



DS 551 DEPOSITING STATION

Multi-lane dosing of a variety of filling products

ADVANTAGES

- System solution comprising (VF) portioning machine and DS 551 dosing station
- Dosing of filling products with extremely accurate weights
- Variable dosing methods such as dosing points, strips and continuous dosing
- Modular design comprising a servo-driven flow divider with valves or nozzles
- Dosing of highly pasty, chunky, highly-viscous (firm) or very soft fillings
- Individual adaptation possibilities of the system to the operational conditions (e.g. belt widths)
- Extremely stringent hygiene standards due to full wash-down capability and hygienic design

The Handtmann depositing station is the perfect solution for accurate weight dosing of filling products. It comprises a portioning machine (VF) and a servo-driven flow divider with valves or nozzles.

The depositing station is able to dose highly pasty, chunky and very soft fillings in accurately measured weights. A variety of dosing methods are possible, such as spot dosing points, strips and continuous dosing. This solution is optimally designed for dosing accurate weights of fillings directly onto dough sheet lines. The simple integration into process solutions and the system's options for customised adaptation in line with the operational conditions offer flexibility for various applications and projects.

PERFORMANCE AND TECHNICAL DATA

- High production output of up to 50 cycles/min.
(Depending on portion size, consistency of the filling product and the portioning machine used)
- Dosing methods: filling spots, strips and continuous
- Mobile stainless steel frame
- Servo-driven flow divider (2 to 8 lanes) including tubes
- Piston valves available with diameter of 19 mm, 28.5 mm and 38 mm
- Nozzles adapted to your application (round, square, special shapes) with max. cross-section dia. 38 mm w
- Can be adapted to all common dough sheet widths



PRODUCT EXAMPLES

- Pastry fillings onto dough sheets, e.g. custard cream, nuts, fruit and poppy seed fillings
- Chunky fruit fillings, e.g. apple filling onto puff pastry
- Chunky vegetable fillings onto dough sheets
- Highly-viscous (meat) fillings onto dough sheets, e.g. for dough pockets
- Pasty/chunky fillings, e.g. pasties, filled slices, pies, patties

