

Equilibrio Fill Good is the perfect tool to increase productivity in your artisanal lab.

The tank can be filled up **15** quarts (14 liters) and allows to fill **pint** size containers, **serve ware**, 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 decorate by switching the **piping nozzles**.

The innovative technology incorporates a spiral dispensing rod (auger) 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:

Auger

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

2

Air pressure

The adjustable vent allows control of the pressure in the tank.

ADVANTAGES:

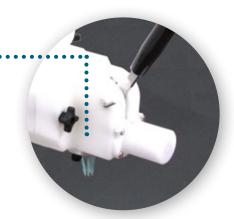
- > Great dispensing control (even when the tank is almost empty).
- > Preserve the product's consistency



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

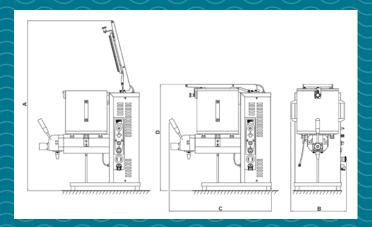
SWITCHABLE DECORATING NOZZLES ••

Help customize the filling, just like you would with a piping bag. The plastic nozzles can be switched just by unscrewing 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	Amps	23
Voltage	Volt	230/60/1
Volume	Quarts	15
Height (D)	Inch	31.5
Height - Lid Open (A)	Inch	50
Width (B)	Inch	16.5
Depth (C)	Inch	23
Weight	lbs	147

