

# Master Filler



Master **Filler**  
a new way  
of thinking.





## > What is the Master Filler?

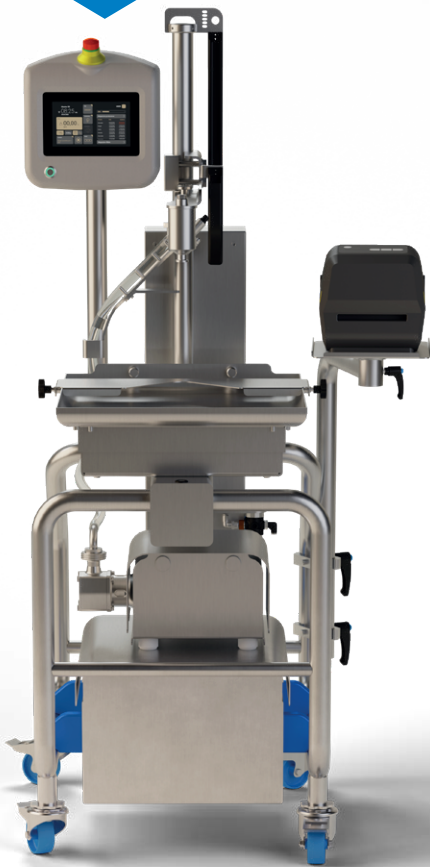


The **Carpigiani Master Filler** allows you to fill bags or containers of various shapes and sizes with pasteurized mixture with maximum hygienic safety. Together with a Carpigiani pasteurizer, you can build a centralized system to produce liquid mixtures, optimizing space, resources, and production quality. The point of sale will only have to batch freeze the already pasteurized and standardized mixture.

Choose your **CONFIGURATION**

Containers

Bags with cap

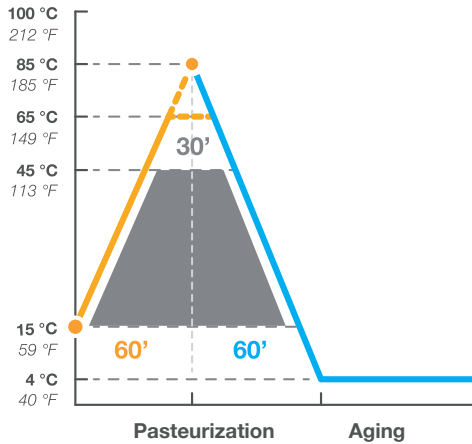


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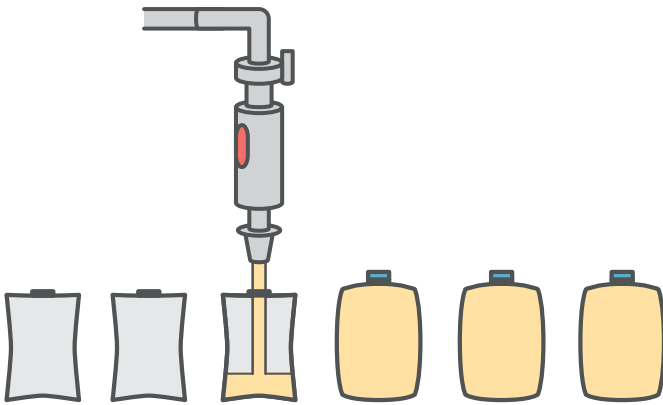


# > What is the Master Filler?

## 1 Pasteurization of the base mixture or of the characterized mixture



## 2 Filling of containers or bags



## 3 Storage at +4 °C or -18 °C



## 4 Refrigerated transport or +4 °C or to -18 °C from the central laboratory to points of sale





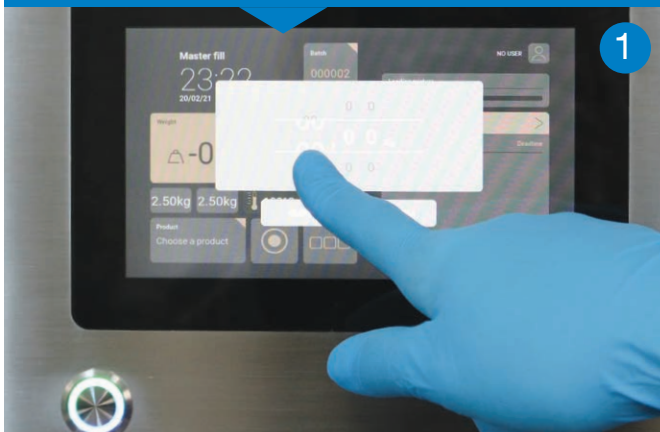


# PERFORMANCE AND QUALITY

Master filler  
**Container**  
configuration

## Semi-automatic filling in 4 simple steps

1) Set the type of mixture, the quantity to be dispensed and the expiry date.



3) Press the dispensing button.



2) Open the container and place it on the scale.



4) Print the label to apply on the container.





# PERFORMANCE AND QUALITY

Master filler configures **Bags with cap**

## Semi-automatic filling in 6 simple steps

1) Set the type of liquid mixture and the amount of mixture you want to add to the bag.



3) Place the dispenser and press the fill button.



2) Position the bag. Press the button on the lever to activate the integrated cap opening system.



4) After dispensing, press for bag closing.



5) Press the button on the lever to activate the integrated cap closure system.



6) Print the label to be applied to the bag.



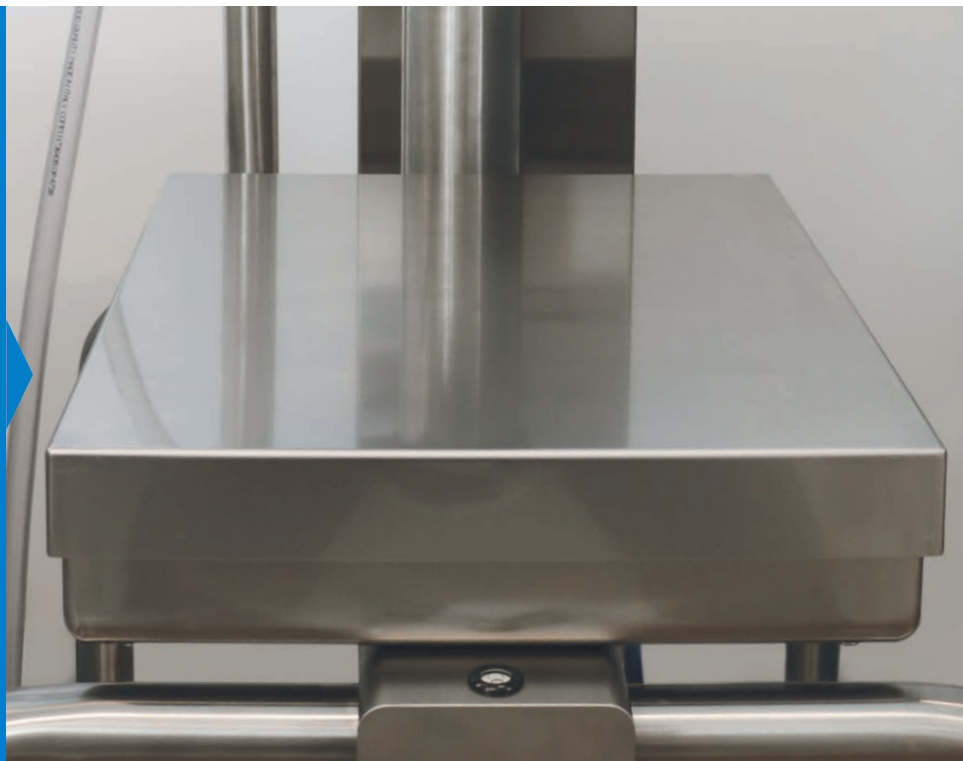
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## CONVENIENCE

### Integrated scale

The touchscreen interface allows you to set the quantity to be filled for each container or bag. Filling stops automatically when the set quantity is reached.



### Touch Screen 7"

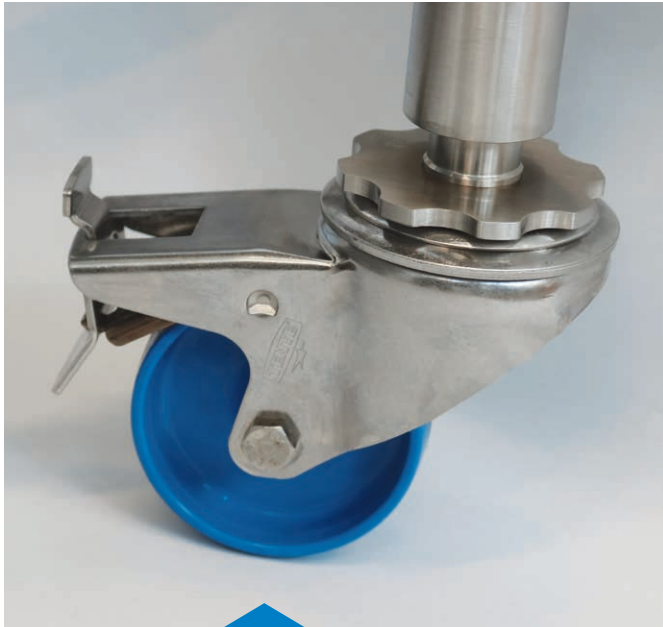
Facilitates the operator's interaction with the machine and makes the available customizations accessible.







## > CONVENIENCE



To help guarantee the correct functioning of the integrated scale in diverse types of laboratories, the master filler can adapt to sloped floors, thanks to the **height adjustable casters** and the **bubble level**.



**Integrated cabinet.** The compressor and the pump are housed in two separate cabinets in the lower part, simplifying the handling inside the laboratory.

**Labeling Maker.** Print adhesive labels, to be applied to the bag or containers. Text is customizable to optimizing the labeling and organization of the central laboratory. The movable arm allows maximum versatility, ensuring that the work configuration can be easily customized.





## > CONVENIENCE



The **self-priming pump** in stainless steel is made for transferring food-grade fluids. We offer the best solution for transferring and completely emptying the pasteurizer, without altering the organoleptic characteristics of the product. To adapt to the type of density and the filling needs of the operator, the speed can be changed via the display.

**Container support (only for version with containers).** The design makes it possible to adapt to any type of container while maintaining stability and always correct filling.



**Bag Holder (only for bags version with cap).** The inclination of the support favors the correct filling of the bag and avoids the formation of air pockets.

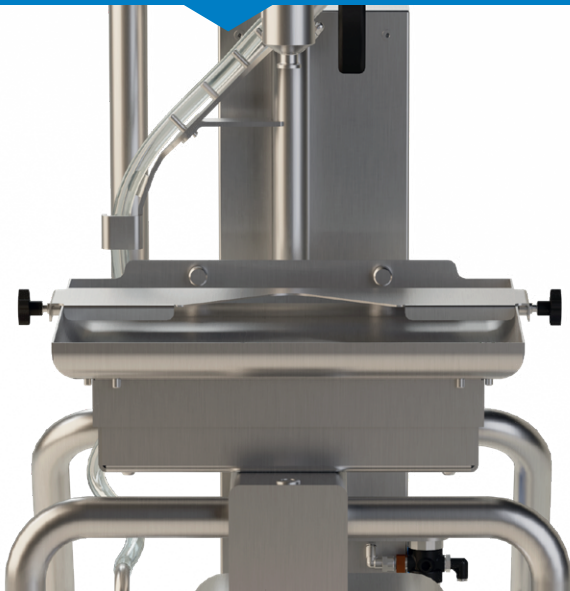


Legend:  Optional available even after purchase




## > SAFETY

**Ergonomic design** with rounded and joined corners for accident prevention.



**Emergency Stop Button.**



**Handheld Tablet** with dedicated App for managing the stock of liquid mixtures both at the centralized laboratory and at the various points of sale. The tablet also allows you to measure the temperature of the product that is delivered to the point of sale. 



**Technical column.** Designed to optimize the electrical connection of accessories on the machine, all in total safety.





## > HYGIENE

**Temperature probe.** To directly measure and record the temperature of the product during dispensing.



**Adaptable Bag Holder,** drip catcher and removable dispenser ensure the utmost hygiene (**only for bags version with cap**).

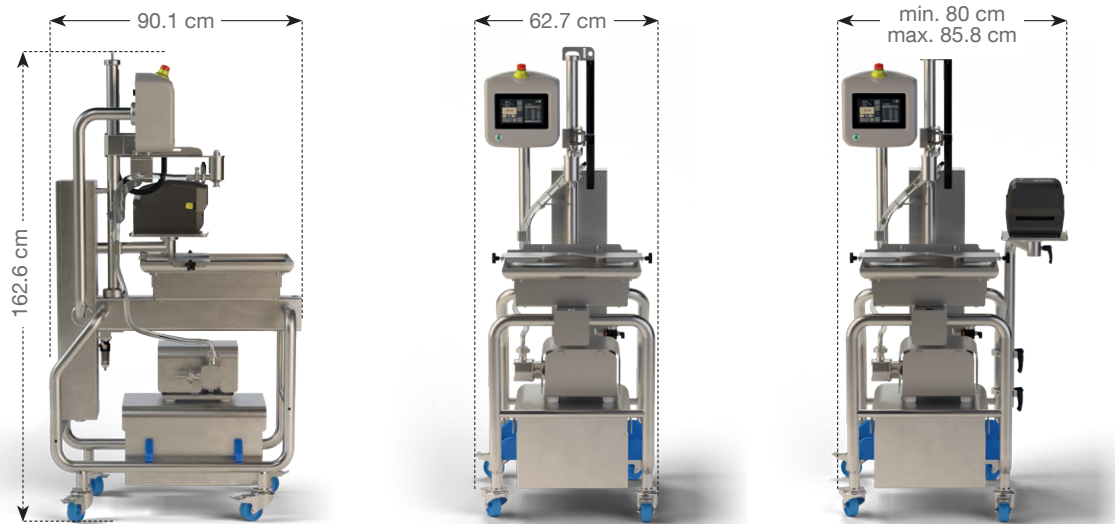


The **wheels** and the stainless steel height adjustable casters withstand cleaning from even with the most aggressive detergents.

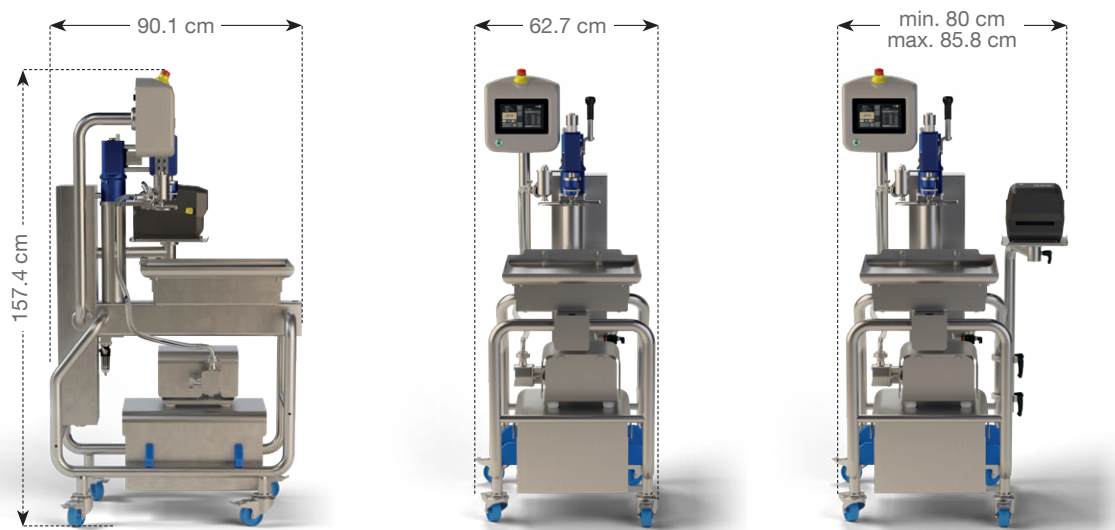


The **integrated scale** includes the **large drip tray** to protect the machine from accidental product spills.


## Master Filler - Containers



## Master Filler - Bags with cap



## Technical Specifications

 <b>Master Filler</b>		Electrical Supply			Fuse	Size cm at the base			Net Weight
		Volts	Hz	Ph	A	Width	Depth	Height	kg
	Containers	220-240	50-60	1	5	62.7	90.1	162.6	102
	Bags with cap					62.7	90.1	157.4	

Sensitivity scale 1 g capacity 50 kg.

The Master Filler are produced by Carpigiani with a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



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