



HOT FILL

DOS 2





JOM - Food & Kitchen Machinery

HOT FILL DOS 2



The **HOT-FILL DOS 2** ensures quick and precise dispensing of liquid food products. Soups, sauces and mashed potatoes are filled into bags and containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen. Changing the filling process from bags to containers only takes a few moments. Simply remove the bag holder, fit the roller track and the HOT- FILL DOS 2 is ready.

The HOT- FILL DOS 2 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.

The HOT- FILL DOS 2 is mounted on swivel wheels allowing for the workstation to be moved to the most convenient spot.

Dispensing food with HOT- FILL DOS 2 minimizes the risk of scalding since the machine handles the food. Operating the machine is managed via a modern colour touch-screen display with a user-friendly interface.

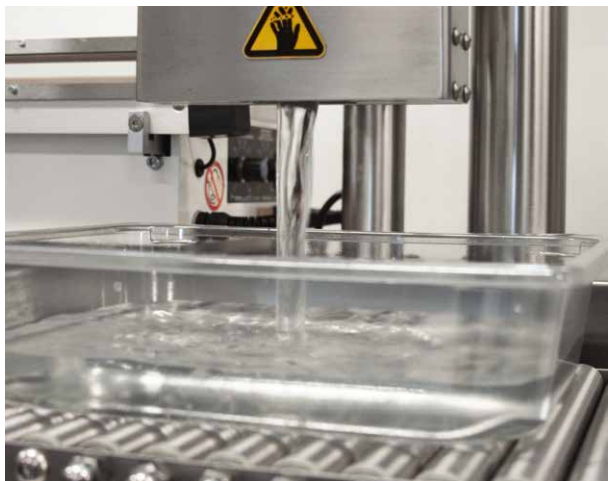
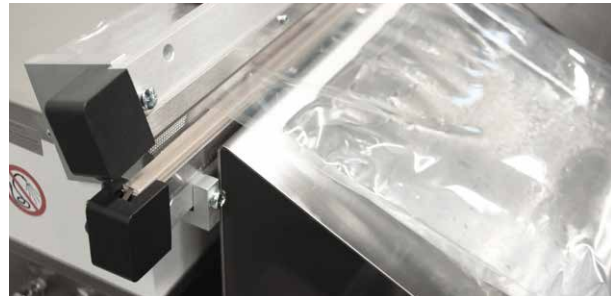
Cleaning the HOT- FILL DOS 2 is done by the built-in semi-automatic CIP system. Here all internal pipes, tubes and valves are cleaned. All loose parts are dishwasher safe.

HOT- FILL DOS 2 is delivered according to your specific needs or requirements.

Main features:

- Quick change between bag holder and roller track convenient for canteens
- Ensures long shelf life for products
- Colour touch-screen display
- Swivel wheels and brakes allow for portability and stability
- Minimized risk of scalding
- Increased workplace safety
- Reduces occupational injuries to shoulders and wrists

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Better dispensing:

- Dispenses puddings, fruit desserts, soups, sauces and mashed potatoes
- Built-in scale for accurate weighing of dispensed portions
- Dispensing over conveyor, tray-sealer and deep-draw packing machine
- Possibility of remote controlled dispensing
- Welding system for sealing Hot-Fill bags
- User friendly touch-screen display
- Particle size up to 30 mm depending on product



The process step by step:

- ↓ The suction tube is fitted to the kettle
- ↓ The desired quantity per bag is entered on the touch screen
- ↓ Press Go
- ↓ HOT-FILL DOS 2 sucks the product from the kettle dispensing the desired quantity into bags or containers
- ↓ When production is finished a CIP cleaning system (optional) can be fitted to the HOT-FILL DOS 2 by adjusting the CIP tubes
- ↓ The CIP system cleans tubes, pipes and valves
- ↓ The fully automated cleaning system applies detergent and disinfectant automatically

TECHNICAL SPECIFICATIONS:

HOT-FILL DOS 2

Item No: 5002

Power supply: CEE plug, 16 A fuse, 230 Volt. The Hot-Fill must be connected to: Type B RCD 300mA

Air supply: Tube with quick coupler, minimum 7 bar, 100 l per min.

ACCESSORIES:

HOT-FILL DOS 2

- Height-adjustable device
- Temperature alarm for self-monitoring the temperature of the portioned product
- Temperature alarm with data logging. Built-in USB data logging for logging time and temperature
- Knee-activated plastic bag welder
- Conveyor extension
- Built-in compressor
- Fully automated CIP system*

* FULLY AUTOMATED CIP SYSTEM

Programmed Cleaning:

The optional fully automated CIP system significantly reduces hours spent on cleaning the machine. In addition, a fully automated CIP system allows for the programming of specific cleaning tasks.



TECHNICAL SPECIFICATIONS:

CIP SYSTEM FOR HOT FILL DOS 2 - OPTIONAL

Item No: 5100

Power supply: CEE plug, 32 A fuse, 400 Volt
The CIP must be connected to: Type B RCD 300 mA

Cold water: 3/4", 2 1/2" bar

Hot water: 3/4", 2 1/2" bar

Drain: 100 mm in diameter

