

PRO ECONO 1000i FS



Example picture; machine equipped with accessories





The Pro Econo 1000i FS is an economical solution for ultimate sanitation requirements in food processing areas to work over conveyors and production lines to increase efficiency. It can be fitted with a big amount of attachments. The Pro Econo 1000i FS is an ideal depositor capable of large volume deposits for portioning and spreading, capable of processing all flowable products including fillings, spreads, salads, soups, sauces and so much more.

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
- Heavy duty stainless steel construction with 5" swivel castors
- 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)
- One-turn calibrated deposit speed dial
- Precision height adjustment





PRO ECONO 1000i FS



SYSTEM INCLUDES

- 52 litres conical hopper
- 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: 157 cm x 84 cm x 148 cm
- Weight: 165 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

