

PRO 1000i FS

The PRO 1000i FS depositor is designed for ultimate sanitation requirements in food processing areas to work over production lines and conveyors to increase efficiency. It can be used for quick and clean depositing of all flowable products including fillings, spreads, salads, soups and sauces, condiments and much more. Of course this industrial depositor can be fitted with a wide variety of more than 100 Unifiller attachments.

ADVANTAGES:

- Speed and portion accuracy
- Full wash down - all food contact parts are dishwasher safe
- Tool free, quick cleaning and change-over
- Can be integrated in production lines or used as stand alone filler
- Large deposit range: 9 ml - 1064 ml

FEATURES:

- Precision height adjustment (35 cm range)
- Heavy duty stainless steel construction with 5" swivel castors
- One-turn calibrated deposit speed dial
- Sloped horizontal cover surfaces for improved food safety and sanitation
- Pneumatic control system designed to work in hot and cold environments
- Easy to adjust working height (telescopic power lift frame)
- Quick connect stainless steel fittings on face plate
- Can be fitted with more than 100 attachments: nozzles, injecting needles, decoration heads etc



Example picture; machine equipped with accessories



PRO 1000i FS

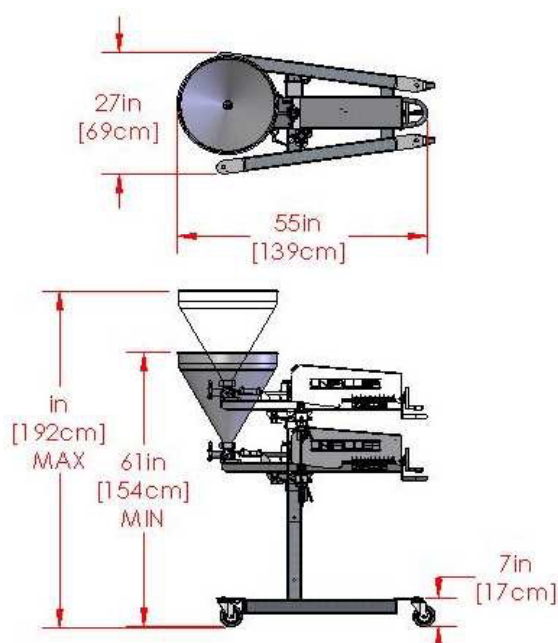
SYSTEM INCLUDES

- 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: 154 cm x 84 cm x 148 cm
- Weight: 180 kg



SPEED

- Up to 140 deposits/min. based on 20% deposit volume and product consistency



POWER

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



PARTICLE SIZE

- Up to 19 mm cubic soft particulates

CERTIFICATES

