

VIDEO: <https://vimeo.com/belshaw/autofiller>

AUTOFILLER

Smooth dependable jelly/creme injector for donuts and pastry. Fills donuts and pastries with Jams, Jellies, Cremes, Custards and smooth fillings.

Standard features

- 6 quart hopper
- 2 stainless steel nozzles (7/16" diameter, 3-1/2" long)
- Delivers volumes from 1/6 oz to 16 oz per nozzle
- Fills up to 1,200 pcs/hour depending on volume
- Easy-clean drip tray under nozzles
- Simple digital operation with color screen to choose correct amount to inject for each product, with product icons for each.
- Trigger activation when inserting product (when the drip tray is nudged forward, the pump activates)
- Pump reverses at the end of each fill to prevent dripping
- Continuous mode available to run until stopped
- No installation, no tools, no maintenance
- Easy to clean with warm water and mild detergent
- Attractive durable coated-plastic exterior
- Single unit includes (1) Power Base unit, (1) Injector-Hopper unit, (2) standard nozzles, and (2) 4-prong spouts for croissant donuts
- Nozzles are interchangeable with Edhard spouts

Optional items

- Extra hopper/injector unit
- Miniature nozzles for small donuts, donut holes, etc, 5/16" diameter

Dimensions

- Overall 16" W x 14" D x 18" H
- Weight (overall) 23 lbs
- Hopper capacity 6 quarts (20 lbs)
- Shipping dimensions (2 cartons)
 - Carton 1 (base) 17"x16"x10", 28 lbs
 - Carton 2 (injector/hopper) 10"x10"x15", 5 lbs

Power

- 120 Volts/60 Hertz/Single-phase
- 60 Watts (1/12 H.P. motor)
- Plug: NEMA 5-15P (USA household plug)



Intertek

- Certified to NSF/ANSI Standard 8



HOPPER & NOZZLES ARE INTERCHANGEABLE WITH EDHARD



Serving bakeries for **95** years

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