

UNIVERSAL 2000i FS



Example picture; machine equipped with accessories

The Universal 2000i FS is a heavy duty depositor, designed for the quick and clean depositing of large volumes and products with extra big chunks. With its Powerlift System you can easily fill the hopper without high lifting of heavy bowls. Smooth cremes and batters such as mousses, cheesecake or muffin batters, chunky fruit fillings, soups and sauces are processed gently and without affecting the texture. The Universal 2000i FS depositor is designed for ultimate sanitation requirements in Food Service and Bakery Industries.

ADVANTAGES:

- Ergonomic Powerlift technology for easy and convenient filling of the hopper
- Handles chunky to aerated products
- Ability to deposit extra large chunks
- Speed and portion accuracy
- Full wash down - all food contact parts are dishwasher safe
- Tool free, quick cleaning and change-over
- Large deposit range: 25 ml - 2750 ml

FEATURES:

- Heavy duty all stainless steel construction with 5" (127 mm) locking swivel casters
- Quick connect stainless steel fittings on face plate
- Easy to adjust working height (Telescopic Powerlift frame)
- Sloped horizontal cover for improved food safety and sanitation
- Pneumatic control system designed to work in very humid, cold and hot environments



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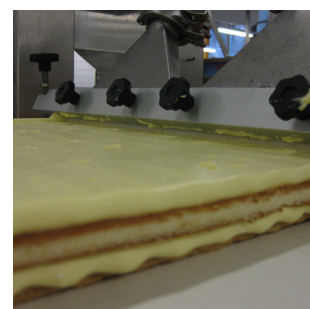
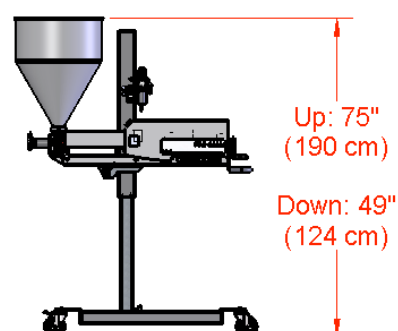
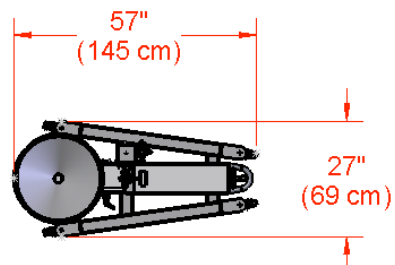


SYSTEM INCLUDES

- Quick start guide and 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



SHIPPING INFORMATION

- Dimensions: 157 cm x 84 cm x 148 cm
- Weight: 185 kg



SPEED

- Up to 110 deposits/min. based on 20% deposit 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

