

MASCHINENFABRIK LEONHARDT GMBH

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AG (Servo driven)
DOSING MACHINE

PRODUCTS

Soups, sauces, dressings, goulash up to chunks of 40 x 40 mm, stews, deli salads, readymade meal components such as mashed potatoes, red cabbage and sauerkraut, vegetable mixes, fruit compotes and jams, honey and many other products (pumpable and homogenous).

COMBINATIONS

Tray lines (single or multiple lines), thermoforming machines, conveyer systems for glass, tins, buckets, folding carton lines or vertical bag machines.

DOSING RANGE

Entire Range 10 - 6.600 ccm per circle and pump point.
DN 30 stroke 150: 10 - 105 ccm
DN 50 stroke 150: 50 - 290 ccm
DN 80 stroke 150: 200 - 750 ccm
DN 90 stroke 250: 300 - 1.760 ccm
Additional diameters are available.

DOSING PERFORMANCE

Max. 20 – 55 cycles / min. / dosing position, depending on the consistency of the product and the dosing volume.

DOSIERSTELLEN

1 – 12. Performance is dosing positions x cycles.

DOSING SYSTEM

Dosing cylinders with rotary valve system, very easy to dismantle and clean. Dosing pistons made from stainless steel or plastic with O-ring seal or special seals for products with high sugar content.

DRIVE

Servo drive, 1 x central drive for all dosing positions, individual drives for each dosing position available.

CONTROL UNIT

SPS S7 and control panel (touchscreen).

CONTROL UNIT OPTIONS

Connection to higher level line control, tendency control via external check weigher / additional filling to obtain target weight per package ("fill on demand") data exchange / synchronization via WLAN.

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ACCESSORIES

Stirrer

(Horizontal / vertical) + feeding screw (horizontal)
Motor drive frequency controlled and covered.

Heated Hopper

Double jacketed hopper with temperature control.

Level sensor (high-low level)

In the hopper with interface to external or integrated transfer pump.

Transfer pump

Integrated into the machine frame to feed the hopper. It is recommended for very delicate products.

Vertical movement system

For improved filling/spreading of the product in the packs.

Horizontal movement system (pneumatic)

For multiple rows/lanes on thermoformers.

Horizontal movement (servo driven)

For synchronization to tray sealer lines or conveyors in continuous motion.

Individually driven dosing cylinders

All dosing cylinders can be adjusted and actuated individually (no tray-no fill).

Dosing nozzles

In several executions related to the product e.g. rotary nozzles, capillary nozzles, cut-off nozzles. Several coatings and geometries possible.

Transport systems

For trays, jars, cans etc. incl. denesters, automatic tray lidding machines and lid rolling devices.