

THE PLATINUM PACKAGING GROUP

PLAT *Machinery* Free Standing Fillers

PRO 1000i FOOD SERVICE

Ultimate production line depositor

The Pro 1000i Food Service filler is designed for ultimate sanitation requirements in food service areas to work over production lines and conveyors to increase efficiency. 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.

Benefits:

- Speed and portion accuracy
- Full wash down . All food contact parts dishwasher safe
- Tool free, quick cleaning and change-over design
- Large deposit range, 1/2 oz (14 ml) to 36 oz(1060 ml)
- Integrate with production line or use as stand alone filler

Features:

- Now available with Unifiller+ in select markets
- Precision height adjustment 14" (35 cm) range
- Heavy duty stainless steel construction with 5" (13 mm) swivel castors
- One-turn calibrated deposit speed dial
- Sloped horizontal cover surfaces for improved food safety and sanitation
- Pneumatic control system designed to work in cold and hot environments
- Quick connect stainless steel fittings on face plate

System Includes:

- Dozens of hand-held and block mounted nozzles to choose from
- 14 US gallon (52 liter) conical hopper or 10 US gallon cylindrical hopper with follower plate
- Selection of stirrers and heated hopper options
- Optional accessories for injecting or spraying
- Foot pedal



CE BEAG
BAKERY EQUIPMENT ASSESSMENT GROUP



PRO 1000i FOOD SERVICE

Ultimate production line depositor



Accurate, calibrated height adjustment



One Turn Speed Dial



Clean design for ultimate sanitation requirements

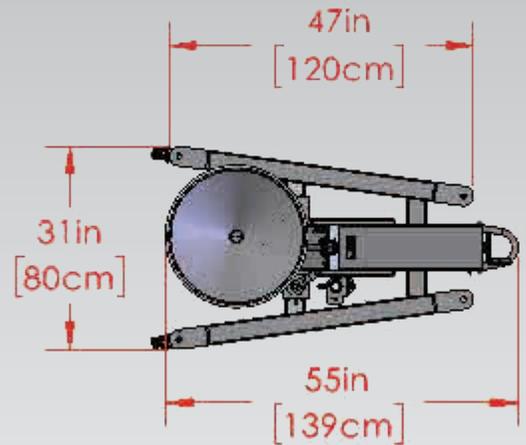


Simplify your production management with Unifiller+

Product Cylinder Size

Deposit Volume (fl oz)

	Min (15%)		Max	
	3"	5.4 oz	(160 ml)	36 oz
2.5"	3.8 oz	(110 ml)	25 oz	(725 ml)
2"	2.3 oz	(68 ml)	15 oz	(440 ml)
1.5"	1.2 oz	(35 ml)	8.0 oz	(240 ml)
1"	0.5 oz	(14 ml)	3.3 oz	(98 ml)



Specifications



SPEED

Up to 80 cycles per minute

Based on 20% deposit volume and product consistency



PARTICLE SIZE

Up to 3/4" cube (19 mm)



ELECTRICAL

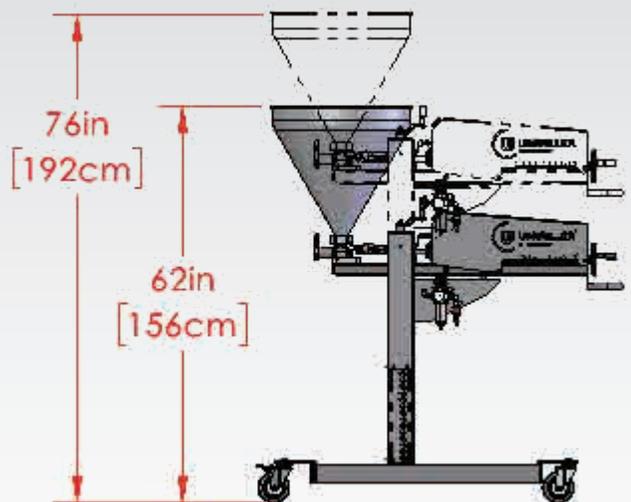
N/A



AIR

4 CFM @ 80 psi

(113 L/min @ 5.5 bar)



NOTE: Equipment quoted is designed to run at the quoted speed and is dependent on operator efficiency, skill, deposit size and product consistency.



SHIPPING INFO

Dimensions: L x W x H
33x61x58" (84x155x148 cm)

Weight: 550lbs (250 kg)

PRO 1000i FOOD SERVICE

Product Configurator

ITEM	PRICE	NOTES
Base Machine		
Standard		
NSF		
Hopper		
14 US Gal Conical		
14 US Gal Conical Heated		
10 US Gal Cylindrical with Follower Plate		
Product Cylinder Kits (Hot for Temperatures 140—180 dg F)		
1"		
1.5"		
2"		
2.5"		
3"		
Safe-T-Valve		
Hot		
Standard		
Attachment: Handheld Nozzles		
Hand Held Nozzle 1"		
Hand Held Nozzle 1.5"		
Hand Held Nozzle 1.5" Rotary Cutoff		

ITEM	PRICE	NOTES
Attachment: Fixed Nozzles		
Drip Free Nozzle 1"		
Spot Depositor Kit		
Drip Free Nozzle 1.5"		
Rotary Cut-Off Nozzle		
Twin Injection Nozzle ¼ Short		
Twin Injection Nozzle ¼ Long		
Twin Injection Nozzle ⅜ Short		
Twin Injection Nozzle ⅜ Long		
Diving Nozzle 1.5"		
Diving Nozzle 2.75"		
Cake Head		
Rosette Head		
Attachments: Other		
Pneumatic Stirrer		
Electric Stirrer		
Accessories		
Foot Pedal		
Work Table		
Tool Tray		
Photo Sensor		
Depositor Locating Bracket		
V-Block Centering Guide		
Hopper Stopper		
Portion / Fill Kit		
Rosette Head Twist Actuator		
Preventative Maintenance Kit		

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