



AGOSTONI
ADVANCED EQUIPMENT
FOR CHOCOLATE

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AGO-FILL

Dosing and dispensing machine for pastry chefs and chocolatiers



AGO-FILL: THE PNEUMATIC REVOLUTION

AGO-FILL is the first pneumatic* device specifically designed for quickly and safely filling chocolate spheres. The unique architectural simplicity conjugated to the exceptional versatility and precision are the successful features of the **AGO-FILL** system.

The advantage of **SIMPLICITY**

The **AGO-FILL** core unit is the pressurized tank from which the filling product is conveyed by simple pressure to the dispenser nozzles passing through silica tubes, whose opening and closing are controlled by a steel bar.

The authentic revolution relies on the removal of complicate volumetric or gear pumps without compromising the efficacy and dosage precision but rather providing several advantages in terms of easy settings and cleaning, reliability and, last but not least, maintenance costs.

...and **VERSATILITY**

An aspect making **AGO-FILL** a breakthrough in this field is its ability to handle filling products with completely different rheology patterns.

Fill a praline with liquids (alcohol, syrup...) or "ganache" is absolutely not a problem for **AGO-FILL**: an ability that no other machine of this size can offer.

Equipment that makes the difference

Although based on very simple idea and architecture, **AGO-FILL** is a fully equipped machine also provided with important additional functionalities.

The **integrated warming system** of the tank, for instance, allows to deal with fast crystallization

filling products, like chocolate or creams, which require constant temperatures to keep their rheological properties.

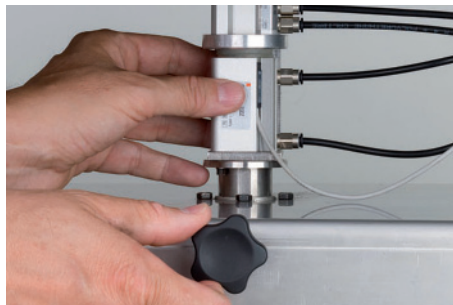
The **shaking system** allows the homogeneous distribution of the product within the mold and the elimination of air bubbles.

* **Patent pending**



WORKING EASILY WITH EXTREME PRECISION

The **height of the working plate** can be manually adjusted and adapted to any kind of work and product. Moreover, a pneumatic piston automatically lifts the plan of 20 mm at each distribution, assuring a clean filling of the praline with the desired products.



The **amount of filling product** to be dosed and the **filling rate** can be easily controlled by tuning the tank pressure (0-1 bar) and the opening time.



The **tank temperature** is finely controlled through thermostated resistors, in order to keep the fluidity of the filling products, especially the temperature-sensitive ones.



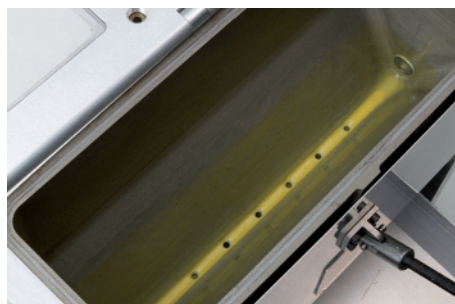
The outcome is a perfectly **calibrated** distribution in any situation, of every kind of product.



With a small casting of tempered chocolate **the pralines can be finally sealed.**



The cleaning step is extremely easy, being the tank and the nozzles thoroughly cleaned within few minutes by using hot water and vapor.



The possibility to tilt the tank further facilitate the cleaning and maintenance procedures.



To optimize the usage of products with different textures, **two series of nozzles** with 2 and 5 mm diameter are provided.





TECHNICAL DETAILS

Electricity Supply:	220 V
Electrical Power:	100 W
Compressed air consumption:	80 nl
Working pressure:	4 bar
Weight:	33 Kg
Dimensions:	H640 x W530 x D450 mm

AGO-FILL:
Simple, Versatile, Unique.



AGOSTONI di Emilio Agostoni - ADVANCED EQUIPMENT FOR CHOCOLATE
Via Caldone, 2 - 23900 Lecco - ITALY - Mobile: +39 335 8131101 - agochoc@gmail.com - P.Iva 03465210130