

MANUAL CAKE FILLER

CHICAGO METALLIC ITEM #10001

BUNDY



Chicago
Metallic

Chicago Metallic's **Manual Cake Filler** is affordable and easy to use and can add instant value to many of your existing baked goods and create new products using your existing moulds and forms.

BAKING CHALLENGES

Adding new offerings to your bakery without adding significant costs can be difficult. The Chicago Metallic Cake Filler will allow you to add options to your existing product selections and have a positive effect on your bottom line.

BAKING SOLUTIONS

Sanitary Construction – The cake filler is constructed completely of sanitary stainless steel, from the hopper to the piston and nozzle assemblies. The filler is easily disassembled for cleaning as needed.

Ideal Capacity – The hopper of the cake filler can hold approximately 5 quarts of filling, so whether you purchase your filling or prepare your own, the large hopper makes big jobs manageable and efficient.

Complete Control – The split roll pin design allows for quick and easy adjustment of the amount of filling deposited into your baked goods. This ensures proper portioning and cost control, not to mention providing the exact quality and taste level desired in your product.

(Continued on reverse)



CHICAGO METALLIC MANUAL CAKE FILLER

MANUAL CAKE FILLER REPLACEMENT PARTS



Item #

10003

Description

#3 Adjustment Pin



10004

#4 Handle



10005

#5 Nozzle Only

10006

#6 Piston Assembly
(pictured in upper right)



10007

#7 Split Roll Pin



10008

#8 Spring



10009

#9 Spring Bushing

10010

#10 Thumbscrew
(pictured together with Item #10011 Wing Nut, below)



10011

#11 Wing Nut



10012

#5B Nozzle Nut



Manual Cake Filler Piston Assembly

Call your local Chicago Metallic Sales Representative or 1.800.323.3966 to place an order or to get a sample of this product to test in your baking operation.

Bundy Baking Solutions: American Pan / Chicago Metallic / DuraShield / Pan Glo / RTB / Shaffer

