



DS 560 P DEPOSITING SYSTEM

DEPOSITING SYSTEM FOR MULTI-LANE DOSING WITH VERTICAL TRAVERSING



Salads, soups, sauces, spreads, dips, pesto, creams, fillings, chopped meat, toppings, cream cheese, herb butter, ready-made meals

The DS 560 P dosing system is a multi-lane, high-performance dosing system with servo-controlled lifting/lowering mechanism for the precise and safe dosing of different viscosities and portion sizes. Producers of ready-made meals and gourmet products, producers of meat, gourmet and pet food products, baked goods producers and dairy processors benefit from the flexibility of this multi-lane dosing solution. The modular DS 560 P is ideally suited for deployment in different arrangements with conveyor belts or packaging machines at medium-scale and industrial producers.

YOUR ADVANTAGES

- Handtmann valve technology with cutting action with servo-controlled, vertical Z-movement offers the optimum and safe filling of a large variety of containers
- Wide range of products thanks to the dosing of a variety of filling products from fluid, pasty and viscous to chunky
- Maximum product quality and perfect product appearance for gourmet products, meat and pet food product in trays, cups, cans as well as thermo-formed bulk and single-portion packs
- Multi-lane dosing system with up to 12 valves in varying arrangements with tray sealers, thermo-forming machines and conveyor belts
- Innovative Handtmann dosing and valve technology with countless options for production outputs of up to 50 cycle per minute (depending on portion sizes and container change time)

FULLY AUTOMATED, MULTI-LANE DOSING PROCESS

Servo-controlled, vertical traversing for optimum filling

The continuously servo-controlled vertical traversing movement of the DS 560 P dosing system offers safe and non-drip dosing with additional cutting action. The servo-controlled Z-movement of the pneumatically actuated valves ensures perfect product appearance and optimally filled packages. The automatic dosing process with the possible use of 2 to 12 valves for portion sizes in a range of 3 to 1,000 grams and a portioning speed of up to 50 cycles per minute offers great flexibility.

Perfect products thanks to flow divider and state-of-the-art valve technology

The servo-driven flow divider integrated in the dosing system ensures the accurate-to-the-gram dosing of a large variety of products, from fluid and pasty to viscous and even chunky. In combination with the Handtmann valve technology with cutting action, it is ideally suited for a wide range of applications such as salads, soups, sauces, spreads, dips, pesto, creams, fillings, topping, chopped meat, cream cheese, herb butter, ready-made meals and much more.

Flexibility for a wide range of production solutions and types of containers

Thanks to its modular design, the DS 560 P can be integrated in line solutions with thermo-forming machines, tray sealers or conveyor belts with great flexibility. Parameters such as packaging dimensions, geometries and weights are simply input via the vacuum filler's control system, which controls the fully automatic dosing process centrally. A standardised Handtmann safety housing, which is individually adapted to customer requirements, ensures the highest level of safety.



BASIC EQUIPMENT:

- Flow divider (servo-driven)
- Vertical traversing unit (servo-controlled)
- Servo amplifier for FST-S and traversing unit
- Filling hose, DN32, one-piece
- DV 32 P dosing valve with ejection piston
- Mobile stainless steel frame
- Safety valve, 25 bar

OPTIONS:

- Container recognition
- Customer-specific safety housing
- DV 32 P dosing valve with three options:
 - 16 mm reducer adapter
 - 8 mm dosing nozzle
 - Diaphragm nozzle attachment

VERSIONS:

- Transverse to the direction of travel, 2-row (thermo-forming machine application)
- Lengthwise to the direction of travel, 1-track (tray sealer application)
- Lengthwise to the direction of travel, and 2-track (tray sealer application)
- Various flow dividers

TECHNICAL DATA:

Category	Performance characteristics
Number of valves/lanes	2 to 12 valves
Portion sizes	3 to 1,000 g
Portioning speed	Up to 50 cycles per minute, including traversing
Filling hose diameter	32 mm
Valve diameter	32 mm, 16 mm, 8 mm
Valve design	Ejection piston, internally closing valve, diaphragm attachment
Centre distance of valves	Minimum 55 mm
Maximum stroke of the traversing unit	150 mm
Version transverse to the direction of travel	Number of lanes: 1 to 2 Number of tracks: 2 to 6 Maximum format width: 550 mm Row spacing: 120 to 270 mm
Version lengthwise to the direction of travel	Number of tracks: 1 to 2 Maximum format length: 770 mm Track spacing (2-track): 120 to 200 mm
Control system	Central control via Handtmann vacuum filler
Maximum product temperature	90 °C
Safety valve	25 bar
Machine width	1,000 mm (without flow divider drive) 1,300 mm (with flow divider drive)
Technical prerequisites of the vacuum filler	X40 interface