



DONUT & PASTRY FILLER

Pre-programmed portion amounts for up to ten different fillings with the Dawn Donut & Pastry Filler.



BENEFITS

Total Portion Control

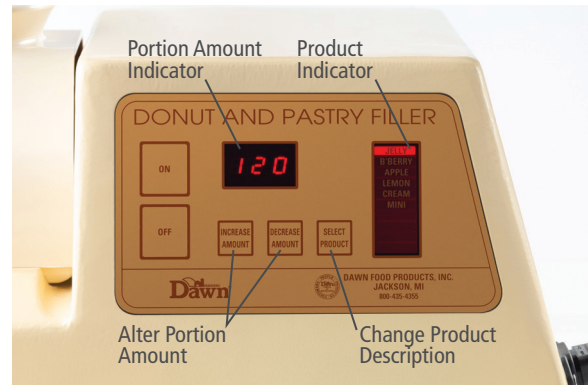
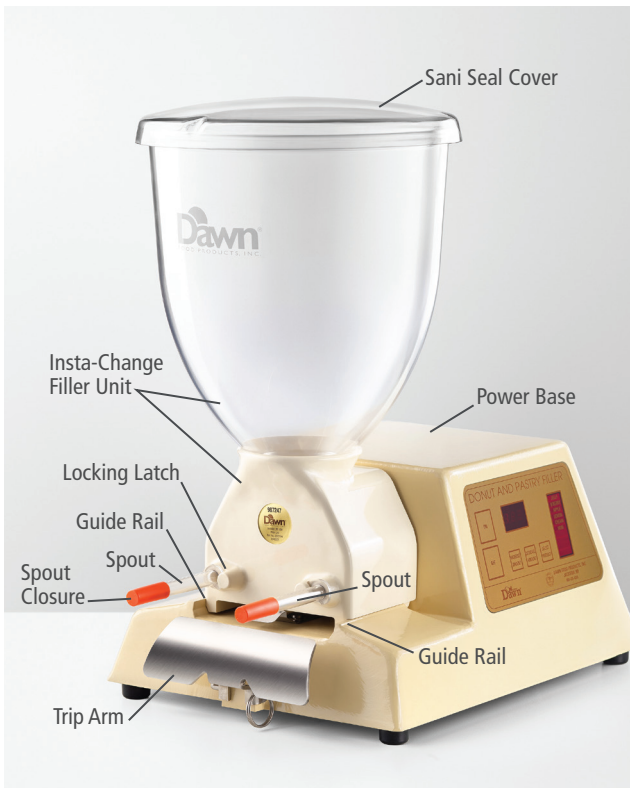
Thanks to the Dawn Donut and Pastry Filler built-in computer, up to ten of your most popular fillings are stored in memory. The operator simply attaches the the filler unit (with its own self-contained pump and spouts) and chooses a filling with the touch of a button on the power base. This control pad indicates the selected filling by name (apple, cream, lemon, filling, etc.) and the computer does the rest. It automatically delivers predetermined, volume-controlled portions, resulting in the greatest cost-efficiency available today.

True Memory

Portion amounts are retained even when the machine is turned off. A large LED display makes it easy to change the filling amount. This makes up for any variation in filling consistency, preventing over or under dispensing. More permanent setting changes are just as easily programmed.

Solid Construction

The only Donut and Pastry Filler with a cast aluminum power base, heavy-duty motor, positive displacement pump, direct output and a 1-year manufacturer's warranty.



Power Base

The Power Base is hygienically designed for easy cleaning. It contains the motor and mechanism which transmits and regulates the power supply to the pump. The Power Base is shipped completely assembled except for the Trip Arm and Trip Pin, which are shipped with it, packed separately.

Trip Arm & Trip Pin

- Secure the Trip Arm to the Power Base by inserting the Trip Pin through the holes.
- Each time the Trip Arm is pressed, it will activate one complete cycle.
- Operate the Trip Arm several times to prime the pump. The normal action of placing donuts on the spouts will activate the Trip Arm.
- Filling should be worked free of lumps before using, and be viscous.

Sani Seal Cover

The Sani Seal Cover rests on a bead-like rim around the top of the bowl and is readily lifted-off.

Spouts

Spouts are removed from the Pump Housing by rotating until the spout flange clears the housing retainer, then pull the Spout straight out.

Insta-Change Filler Unit

- Made of highly durable Cicolac. Cicolac Filler Units offer unusual hardness coupled with a sanitary finish that retains its smooth, attractive appearance indefinitely.
- Shipped completely assembled and ready to use.
- Install on the Power Base by positioning it between and on the Guide Rails and sliding back until the Latch engages.
- To remove, depress the Thumb Latch located between the sprouts and slide the Filler Unit forward.

Cleaning

- The Filler Unit can be completely disassembled and reassembled without tools.
- The Filler Bowl attaches to the Pump Housing with a sanitary thread. (Separate only if replacement is necessary.)
- To disassemble the Pump Housing, turn the Thumbscrew counter-clockwise two or three turns, then rotate the Clamp Bar to the left until it disengages. The impellers may be now removed. NOTE: There is a driven impeller and a driver, notice location when dis-assembling.
- It is not necessary to clean this unit after each use. Simply remove the Spouts, clean and replace them. Fill the Hopper, store and replace.

FOR ADDITIONAL INFORMATION, CONTACT US:

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