

## Portioning for Pie Production

From pumping and depositing accurate portions of pie filling to quick decorating, drizzling or glazing, Unifiller offers versatile solutions for pie manufacturing.

- Ensure even filling and particulate distribution
- Manage moisture in filling to maintain crust integrity
- Large opening technology for chunky pie filling
- Easy cleaning of viscous or sticky fillings and products
- Prevent overfilling to ensure a good seal and avoid leaks
- Consistent quality and taste
- Easy recipe recall and profiles for multiple pie SKUs
- Fast switchover for a variety of baked goods