

# PRO-2000

*The MIGHTY Innovator* rev 014

The *PRO-2000* is a heavy duty depositor capable of large volume deposits for cheesecake batter, muffin batter, mousse, cake batter, fruit pie fillings and so much more.

The accurate height adjustment allows you to adjust the machine to an optimum level for individual operators or conveyor systems.

The *PRO-2000* can be fitted with a wide variety of optional attachments including hand depositing outlets and the XL PC nozzle (not shown) for almost all bakery depositing applications. This unit allows for larger portion sizes and more power (for stiffer products and higher speeds) than our standard Pro 1000 depositor.

## System Includes

- PRO-2000 depositor with a 4" (101mm) product cylinder and piston kit
- Large 21 gallon (79 liter) capacity conical hopper
- Foot operated starter switch (press to get one deposit or hold for multiple shots)
- Fitted with XL PC nozzle
- Heavy duty all stainless steel construction with 5" (127mm) 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!



Optional Rotary PC Nozzle Shown with 2" (50mm) deposit outlet

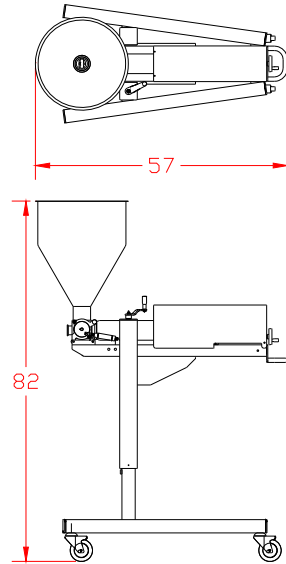
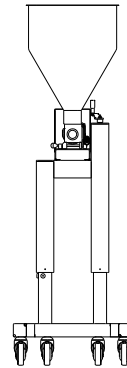


## Product Cylinder Size Chart

CYLINDER SIZE	DEPOSIT VOLUME (fl oz)			
	Min		Max	
4"	7 oz	205 ml	67 oz	2000 ml
2.5"	4 oz	119 ml	27 oz	802 ml
1.5"	2 oz	60 ml	9 oz	288 ml

## Shipping Information

Dimensions: 72" x 32" x 70" (182cm x 81cm x 178cm)  
Weight: 400 lbs. (181kg)



## Performance Specifications



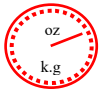
### Speed

Up to 60 Deposits/Min (3600 Deposits/hr)  
Based on product size.



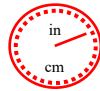
### Power

Air Only  
6 CFM @ 80 PSI  
5.5 Bar @ 170 Ltr/min



### Volume

2 oz to 67 Fl oz.  
60 ml to 2000 ml



### Particle Size

A cube measuring up to 1.25" (30 mm) on all sides

*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.*

## Optional Attachments

### XL Hand Depositing Outlet

XL Hand Depositing Outlet –  
Large 1.5" (38mm) opening for gentle action on the product.  
Requires adaptor to fit to Pro 2000

### Spreader Nozzle

Spreader Nozzle with Rotary cut off -  
5 – 12 inches (127mm-304mm) maximum (Note: 12" wide nozzles need to be bridge mounted for stability)

### Depositor Sensor Kit

Photo Sensor –  
To be mounted on a conveyor for automated applications

### Rotary PC Nozzle

The Rotary PC (positive cut-off) Nozzle is designed to provide a superior clean cut-off. Features a 7/8" and 1.38" (22mm-35mm) opening for depositing a wide variety of products. Requires adaptor to fit to Pro 2000  
Also available 2" (50mm) Rotary PC Nozzle (shown on machine photo). Connects directly to machine.

