

PRO 2000i FS



Example picture; machine equipped with accessories

The PRO 2000i FS is a heavy duty depositor, designed for ultimate sanitation requirements in food productions to work over production lines and conveyors to increase efficiency. It is perfectly suited for quick and clean depositing of large volumes and products with large particulates. Smooth cremes and batters, such as mousses, cheese-cake or muffin batters as well as chunky fruit fillings, soups and sauces are processed gently without affecting the texture. Of course this industrial depositor can be fitted with a wide variety of Unifiller attachments.

ADVANTAGES:

- Speed and portion accuracy
- All food contact parts are dishwasher safe
- Tool free, quick cleaning and change-over
- Handles chunky to aerated products
- Ability to deposit extra large chunks
- Large deposit range: 25 ml - 2750 ml

FEATURES:

- Precision height adjustment allows you to adjust the machine to an optimum level for individual operators or conveyor systems
- Sloped horizontal cover surfaces for improved food safety and sanitation
- Pneumatic control system designed to work in hot and cold environments
- Heavy duty all stainless steel construction with 5" (127 mm) locking swivel casters
- Quick connect stainless steel fittings on face plate



PRO 2000i FS

SYSTEM INCLUDES

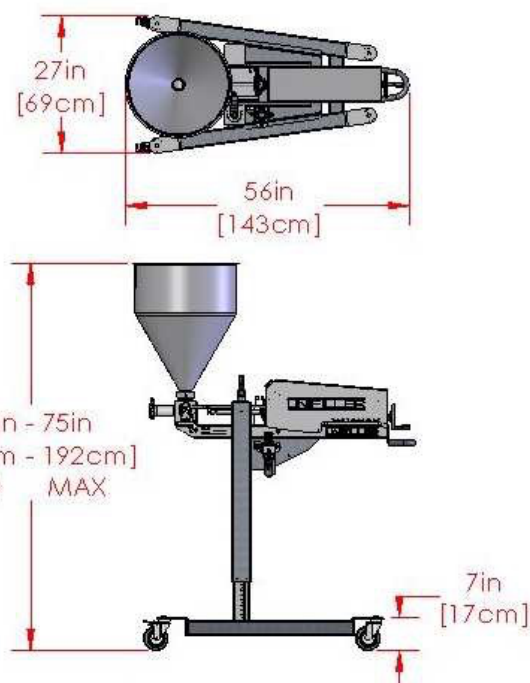
- Quick start guide & spare parts kit

PRODUCT CYLINDER SIZE DEPOSIT VOLUME

	MIN	MAX
5"	205 ml	2750 ml
4"	205 ml	1860 ml
2.5"	120 ml	710 ml
1.5"	25 ml	245 ml

Note:

For depositing stiff products with the 5" product cylinder, consider the PRO 2000i Servo depositor that is 27 % more powerful.



SHIPPING INFORMATION

- Dimensions: 154 cm x 84 cm x 147 cm
- Weight: 185 kg



SPEED

- Up to 110 deposits/min. based on portion size and product consistency



POWER

- Air only: 6 CFM at 80 psi (170 litres/min. at 5.5 bar)



PARTICLE SIZE

- Up to 38 mm cubic soft particulates

CERTIFICATES

