



HOT FILL

DOS 1





HOT-FILL DOS 1

SAFE WORK STATION

The HOT-FILL DOS 1 ensures quick dispensing of liquid products. Soups and sauces are dispensed into containers effortlessly. The HOT-FILL DOS 1 is well suited for dispensing hot products and handles temperatures between 0 - 90°C.

The HOT-FILL DOS 1 makes the work station safer. The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries.



Better dispensing:

- Dispensing of puddings, fruit desserts, soups and sauces
- Dispensing over conveyor, tray-sealer and deep-draw packing machine
- The dosage is measured out in pulsed interval
- User friendly touch screen display
- Maximum particle size is 5 mm depending on product

The HOT-FILL DOS 1 is mounted on swivel wheels allowing the workstation to be moved to the most convenient spot.

Cleaning the HOT-FILL DOS 1 is managed by the built-in semi-automatic CIP system. Here all internal pipes, tubes and valves are cleaned. Naturally all loose parts are dishwasher safe.

ACCESSORIES:

HOT-FILL DOS 1:

- Built-in height-adjustable work-top
- Built-in compressor

HOT-FILL DOS 1 is delivered according to your specific needs or requirements.

TECHNICAL DATA:

HOT-FILL DOS 1

Item No.: 2000

Power supply:

CEE plug, 13 A fuse, 230 Volt, Type B RCD 300mA

Air supply:

Tube with quick coupler, minimum 7 bar, 50 l per min.

Cleaning:

- All loose parts are dishwasher safe
- Built-in semi-automatic CIP system

Flexibility, comfort and safety:

- Minimizes risk of scalding
- Increased workplace safety
- Reduces occupational injuries to shoulders and wrists
- Optional built-in height-adjustable worktop
- Optional built-in compressor
- Low-level noise running