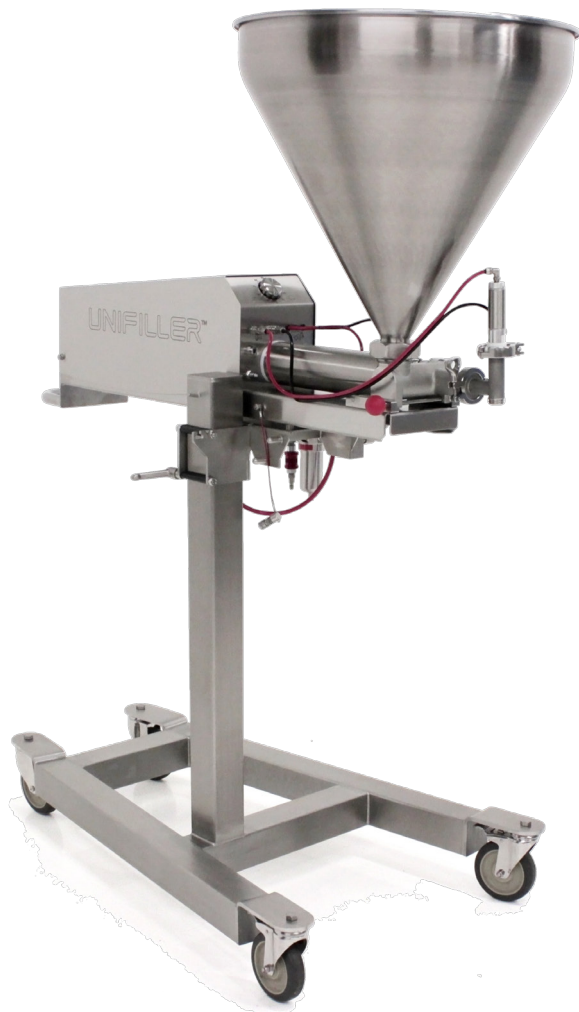


ECONO 1000i FS



Example picture; machine equipped with accessories

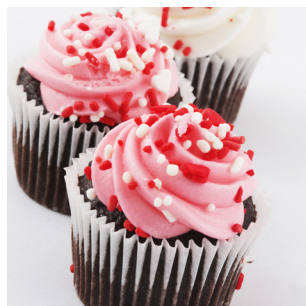
The Unifiller ECONO 1000i FS is the industry's perfect economical depositing system, designed to work over production lines and conveyors! It can be used for quick and clean depositing of batters, chunky fillings, sauces and even delicate mousse fillings. This depositor can also be fitted with a wide variety of attachments including depositing heads and handheld nozzles.

ADVANTAGES:

- Speed and portion accuracy
- Full wash down - all food contact parts are dishwasher safe
- Tool free, quick cleaning and change-over
- Large deposit range: 9 ml - 1064 ml

FEATURES:

- Can be fitted with more than 100 attachments: nozzles, injecting needles etc
- Large 52 litres conical hopper
- Heavy duty stainless steel construction with 5" swivel castors
- Adjustable working height
- One-turn calibrated deposit speed dial
- Sloped horizontal cover for improved food safety and sanitation



ECONO 1000i FS

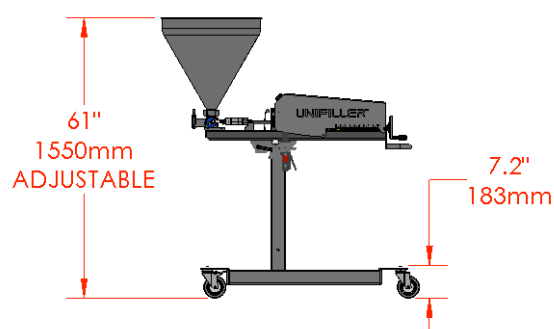
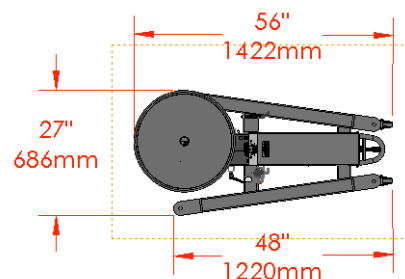


SYSTEM INCLUDES

- Quick start guide and spare parts kit

PRODUCT CYLINDER SIZE DEPOSIT VOLUME

	MIN	MAX
3"	3.6 oz / 106 ml	36 oz / 1064 ml
2.5"	2.5 oz / 73 ml	24.5 oz / 724 ml
2"	1.2 oz / 42 ml	18 oz / 530 ml
1.5"	0.8 oz / 24 ml	8.2 oz / 243 ml
1"	0.3 oz / 9 ml	3.3 oz / 98 ml



SHIPPING INFORMATION

- Dimensions: 155 cm x 84 cm x 147 cm
- Weight: 170 kg



SPEED

- Up to 140 deposits/min. based on portion size



POWER

- Air: 4 CFM at 80 psi (113 litres/min. at 5.5 bar)



PARTICLE SIZE

- Up to 19 mm cubic soft particulates

CERTIFICATES

