

Equilibrio Fill Good is the perfect tool to increase productivity in your artisanal lab.
The tank can be filled up to 14 liters ( 473 oz ) and allows to fill pint sized containers as well as serware and cups of a variety of sizes. The device is extremely precise and can dispense small amounts (as little as 15-20 grams of product) and can also be used to decor by switching the decorating piping nozzles.

The innovative technology incorporates a spiral dispensing rod (screw pump) with a hydraulic pusher and an adjustable vent. These features allow you to customize the filling process based on the product to dispense. Since the device uses an electromechanical system, you have full control of the flow speed, as you would with a piping bag.

WATCH WHAT
YOU CAN DO!


- TWO DISPENSING SETTINGS:

Screw pump speed della coclea
The turning auger, helps the product flow without compressing it, preserving the product's texture.

Air pressure
the adjustable vent allows to control the pressure in the tank.

## ADVANTAGES:

## > Great dispensing control

(even when the tank is almost empty).
> Preserve the product's consistency

## - PNEUMATIC PUSHER WITH COMPRESSOR

To help dispense products with thicker textures (gelato and some pastry creams), a light plastic piston can be activated. Equipped with automatic recovery system.

## - SWITCHABLE DECORATING NOZZLES

Help customize the filling, just like you would with a piping bag. The plastic nozzles can be switched just by uncrewing the knobs.

## - EASY TO CLEAN

All the components are removable to facilitate cleaning.
The screw pump is not removable, but the surfaces can be easily wiped clean with a sponge.


| TECHNICAL FEATURES |  |  |
| :--- | :---: | :---: |
| Max power absorbed | kW | 0,5 |
| Voltage | Volt | $230 / 50 / 1$ |
| Volume | Lt. | 14 |
| Height (D) | mm. | 800 |
| Height - Lid Open (A) | mm. | 1270 |
| Width (B) | mm. | 420 |
| Depth (C) | mm. | 760 |
| Weight | kg | 66,5 |

