

PRO 1000i SERVO FS

The PRO 1000i Servo FS depositor is designed to work over production lines and conveyors and withstands extreme conditions. It can be used for the quick and clean depositing of chunky products, soups and sauces as well as smooth cremes and batters. With on-board touch screen computer controls, the Pro 1000 Servo FS is the most advanced electronic servo controlled volumetric piston depositor in the Food Processing and Baking Industry.

ADVANTAGES:

- Programmable volume and speed - reduces the time spent to set up and change over
- Programmable pre-charge, suck back and reload speed for optimum control of different product densities
- Standalone machine or integrated into a production system operating in slave mode
- Allows automated depositing systems to automatically adjust multiple depositors in one step
- Connect to inline check-weigher for automatic volume adjustments

FEATURES:

- PLC control system with color touch screen enclosed within a wash down stainless steel control panel
- 6 programmable modes for depositing, spreading, liquid deposits and multi shots
- Electronic recipe storage & cycle counter and total deposit counter
- Sloped horizontal cover surfaces for improved food safety and sanitation
- Pneumatic control system designed to work in hot and cold environments
- Heavy duty stainless steel construction with height adjustable frame supported on durable 5" castor wheels

SYSTEM INCLUDES:

- Quick start guide and spare parts kit



Example picture; machine equipped with accessories



PRO 1000i SERVO FS

FEATURE	STANDARD PISTON DEPOSITOR	SERVO DEPOSITOR
Deposit Speed and Volume	Manual Adjustment	😊 Automatic
Minimum Deposit Size	15% of maximum deposit	😊 5% of maximum deposit
Cycle Counter	✗	😊
Suckback to prevent dripping at the end of the deposit	✗	😊
Electronic Recipe Storage and accessories information	✗	😊
Spreading Applications	Start and end of deposits may be inaccurate, cream layer may not be even	😊 Pre-Charge, automatic spread calculation and accurate linear motion ensure even coverage and spread
Automated Systems	Deposit Speed and Volume have to be set manually	😊 Deposit Speed and Volume adjust automatically with each recipe
Check Weight compatibility	✗	😊 Check weigher can automatically adjust
Plant Network compatible	✗	😊 Statistical data collect and reports



PRODUCT CYLINDER DEPOSIT VOLUME SIZE

	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 / 5 ml	3.3 oz / 98 ml



SHIPPING INFORMATION

- Dimensions: 155 cm x 84 cm x 148 cm
- Weight: 210 kg



SPEED

- Up to 120 deposits/min. based on 20% deposit volume and product consistency



POWER

- Air: 2 CFM at 80 psi (57 litres/min. at 5.5 bar)
- Electric: 220V AC, Single Phase, 10 A, 50-60 Hz



PARTICLE SIZE

- Up to 19 mm cubic soft particulates

CERTIFICATES

