

PIPING BAG STATION

The Piping Bag Station is the most efficient solution for cake decorators and it will make their job easier. It as an easy and sanitary solution to refill piping bags by connecting the pastry bags directly to the outlet of the machine. Piping Bag Station is the perfect solution to reduce the product waste and increase the production efficiency.

ADVANTAGES:

- Improve efficiency of cake decorators
- Use with icings, toppings, fillings and creams from pails or mixing bowls
- Mixes and softens icings and toppings
- Deposit directly from pails of pre-whipped icings
- Fast, clean filling of pastry bags
- Icings and toppings are less exposed to human contamination then when filling pastry bags manually
- Use with your current piping bags or with Unifiller supplied piping bags
- Reduce product waste
- Quick product change and clean-up

FEATURES:

- Sanitary, all-stainless steel construction
- Small footprint with 10 cm swivel castors
- Pail support tray
- Pail follower plate



Example picture; machine equipped with accessories

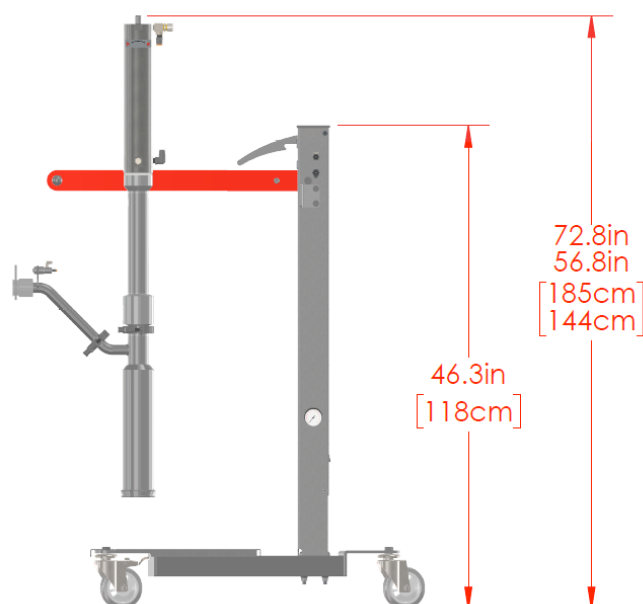
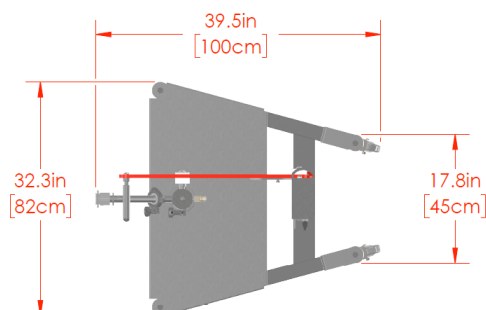


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SYSTEM INCLUDES

- 3" product cylinder and fixed adapter for filling the pastry bags
- Three piping bag adapters

PRODUCT CYLINDER SIZE	DEPOSIT VOLUME MIN	DEPOSIT VOLUME MAX
3"	160 ml	1060 ml



SHIPPING INFORMATION

- Dimensions: 135 cm x 97 cm x 56 cm
- Weight: 70 kg



SPEED

- Up to 120 cycles/min. based on 20% deposit volume and product consistency



POWER

- Air: 4 CFM at 80 psi (113 litres/min. at 5.5 bar)



PARTICLE SIZE

- Smooth products (creams, toppings, fillings)

CERTIFICATES

