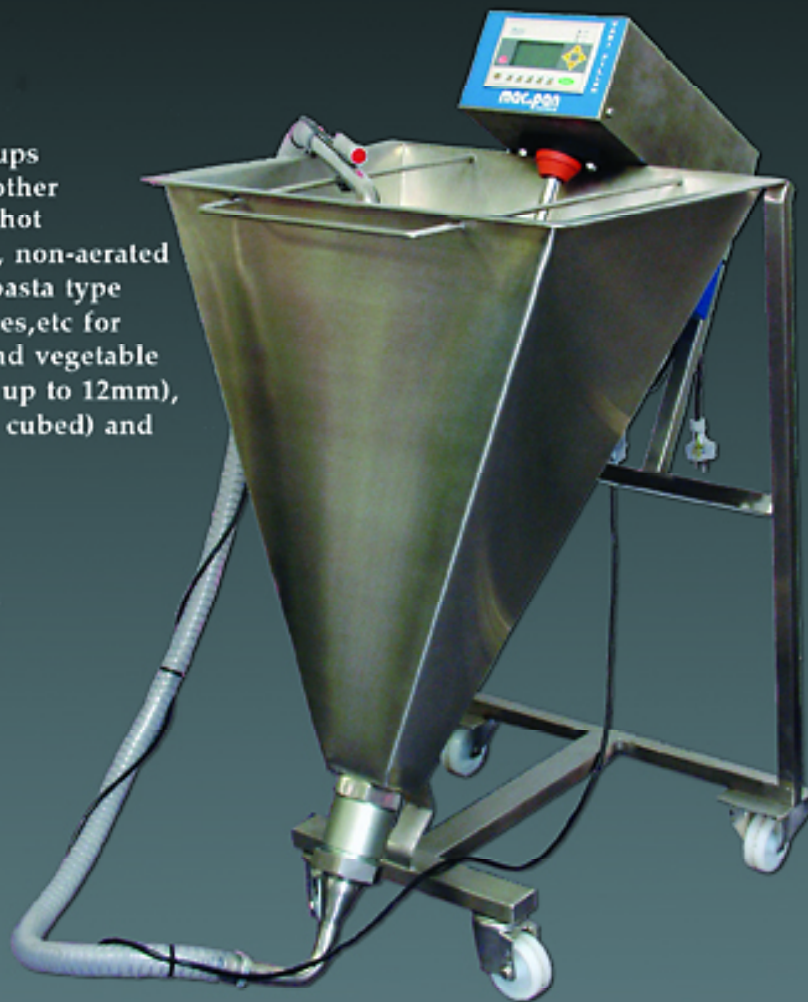




The Vari-Filler

Pies, Sausage and Vegetable Rolls, Strudels and Turnovers (of all sizes) are the common uses for this versatile machine with either hot (up to 100°C) or cold (ambient fillings). There are many other applications where the Uni-filler is in use due to it's unique design characteristics.

Fills such as juices, sauces, creamy syrups (e.g. profiterols), whipped potato and other similar type fills, fondants and other hot products, jams and fruit/herb crushes, non-aerated type cake and batters, icing, sauces, pasta type fillings (hot gravy minces, cheese sauces, etc for lasagne and the like), chunky meat and vegetable fills (hard pieces up to 8mm and soft up to 12mm), some diced fruits (pieces up to 10mm cubed) and shredded vegetables.



Special options can also be incorporated to prevent drip/run on and to deposit minute portions down to as small as a 20 gram serve (subject to fill materials used), for airline foods and the like. The Uni-filler has the capacity to be used for large quantities deposits, such as 5 and 10kgs bags of product.

**Our Experience,
your tradition**

Volume	Production	Accuracy	Voltage	Height	Width
60 litres	Up to 80 deposits per/min	+/- 2 grams (depending on product)	240 volts 1 horsepower	1200 mm	600 mm