

UNIVERSAL 1000i FS



Example picture; machine equipped with accessories

The Universal 1000i FS is the industry's most versatile depositing system. It can be used for clean depositing of relatively viscous to liquid products with and without chunks such as batters, fruit fillings, sauces, delicate mousse fillings, salad dressings, soups, deli salads and dairy products. This depositor can be fitted with a wide variety of attachments and accessories including depositing heads, hand-held nozzles etc. 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. The Universal 1000i FS filler is designed for ultimate sanitation requirements in Bakery and Food Service areas.

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: 14 ml - 1060 ml

FEATURES:

- Can be fitted with more than 100 attachments: nozzles, injecting needles, decoration heads etc
- Sloped horizontal cover for improved food safety and sanitation
- Pneumatic control system designed to work in very humid, cold and hot environments
- Heavy duty stainless steel construction with 5" swivel castors
- Easy to adjust working height (telescopic power lift frame)
- One-turn calibrated deposit speed dial



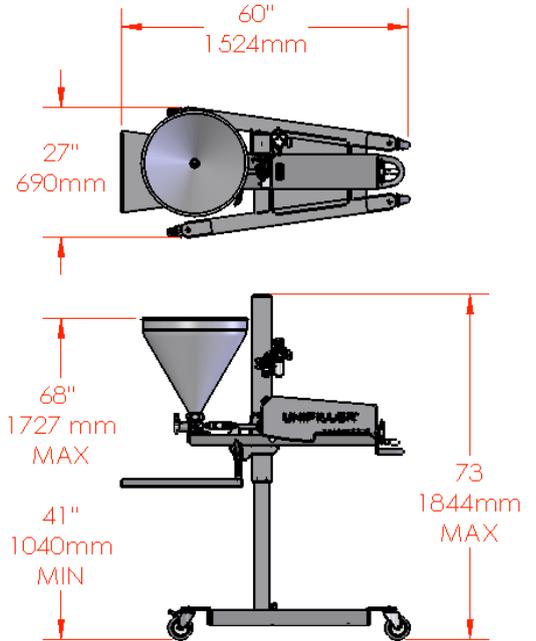
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SYSTEM INCLUDES

- Quick start guide and spare parts kit

PRODUCT CYLINDER DEPOSIT VOLUME SIZE

	MIN	MAX
3"	160 ml	1060 ml
2.5"	110 ml	725 ml
2"	68 ml	440 ml
1.5"	35 ml	240 ml
1"	14 ml	98 ml



SHIPPING INFORMATION

- Dimensions: 150 cm x 83 cm x 133 cm
- Weight: 135 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

