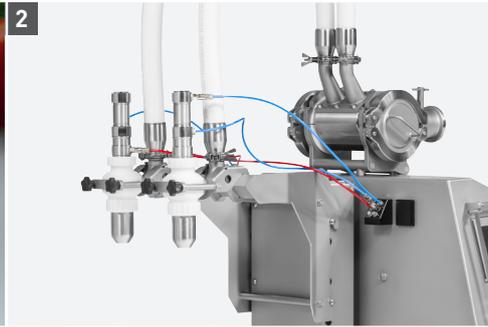


DOSING SYSTEM VDM

The system for automatic and multi-lane dosing!

INNOVATION





1. Fish salad
2. Dosing system VDM
3. Liver sausage
4. Steak tartare
5. Cream cheese

Accurate processing of high-quality raw materials is a key factor of economic success. Portioning and dosing of fluid to pasty products precise to the gram is one of Handtmann's core areas of expertise. The VDM dosing system doses products of different consistency, even with coarse inserts, gently into containers on multiple lanes for an appetising product presentation.

Benefit from these advantages

- **Maximum economic efficiency** thanks to exact dosing with filling flow divider onto 1, 2 or 4 lanes simultaneously
- **Optimum product appearance** thanks to the movement with the servo-controlled lifting device individually adjusted to the product characteristics
- **Flexible dosing** into jars, trays, cans or into thermo-forming packaging
- Easy to **combine with packaging machines**
- **Large selection of dosing heads** for product diversity. Conversion of the valves is very simple and is done in seconds. The distance of the valves is variably adjustable
- **Cost savings** thanks to optimum reduction of give-away
- **Product weights up to 2,500 grams** offer flexibility for a **wide range of products**

VDM dosing system.

Precise to the gram – accurate – versatile!

The guarantee of maximum portioning accuracy.

Range of applications

- Meat
- Dairy
- Convenience
- Fish
- Dough
- Confectionary
- Pet food

Product examples

- Ready meals, salads, liver sausage, smoked sausage spread, pies, cream cheese, herb butter, delicatessen, spreads, stews, fillings and many more