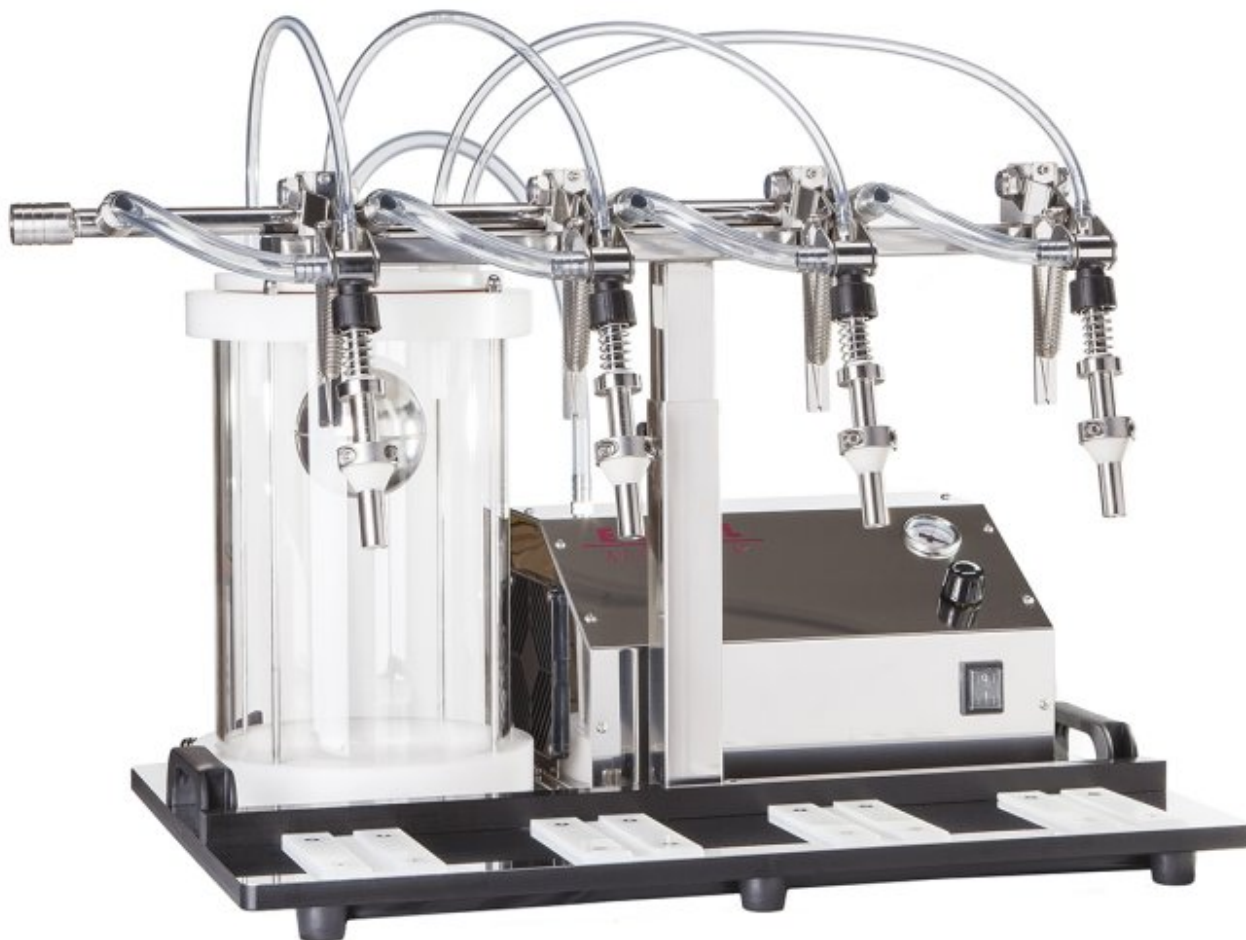




ENOLMASTER VACUUM FILLER 4 NOZZELS



Enolmaster is a vacuum filler with small dimensions, very easy to use and at the same time filling the features of a very professional devices. The capacity of the device is up to 600 bottles (750 ml) per hour.

The filler is ideal for filling wines, all kinds of alcohol distillates, tomato sauce, fruit juices, oil as well as liquids with a relatively high viscosity.

Thanks to its well thought-out design and the highest quality of materials used, Enolmaster is suitable for use in the filling of all liquid food products. The device is very solidly made and tested.

Enolmaster is very easy to use. It is equipped with many practical functions:

- you can set the filling level of the bottle,
- you can adjust the filling speed of the bottle,
- Enolmaster can be used to fill any type and size of bottles.

The filling machine is completely safe. Thanks to the use of vacuum, the liquid poured into the bottle does not come into contact with its mechanical elements.

Enolmaster can be additionally equipped with special Tandem filters, thanks to which the filled liquid can be



additionally filtered. Special nozzles and sets have been designed so that you can fill bottles of any shape and size, including miniature bottles.

4 nozzles make the device one of the professional dispenser lines.

The filling level is adjustable: once selected, the device automatically fills the bottles to the desired level.

PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
For wine		Gross price: 12 792 € Net price: 10 400 €
For distillates		Gross price: 13 407 € Net price: 10 900 €
For Oil		Gross price: 13 407 € Net price: 10 900 €

GALLERY

