

UNIVERSAL 1000i SERVO FS



Example picture; machine equipped with accessories



The Universal 1000i Servo FS is a unique, servo electronically controlled piston depositor for the food processing industries. It can be used for clean depositing of relatively viscous and chunky products to liquid products and it is designed for ultimate sanitation requirements in food service areas. The Universal 1000i Servo FS can be fitted with a wide variety of attachments and accessories. The unique powerlift feature allows the depositor to be lowered for easy filling of the hopper and for adjusting the working height to a desired and comfortable level.

ADVANTAGES:

- 27% more powerful than the pneumatic version
- Speed and portion accuracy
- Stainless steel construction - all food contact parts are dishwasher safe
- Ergonomic Powerlift technology for easy and convenient filling of the hopper
- 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: 5 ml - 1064 ml

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

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| 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 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 / 5 ml | 3.3 oz / 98 ml |



SHIPPING INFORMATION

- Dimensions: 154 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: 4 CFM at 80 psi (113 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

