

TELME®

gelato and pastry machines

VARIOFILL

Filling machine



- ✓ Compressed air filling machine for cups and containers, for use with food and non-food products.
- ✓ It can operate with artisan gelato containing pieces (max. 6 mm) of fruit, nougat, dried fruit, granules, etc.
- ✓ The capacity of the cylinder is 13 litres of gelato.
- ✓ The dispensing speed and pressure can be adjusted according to the type of product.
- ✓ For easy use, manual or foot operated controls are available.
- ✓ For a wide range of uses this machine works with various products having different consistency.
- ✓ A real alternative to expensive dosing machines, which cannot process artisan gelato and certainly not with solid pieces in the product. Ideal for gelato producers aiming to prepare ready packed cups or thermal containers of various sizes.
- ✓ Suitable for any other type of filling with food or non-food products.
- ✓ Manual or foot-operated dispensing.
- ✓ Equipped with all protection elements, it is even safe in the event of user's error.
- ✓ The automatic washing of the cylinder and spout facilitates the use and assures high hygiene.
- ✓ Mounted on wheels for easy movement.

	W . D . H cm	Current	Max cylinder capacity, L
PROFESSIONAL			
VARIOFILL	50 x 65 x 126	2 A - 0,25 kW V 230 - 50 - 1	13