

MINI-FILL TOUCH ELECTRO-PNEUMATIC FILLING MACHINE

Invest less and get more out of the Mini-fill Touch!

Do you need a compact affordable machine for precise portion control, injection, layering or decoration?
 Do you need a flexible and custom made solution for bakeries, catering or food service?
 Do you need to produce a large variety of products with minimum change over and cleaning?
 Do you need a maximum payback with minimum investment?
 You are in the right place!
 We are looking forward to hear from you and support you with the best expertise!

1. The Mini-fill Touch Electro-Pneumatic filling machine is available in three series (depending on the motor power):

- Mini-fill Touch Electro-Pneumatic 60 W;
- Mini-fill Touch Electro-Pneumatic 100 W;
- Mini-fill Touch Electro-Pneumatic 230 W;

2. Design features:

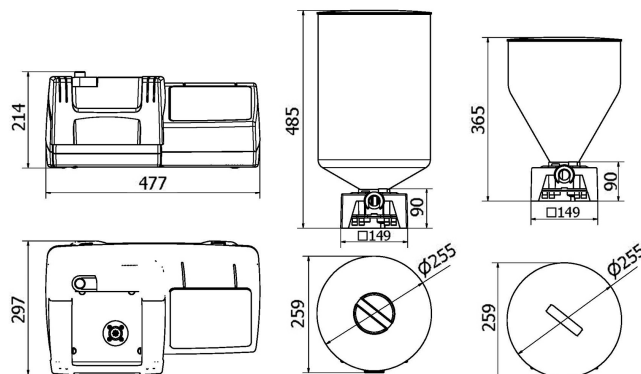
- compact electro-pneumatic filling machine for SPOT/STRIPE depositing, injection, layering and decoration; perfect DRIP-FREE deposits;
- easy-to-use 5,7" touch screen with a safety glass:
 - single/automatic or continuous mode;
 - volume and speed;
 - waiting time between deposits;
 - number of deposits;
 - reverse mode to prevent dripping;
- quick interchangeable all-in-one hoppers with built-in impeller system - for immediate switch over to another product while the product is still in the hopper;



3. Technical specifications

Power base type	Mini-fill Touch Electro-Pneumatic 60 W	Mini-fill Touch Electro-Pneumatic 100 W	Mini-fill Touch Electro-Pneumatic 230 W
Power	110/220 V, 50/60 Hz, 60 W, 4 bar	110/220 V, 50/60 Hz, 100 W, 4 Bar	110/220 V, 50/60 Hz, 230 W, 4 Bar
Viscosities	Liquid, semi-liquid, soft products	Liquid, semi-liquid, soft, semi-heavy, aerated products	Liquid, semi-liquid, soft, semi-heavy, heavy, aerated products
Speed	up to 50 deposits/min		
Deposit range	from 3 ml		
Filler unit (hopper) capacity	8 or 15 l		
Material	Food approved synthetic material and stainless steel		

4. Dimensions



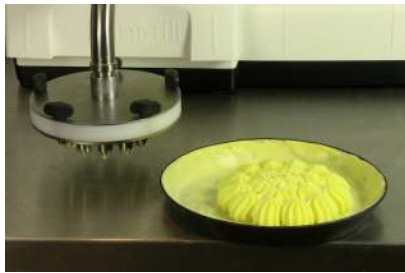
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5. Options (more than 60 options available, please refer to our catalogue for a complete overview)



6. Common applications with additional options:

- liquid, semi-liquid, soft, semi-heavy, heavy and aerated products;
- anything that can be squeezed through a pastry bag;
- SPOT/STRIPE depositing, injecting, layering and decoration;
- with or without particles (nuts, raisins, pieces of fruit); particle size: max Ø 1,5 cm;

Sweet	Salty
syrup,	soup,
muffins,	sauces,
macaroons,	mashed potato,
fruit fillings,	ketchup,
jams and jellies,	mayonnaise,
creams,	quiche,
choux paste,	margarine,
yoghurt,	fish mousse,
etc.	etc.

7. Basic components:

Electro-pneumatic power base 60 or 100 or 230 W

The electro-pneumatic power base (fig.1) is used with food approved synthetic filler units (hoppers). The power base is the heart of the machine. The touch screen controls the amount of product to be dispensed, speed and depositing mode (single deposit / automatic / continuous mode), reverse cycle to prevent dripping and the waiting time between deposits.

Three power bases are available: Mini-fill Touch Electro-Pneumatic 60 W (60 W motor), Mini-fill Touch Electro-Pneumatic 100 W (100 W motor) and Mini-fill Touch Electro-Pneumatic 230 W (230 W motor). Mini-fill Touch Electro-Pneumatic 60 W is designed for liquid, semi-liquid and soft products. Mini-fill Touch Electro-Pneumatic 100 W is designed for liquid, semi-liquid, soft, semi-heavy and aerated products. Mini-fill Touch Electro-Pneumatic 230 W is designed for liquid, semi-liquid, soft, semi-heavy, heavy and aerated products.

Filler units (hoppers)

The filler unit (fig.2) consists of a hopper and a pump (with 6 teeth gear type impellers, 14 teeth gear type impellers, 2 or 3 lobe type impellers). Filler units can have one or two outlets, depending on your production needs. It is very convenient to change filler units with different products without wasting time on disassembly and cleaning of the machine. For the perfect hygiene cover the filler unit with a lid and store the remaining product for the next production shift.

Single outlet / double outlet

Filler unit (hopper) **single outlet** (fig.3) is used with a large variety of options with 22,2 mm necks.

Filler unit (hopper) **double outlet** (fig.4) is used with injection spouts with 11,1 mm necks.

Spouts and attachments

Mini-fill Touch is used with a large variety of spouts and attachments (fig.5) to satisfy any production needs – depositing, injection, layering or decoration. Please refer to our catalogue for a complete overview.

Commands

Mini-fill Touch is operated with a trip arm (fig.6) on the power base, suitable for left and right-handed operators. It is possible to work with a foot pedal as well (fig.7). The handgun spout is operated by a built-in trigger command.

