EQUILIBRIO

fillgood

PROFESSIONAL FILLING MACHINE

A new ally for your artisanal needs!

MADE TO FILL & TO DECOR

SORBETS

GANACHE & CREAMS

GELATO

JAMS

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, an adjustable vent and inverter. 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:

1 **Screw pump speed della coclea**
The turning auger, helps the product flow without compressing it, preserving the product's **texture**.
The inverter that controls the pump's speed, guarantees a better handling of **denser mixtures** (like thick creams).

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

ADVANTAGES:

> **Great dispensing control**
(even when the tank is almost empty).

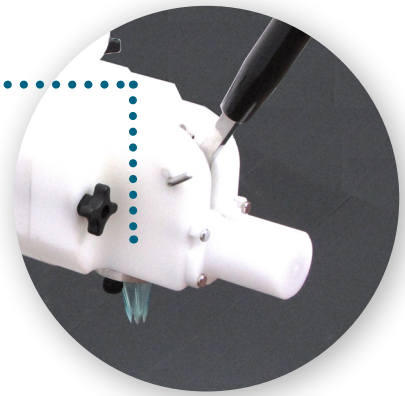
> **Preserve the product's consistency**

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.

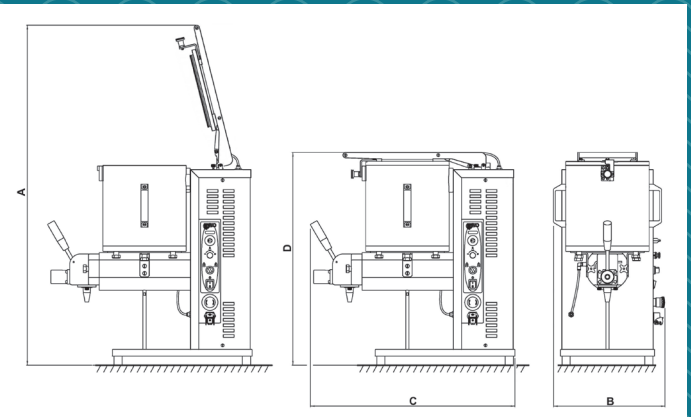
SWITCHABLE DECORATING NOZZLES

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

GSG Service Srl a socio unico
Via della Tecnica, 5 - 36075
Montecchio Maggiore (VI) Italy

Tel. +39 0444 607245
www.equilibrioapp.com
info@gsgservice.net

GSG service
comunicazione, marketing, consulenza
per gelateria, pasticceria e ristorazione