



UNIFILLER
LINXIS GROUP



Manual cake touch up mode at the push of a button

14 US gallon (52 liter) hopper

Ensure consistency and portion control

Swing away turntable allows for standard product depositing

Electrical Requirements:
110/220 VAC, Single Phase, 6 A, 50-60 Hz



CAKE-O-MATIC 1000i

Icing texture can change from batch to batch. The COM 1000i automatically adjusts to the changing consistency of your icing. With its servo control system, you can quickly mid-fill and finish the tops and sides of round cakes with a pre-determined amount of icing. For more information visit www.unifiller.com.



AIR POWER

6 CFM @ 80 psi
(113 L/min @ 5.5 Bar)



SPEED

Base ice up to 7
cake/min



PARTICLE SIZE

If using PC Nozzle: up
to 3/4 inch (19 mm)



DEPOSIT RANGE

0.5 oz (14 ml) to
36 oz (1060 ml)