

PRO 2000i SERVO FS



Example picture; machine equipped with accessories



The Pro 2000i Servo FS is a unique, servo electronically controlled volumetric piston depositor for the food processing industries. This heavy duty depositor is designed for ultimate sanitation requirements in Food Service and Bakery productions to work over production lines and conveyors to increase efficiency. It is perfectly suitable for clean and gentle depositing and spreading of relatively viscous to liquid products with and without chunks such as batters, fillings, sauces, delicate mousse fillings, soups, pie fillings and so much more.

ADVANTAGES:

- 27% more powerful than the pneumatic version
- Speed and portion accuracy
- Full wash down - 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
- 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 over densities
- Standalone machine or integrated into a production systems operating in slave mode
- Allows automated depositing systems to automatically adjust multiple depositors in one step
- Connect to inline check weigh system for automatic volume adjustments
- Large deposit range: 15 ml - 2750 ml
- Large 79 litres conical hopper

FEATURES:

- PLC control system with color touch screen enclosed within a wash down control panel
- 6 programmable modes for depositing, spreading, liquid deposits and multi shots
- Electronic recipe storage for 100 recipes
- Heavy duty all stainless steel construction
- Sloped horizontal cover surfaces for improved food safety and sanitation
- Pneumatic control system designed to work in hot and cold environments

PRO 2000i SERVO FS



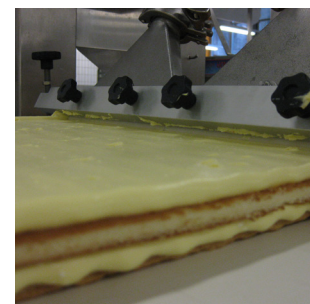
FEATURE	STANDARD PISTON DEPOSITOR	SERVO DEPOSITOR
		27% more powerful than pneumatic depositors
Deposit Speed and Volume	Manual Adjustment	😊 Automatic
Minimum Deposit Size	15% of maximum deposit	😊 5% of maximum deposit
Cycle Counter	✗	😊
Pre-Charge and Suckback	✗	😊 Yes, electronically adjustable
Electronic Recipe Storage	✗	😊 100 recipe storage capacity
Liquid deposit mode	✗ No, liquids may splash	😊 Slow start and finish to eliminate splashing
Spreading Applications	Okay	😊 Excellent for spreading accurate portions
Check Weight compatibility	✗	😊 Check weigher can automatically adjust
Plant Network compatible	✗	😊 Statistical data collect and reports

SYSTEM INCLUDES

- Quick start guide and spare parts kit

PRODUCT CYLINDER DEPOSIT VOLUME SIZE

	MIN	MAX
5"	205 ml	2750 ml
4"	205 ml	1860 ml
2.5"	120 ml	710 ml
1.5"	15 ml	245 ml



SHIPPING INFORMATION

- Dimensions: 156 cm x 105 cm x 160 cm
- Weight: 255 kg



SPEED

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



POWER

- Air: 3 CFM at 80 psi (85 litres/min. at 5.5 bar);
- Electric: 220V AC, Single Phase, 10 A, 50-60 Hz



PARTICLE SIZE

- Up to 38 mm cubic soft particulates

CERTIFICATES

