

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.





• TWO DISPENSING SETTINGS:

Screw pump speed della coclea

The turning auger helps the product flow to

The turning auger, helps the product flow without compressing it, preserving the product's **texture**.

2 Air

Air pressure

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

ADVANTAGES:

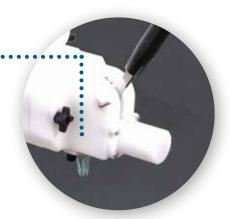
- > Great dispensing control (even when the tank is almost empty).
- > Preserve the product's consistency



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

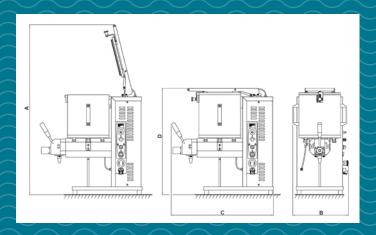
SWITCHABLE DECORATING NOZZLES •••

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

