



## DOSING VALVE

Flexible filling, portioning and depositing of liquid and pasty products

- **HIGHLY EFFICIENT** due to continuous depositing and exact portioning
- **EFFECTIVE AUTOMATION STEP**, even with smaller production quantities
- **FLEXIBLE DEPOSITING SOLUTION** for a wide variety of container formats and products
- **THE CREATION** of various different product surfaces provides the opportunity for new product ideas
- **FIRST-CLASS, APPETISING PRODUCT QUALITY** due to gentle portioning
- **CLEAN DEPOSITING AND TOP HYGIENE CONDITIONS** due to less manual intervention

**Flexible depositing solutions for a wide variety of applications...  
... the dosing valve**

**The dosing valve is perfectly suited to the flexible depositing of liquid and pasty products in a wide variety of food production applications.**

Connected to a VF 600 vacuum filler, the Handtmann vane cell feed system guarantees excellent portioning accuracy for precise depositing with the dosing valve. For various different containers, such as tubs, trays, jars and cans, and for portioning toppings onto finished products, the flexible handling of the dosing valve facilitates a wide portfolio of applications and new product options. The diverse range of product surfaces creates numerous opportunities for new product ideas, particularly in the area of convenience product production.



↑ VF 610 plus with dosing valve

**Efficiency**

- High effective cycle rate of 30-40 portions per minute
- Portioning accurate to the gram due to direct connection to the VF 600 vacuum filler
- Simple handling facilitates a performance-oriented and efficient mode of operation
- Manual pneumatic actuation directly at the valve for continuous depositing
- Quick attachment and removal for frequent product changes

**PERFORMANCE PARAMETERS**

- Large selection of different round and star-shaped nozzles
- Portioning fluid or pasty products, with coarse ingredients as an option, up to a product temperature of 45 °C
- Filling parameter setting on the vacuum filler
- Outlet size: up to 15 mm
- Hose: 1.6 m in length
- Compressed air connection: 4-6 bar
- Power supply via the third-party unit socket on the vacuum filler

**Efficient depositing with a wide variety of product surfaces**

Deposit creamy sauces and delicious meat salads perfectly. Automatic depositing of appetising products and toppings, such as sauces in jars, cream cheese in peperoni, jam on pancakes, butter on salmon or liver pâté. Various nozzle attachments facilitate a variety of structures.

**PRODUCTS AND APPLICATIONS**

