

# 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

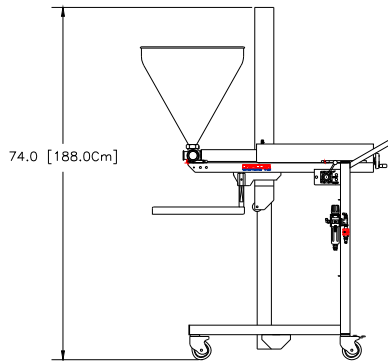
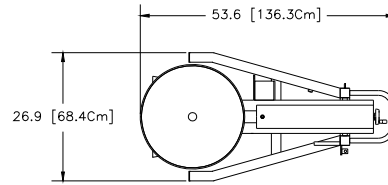
## Common Applications

- 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!



## 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.*