LEONHARDT

DOSING FOUIPMENT FOR THE FOOD INDUSTRY

MASCHINENFABRIK LEONHARDT GMBH

Darmstädter Straße 64 D-63303 Dreieich

Telefon +49 (0) 61 03 / 6 10 98 Telefax +49 (0) 61 03 / 6 10 00

sales@maleo.de www.maleo.de





PRODUCTS

Designed for delicate non-pumpable products. The SD series are especially suitable for dosing pasta salads, cooked asia and bami noodles, nasi goreng, raw fresh-cut vegetable salads with ingredients such as feta cubes, pieces of tomato or cucumber, blanched vegetables, seafood mixtures, vegetable-mushroom mixes, olives, fruit salads and many other products.

COMBINATIONS

Tray sealers (single and multiple lanes), thermoformers, pouch packaging machines and flow wrap machines, cartoning machines and conveyor lines for jars, cans, buckets and cups.

DOSING RANGES

Total range: 110 - 940 cc per cycle.

DN 50: 11- 240 ccm DN 75: 250 - 530 ccm DN 100: 430 - 940 ccm

DOSING CAPACITY

Max. 30 - 60 cycles / min / position, depending on product and dosing volume.

DOSING POSITIONS

1.

DOSING PRINCIPLE

Volumetric + vacuum system; high level food hygiene.

VOLUME ADJUSTMENT

Via hand wheel.

PRODUCT FEED

Manual via operator.

CONTROLS

SPS- S7 with operator panel (touchscreen), incl. interface for packaging lines / tray sensors or foot switch.

LEONHARDT

DOSING EQUIPMENT FOR THE FOOD INDUSTRY

MASCHINENFABRIK LEONHARDT GMBH

Darmstädter Straße 64 D-63303 Dreieich

Telefon +49 (0) 61 03 / 610 98 Telefax +49 (0) 61 03 / 610 00

sales@maleo.de www.maleo.de







ACCESSORIES

Working platform

Incl. steps and railing for the operator.

Vertical moving mask system

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

Water spraying system

For sticky products like rice and pasta.

Parts and tool cart

For cleaning and storage of dismantled parts.

Transport systems

For trays, jars, cans etc.