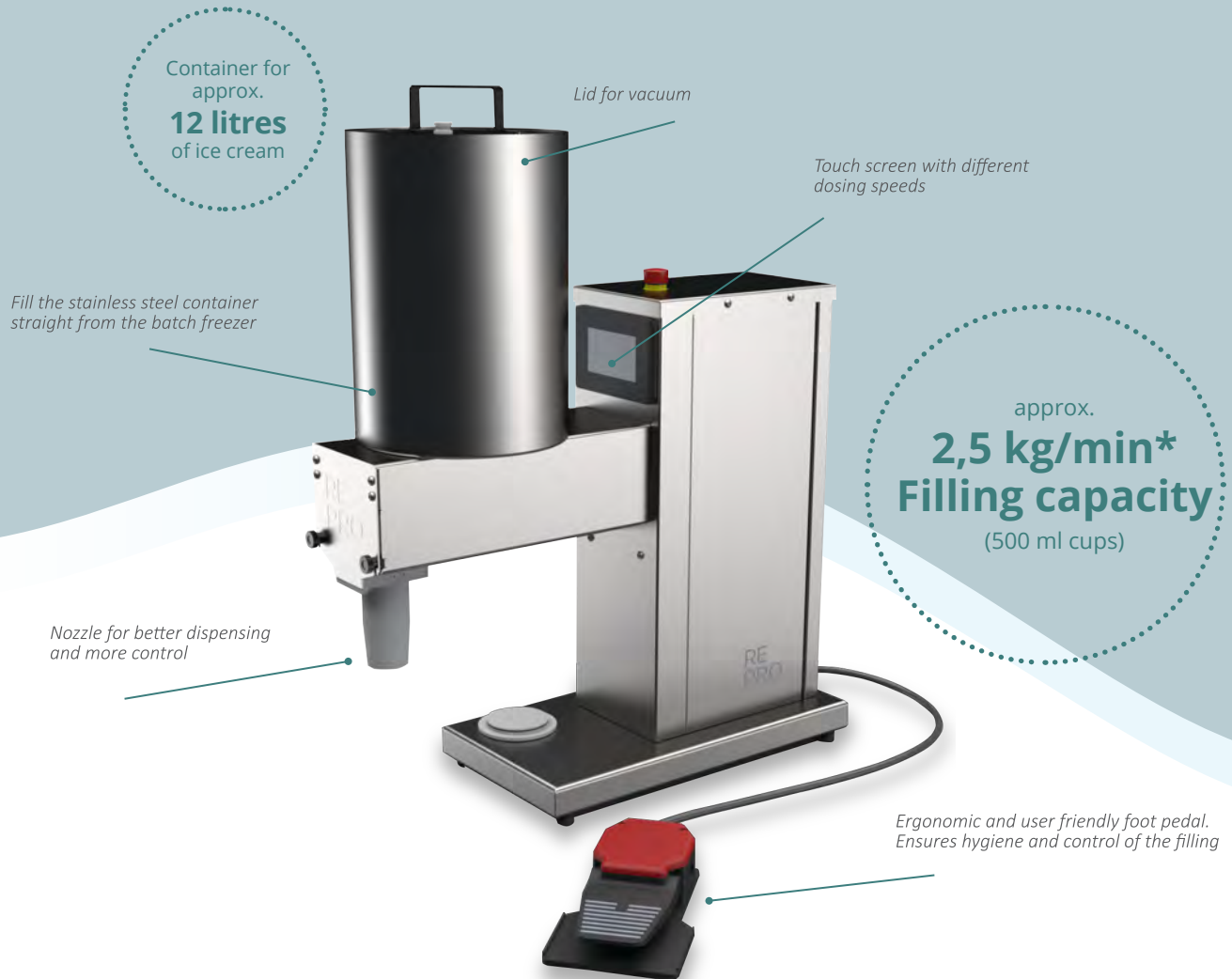


ItalianGelato
Concepts
dessert projects & equipment supply

QUICK FILL

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

QUICK FILL can help you reach new ways of increasing your business volumes!



Fill different cup sizes;
from e.g 80 ml to 500 ml and bigger



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QUICK FILL

Maintains the high quality and structure of the ice cream packed into the cup

You can use the same recipe and settings that you always use

QUICK FILL is a compact table top unit easy to use and clean

Very Efficient - approx. 2.5 kgs per min filling capacity (500 ml cups) *

Touch display with different speed settings

Ensures hygiene

EFFICIENT, ERGONOMIC & EASY TO USE

The container can be filled with up to approx. 12 litres of ice cream straight from the batch freezer. With the vacuum lid placed on top, the ice cream is kept in the most optimal way for the best flow through the machine.

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 approx. 2,5/ kg per minute if you are using 500 ml cups or approx 1,2 kg per minute if 80 ml cups are being used. The ergonomic fitted solution saves you a lot of time and labour, compared to if you would dispense manually. The user friendly foot pedal together with the different speed settings (touch screen) means better control and flow in the production.

The machine is stable with hardy outer parts and container in stainless steel for hygienic use. The disassembled parts in S.S are dish washer safe, as well as the plastic parts in hardy P.O.M material.

QUICK FILL can handle inclusions like e.g cookie - or chocolate bits that can be approx. diameter < 10 mm**.

REACH NEW WAYS OF INCREASING YOUR BUSINESS VOLUMES, WITH A RELATIVELY SMALL INVESTMENT



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

** Make sure to mix and distribute the inclusions properly in the container

Are you an
Artisan Gelato Maker?

EXPAND YOUR BUSINESS WITH QUICK FILL

FAQ

FREQUENTLY ASKED QUESTIONS

For More Information
Get in touch at

info@italiangelato.com.au
www.italiangelato.com.au

Will the quality of the ice cream be kept?

Yes, through Quick Fill's unique vacuum technique, the quality of the ice cream (texture and creaminess) is identical to that coming out from the batch freezer.

What sizes of cups can I fill?

You can fill different sizes, from e.g 80 ml to 500 ml and bigger.

Can I use inclusions in my ice cream?

Yes, you can have bits like e.g chocolate, nuts etc. However, they must be smaller than \varnothing 10 mm**.

Will the ice cream melt when using Quick Fill?

No, when you are used to the machine and working in a good speed, the ice cream will not melt. However, we recommend that when you are filling smaller cups (i.e 80 ml), you should fill the container only with approx. 6 litres, since it takes longer time and the ice cream will stay in the container longer.

Can I use Quick Fill with vegan / harder ice cream?

Yes, you can. However, since vegan ice cream often has higher density (harder), you might need to make the ice cream not as cold when it's coming out from the batch freezer.

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	approx. 2,5 kg/min (500 ml cups) / approx 1,2 kg/min (80 ml cups)*
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

** Make sure to mix and distribute the inclusions properly in the container

REPRO

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With reservation for misprints



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