



Dosing



Volume dosing combines a robust execution with a high capacity and good reproducibility of the weight. Volume dosing can be subdivided into:

- Piston/cylinder machines for pumpable products (sauces, dairy, etc.)
- Forming/portioning machines (egg roll filling, vegetable mixtures, seared meat, etc.)

Piston/cylinder filling machine for pumpable products

- Capacity: 10-1100 grams (adjustable volume and speed)
- Completely pneumatic control
- Many options available, such as:
 - Foot control or operation via a hand pistol with feed hose
 - Cut-off knives with or without needle to prevent dripping
 - Completely customizable to client specifications

Forming and portioning machine for the portioning of delicate products such as egg roll filling, vegetable mixtures, seared meat, etc.

- Capacity: approx. 50 strokes/minute
- Product dimensions: max. 170x130x30

The reproducibility of the weight is very stable and the weight can be adjusted by varying the pressure on the forming cylinder. There is no need to "lubricate" the forming plate with water. The installations are robustly constructed using stainless steel and plastic, making them suitable for hose-down cleaning. All parts can be removed easily for cleaning without the use of tools.