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# Unifiller launches new food service depositors

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**Canada based Unifiller Systems is unveiling its new Pro Series Food Service depositors, designed specifically for the rigorous demands of the food service sector. Unifiller is a leading manufacturer of innovative portioning equipment to the bakery and food industry, and is committed to helping customers increase production yield while reducing product waste.**



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The heavy-duty Pro Series includes the Pro1000i FS and Pro 2000i FS depositors, featuring a large conical hopper and precision height adjustment for use with various pumps and conveyor systems. Both models offer a one-turn calibrated deposit speed dial and quick-connect stainless steel fittings.

Capable of a large deposit range up to 93 oz., and able to deposit up to 110 deposits per minute, the series is perfect for clean depositing of sauces, ready meals, sandwich fillings, deli salads, meat fillings and other flow able products. The depositor series includes a patented SV product valve, large openings and passages for safe depositing of larger chunks up to 1.5.

Constructed with the highest food safety and sanitation standards in mind, the Pro Series includes angled surface covers to eliminate pooling of water and food particles. As with all Unifiller machines, the stainless steel, tool-free design makes maintenance, change-over, and disassembly quick and easy. Full wash-down capabilities and a design philosophy that focuses on the fewest parts to maintain and clean, allow for quick sanitization for maximum uptime.