

The **Unifiller ECONO 1000i** is the industry's perfect economical depositing system! It can be used for clean depositing of batters, chunky fillings, sauces and even delicate mousse fillings.

This depositor can also be fitted with a wide variety of attachments including depositing heads and hand-held nozzles.

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 — 1/3 oz (10 ml) – 36 oz (1064 ml)

Features:

- Can be fitted with more than 100 attachments — nozzles, injecting needles, etc.
- 14 US Gal (52 L) Conical Hopper
- Heavy duty stainless steel construction with 5" (12mm) swivel castors
- Adjustable working height
- One-turn calibrated deposit speed dial
- Quick Start Guide
- Spare Parts Kit

Choose one of two standard Packages below:

Handheld Nozzle System

- 1.5" Product Cylinder
- Handheld Nozzle with Silicone Hose

Basic Deposit System

- Foot Pedal
- 3" Product Cylinder
- Spout Nozzle
- S-Bend Pipe for adjusting nozzle height

ECONO-1000i

The most economical Depositing System

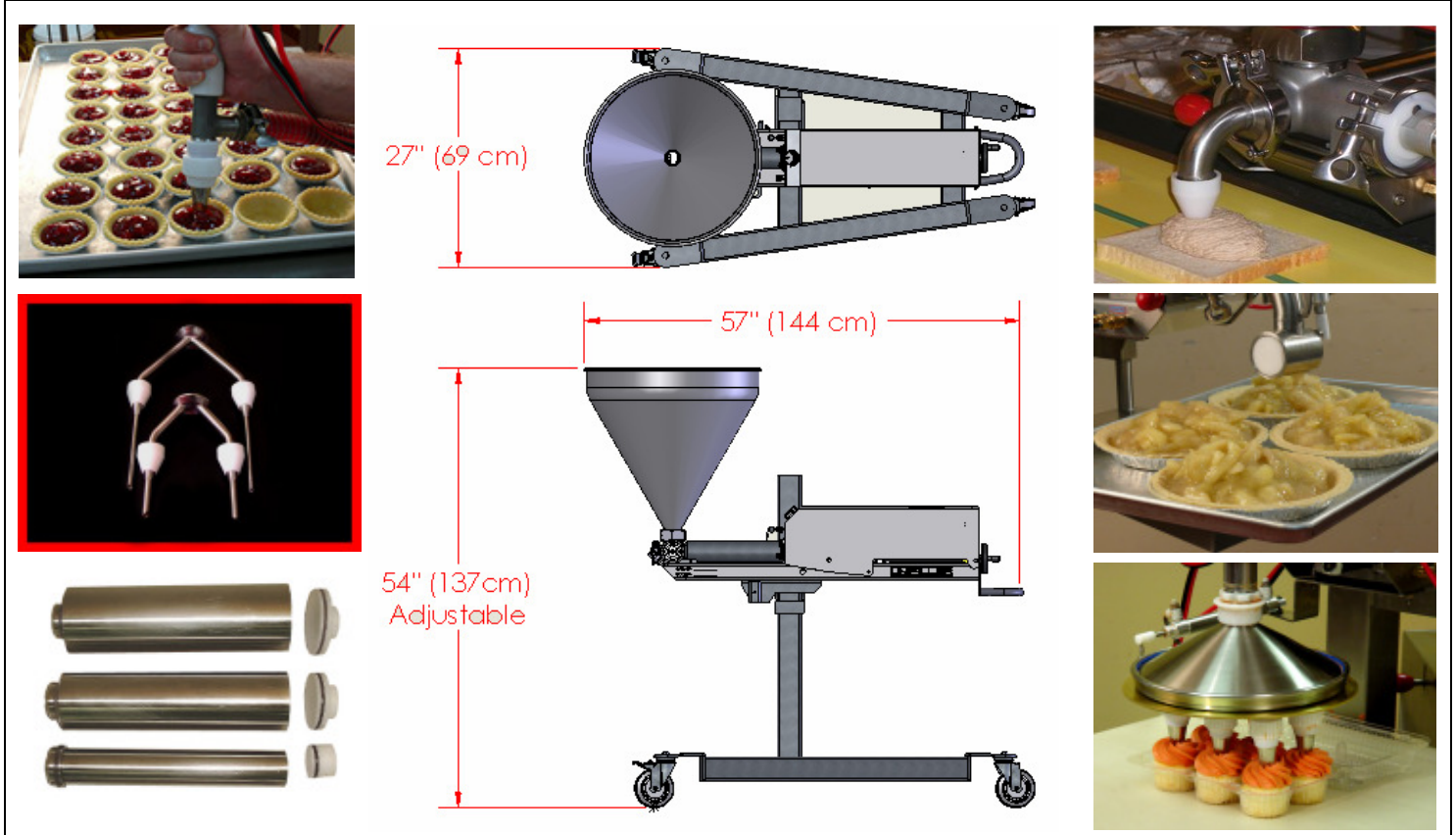


Basic Deposit System



Handheld Nozzle System





Product Cylinder Chart or Optional Items





Product Cylinder Size	DEPOSIT VOLUME (fl oz)			
	Min		Max	
3"	3.6 oz	(106 ml)	36 oz	(1064 ml)
2.5"	2.5 oz	(74ml)	24.5 oz	(725 ml)
1.5"	0.8 oz	(24 ml)	8.0 oz	(240 ml)
1"	0.3 oz	(9 ml)	3.3 oz	(98 ml)

Shipping Information

Dimensions:
35" x 30" x 52"
(89cm x 76cm x 132cm)

Weight:
270 lbs (122kg)

Performance Specifications

 <p>Speed Up to 120 cycles per minute based on portion size</p>	 <p>Power Air: 4 CFM @ 80psi 113 liters/minute @ 5.5 bar</p>
 <p>Volume 0.3 - 36 oz (9 ml - 1064 ml)</p>	 <p>Particle Size Up to 3/4" cube (19mm)</p>

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