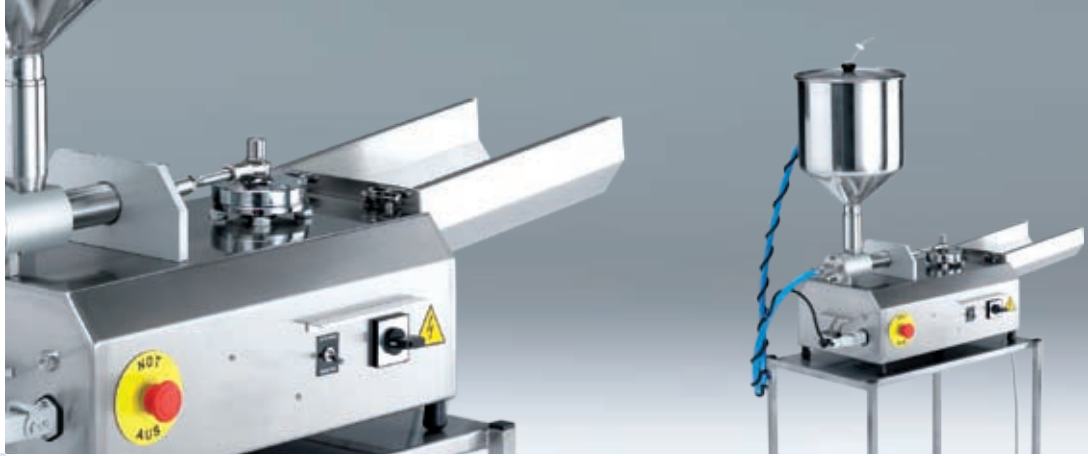




Kombi Pastry Filler

The clean and quick way
to fill your products



Kombi Pastry Filler

For easy and quick filling of donuts, croissants etc. with jam, pudding, cream and similar products.

Through the long hose gun, the products can be filled already in hot conditions on the side table of the fryer.

Benefits of the Kombi Pastry Filler:

- ▶ Single or continuous filling mode
- ▶ Gun hose or manual double filling nozzle
- ▶ Up to 58 injections per minute
- ▶ Stainless steel hopper with lid and sealing plug
- ▶ Exchangeable hopper system for quick change of filling
- ▶ Easy and quick, toolfree cleaning
- ▶ Solid stainless steel construction

Available accessories:

- ▶ Exchangeable stainless steel hopper with lid, sealing plug and pedestal
- ▶ Mobile underframe

Technical details:

Height	680 mm
Width	260 mm
Depth	500 mm
Weight	37 kg
Hopper capacity	approx. 13 ltr
Connection	400 V
Gun hose	160 cm
Dosage:	
Single filling nozzle	5 - 40 gr
Dual filling nozzle	2 x 5 - 20 gr
Production capacity	approx. 58 injections/min



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