

UNIVERSAL 1000

The Original Innovator Rev 008

The industry's most versatile depositing system! Our **Universal 1000** is equipped with our standard Spout Nozzle. The power-lift frame lowers the base to floor level for easy manual filling. The Universal can be fit with a wide variety of attachments including handguns, depositing heads, and nozzles for almost all bakery depositing applications. This unit allows for larger portion sizes and more power (for stiffer products and higher speeds) than the Compact Depositor.

System Includes

- Universal 1000 depositor with a 3" (76mm) product cylinder and piston
- Large 14-gallon (52 liter) capacity conical hopper
- Depositing table – removable and fully height adjustable
- Foot operated starter switch (press to get one deposit or hold for multiple shots)
- Fitted with spout nozzle
- Power lift frame – heavy duty all stainless steel construction with locking swivel casters

Common Applications

- Batter for cakes, muffins, etc.
- Fruit filling for pies and pastries
- Icings, frostings & toppings
- Jams and jellies
- Creams, custards & mousse
- Anything that can be squeezed through a pastry bag!

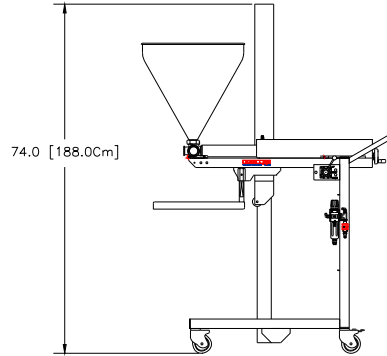
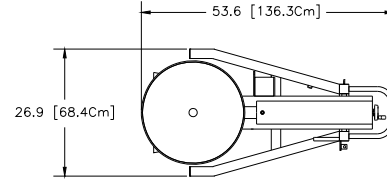


Shown with Optional PC Depositing Nozzle



Product Cylinder Size Chart

CYLINDER SIZE	DEPOSIT VOLUME (fl oz)			
	Min		Max	
3"	3.6	106 ml	36 oz	1064 ml
2.5"	2.5 oz	73 ml	24.5 oz	726 ml
1.5"	0.8 oz	24 ml	8.2 oz	243 ml
1"	0.3 oz	10 ml	3.3oz	99 ml



Shipping Information

Dimensions: 50" x 29" x 52" (127cm x 74cm x 132cm)
 Weight: 300 lbs (136 kg)

Performance Specifications



Speed
 Up to 140 deposits/min (8400 deposits/hr).
 Based on product size



Power
 Air only
 3 – 5 CFM @ 80 PSI
 85-142 liter/min @ 5.5 Bar



Volume
 0.3 to 36 oz.
 10ml to 1064 ml



Particle Size
 Up to 3/4" cubic
 19mm










Note: Equipment quoted is designed to run at the speeds given, but is dependent on operator efficiency and skill, as well as deposit size and product consistency.










Unifiller Systems Inc.

7621 MacDonald Road, Delta, B.C., Canada, V4G 1N3
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1000 BASE ACCESSORIES

Options and Attachments for the 1000 Base Rev 008

										
<p>Product Cylinder/Piston Kits</p> <table border="1"> <tbody> <tr> <td>3"</td> <td>3.6 – 36 oz (106-1064ml)</td> </tr> <tr> <td>2.5"</td> <td>2.5 – 24.5 oz (73-726ml)</td> </tr> <tr> <td>1.5"</td> <td>0.8 – 8.2 oz (24-243ml)</td> </tr> <tr> <td>1"</td> <td>0.3 – 3.3 oz (10-99ml)</td> </tr> </tbody> </table>	3"	3.6 – 36 oz (106-1064ml)	2.5"	2.5 – 24.5 oz (73-726ml)	1.5"	0.8 – 8.2 oz (24-243ml)	1"	0.3 – 3.3 oz (10-99ml)	<p>Depositing Hand Nozzle</p> <p>Touch the trigger once for a single portion, or hold for multiple deposits. Fits right or left hand.</p>	<p>Balancer for Hand Nozzle</p> <p>For "weightless" hand nozzle operation. Features an adjustable tension control.</p>
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<p>Hand Nozzle Spreader</p> <p>The spreader quickly attaches to the hand nozzle outlet for spreading smooth products. Available in widths of 2" – 4" (51mm-100mm) Optional comb available.</p>	<p>Rotary PC Nozzle</p> <p>The Rotary Cut-Off nozzle is designed to provide a superior clean cut-off. Two inserts are provided for deposit opening sizes — 7/8" and 1 3/8" (22mm & 35mm)</p>	<p>Injection Tip Attachment</p> <p>A quick and easy way to fill donuts and pastries with accurate portion control. Available in 1/4" and 3/8" diameter (6mm & 9mm)</p>								
										
<p>Drip Free Nozzle</p> <p>Our drip-free nozzles ensure clean cut-off when depositing more fluid products – available in 3 sizes (3/4", 1", 1 1/2" (19mm, 25mm, 38mm)</p>	<p>PC Nozzle</p> <p>The standard PC (positive cut-off) nozzle features a 7/8" opening for depositing a wide variety of products. Also Available with 1 -3/8" (35mm) opening.</p>	<p>Diving Nozzle</p> <p>Depositing nozzle with 1.25" (31mm) diving action. Screw on adaptor accepts standard bakery tips.</p>								

 <p>Cylindrical Hopper and Follower Plate</p>		
<p>Cylindrical Hopper (w/ nut)</p> <p>10 US gallon (38 liter) hopper typically used for depositing heavy or thick products.</p> <p>Follower Plate (on right)</p> <p>Food grade nitrile plate to assist in depositing thicker products with cylindrical hopper.</p>	<p>Heated Hopper</p> <p>14 US Gallon (52 liter) Conical Vulcanized Electric Heated Hopper is designed to keep products warm while depositing.</p>	<p>Mini Cakehead</p> <p>Designed to attach to the 1" Hand Depositing Nozzle</p>
		
<p>Hopper stopper</p> <p>To seal the hopper outlet in the event that it must be removed from the machine while full.</p>	<p>Ergonomic Foot Pedal</p> <p>Press once for single portion or hold for multiple deposits. Complete w/ ergonomic bracket.</p>	<p>"Y" Split Adapter Attachment</p> <p>Twin outlet accessory for depositing Danish fillings and more.</p>
		
<p>Twin Injector Nozzle</p> <p>The easiest way to fill donuts, pastries, and more! Available in 1/4" (6mm) and 3/8" (9mm) diameter. Two lengths: 2.5" (64mm) & 5.5" (140mm)</p>	<p>Deluxe Spares Kit</p> <p>Eliminate downtime by having spare parts on-hand. Everything you need to keep on working after accidental damage.</p>	<p>Cleaning Brush Kit</p> <p>A complete set of brushes for faster cleaning of all parts and accessories.</p>

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