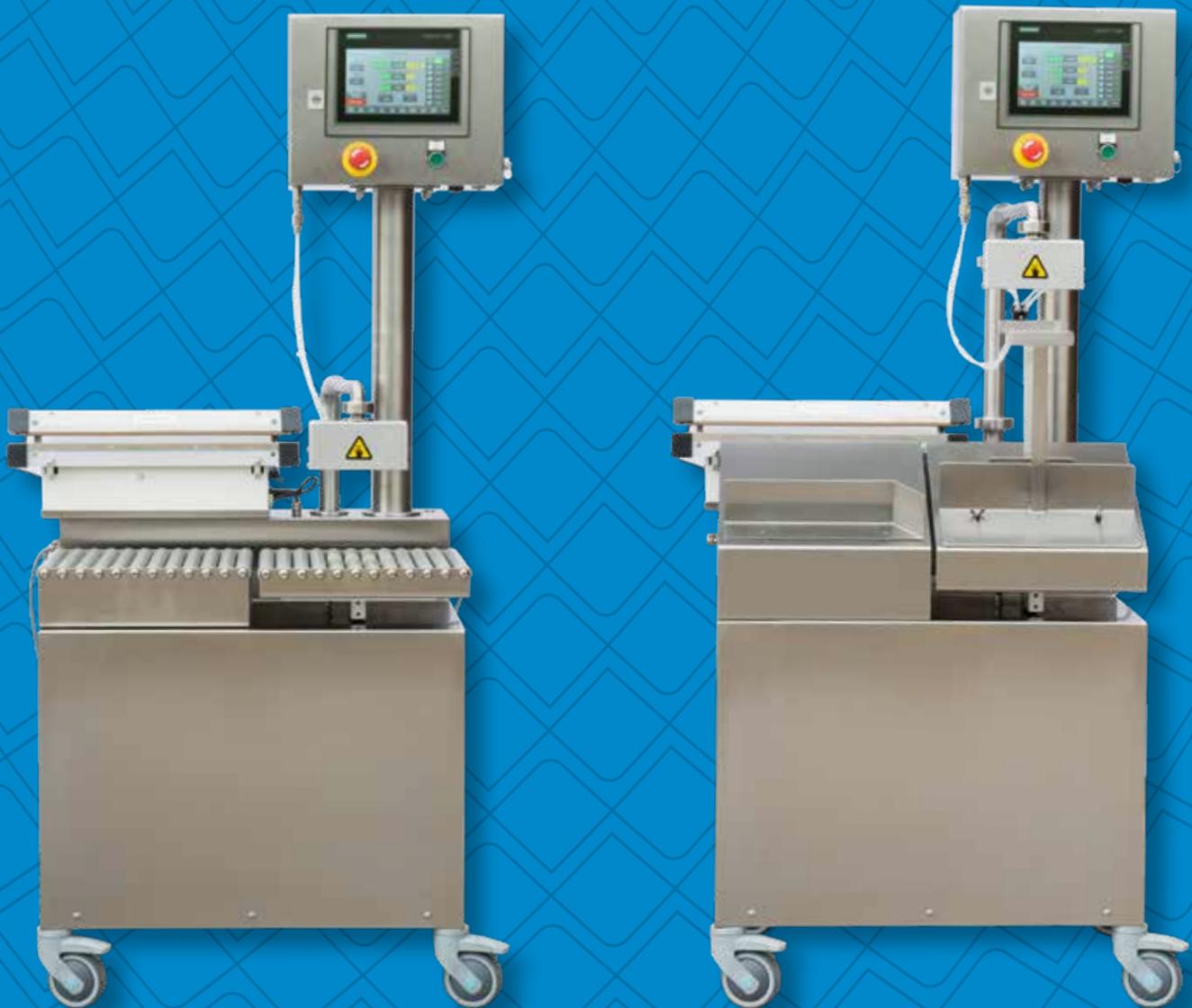


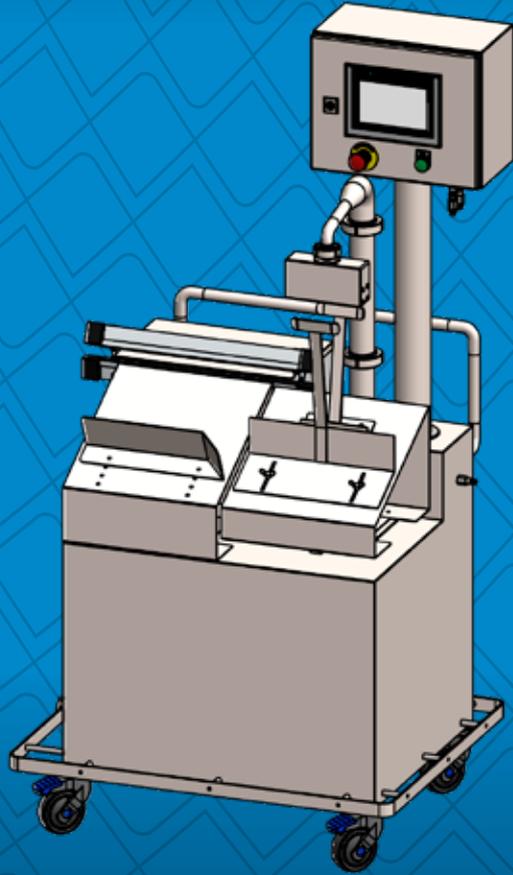
HOT-FILL

DOS 2





HOT-FILL DOS 2



ACCESSORIES:

HOT-FILL DOS 2

- Ergonomic height adjustment of the Hot-fill
- Bag holder, adjustable plate and bag welder
- PT100 temperature sensor with datalog by USB Connection - read of batch no, amount, time and temperature
- Remote dispensing
- Handheld pistol with start/stop by footswitch
- Ball bottom drain valve
- Quick switching between 8 different value of weights
- Dispensing by pulse -when the packaging is not placed on the weighing plate
- Filling valve for Hot-fill DOS2 – D38 for dosing of larger particles
- Silent built-in air compressor
- Filling valve for bottles
- Knee control, start of the bag welder
- Bumper for Hot-fill DOS2
- Height adjustable platform
- Auto-timer For time dosage
- Fully automatic CIP Unit for Hot-Fill DOS2 (see specifications at the last page)

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 that requires manual water switch-

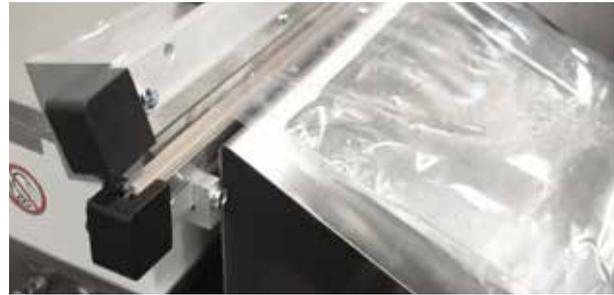
ing between rinse of soap wash and the final rinse. Here all internal pipes, tubes and valves are cleaned. Heating of the cleaning liquids can be done by using an empty pot where the soap can be added manually. All loose parts are dish-washer safe. If fully automatic cleaning is desired, the CIP cleaning unit can be selected.

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

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



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

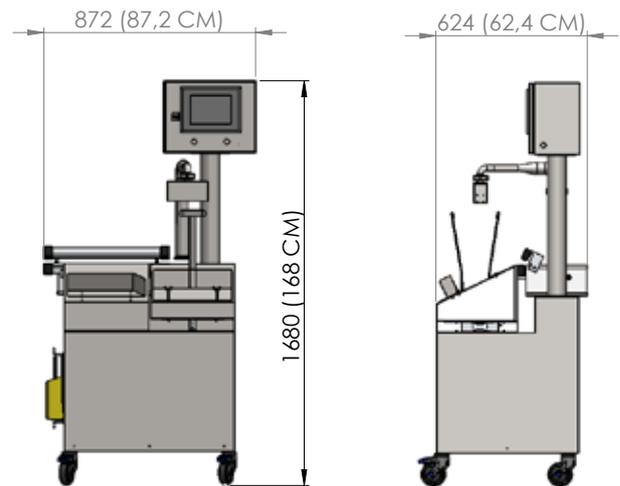
TECHNICAL SPECIFICATIONS:

HOT-FILL DOS 2

Item No: 5002

Power supply: 16 A fuse, 1Ph+N+PE 230 V 50 Hz
Residual Current Device Type B (for frequency converter)

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



TECHNICAL SPECIFICATIONS:

CIP SYSTEM FOR HOT-FILL DOS 2 - OPTIONAL

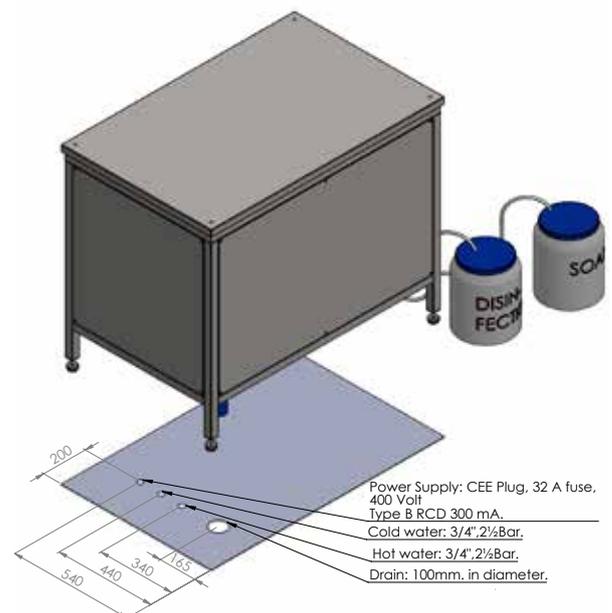
Item No: 5100

Power supply: 32 A fuse, 3Ph+N+PE 400 V 50 Hz
Residual Current Device Type B (for frequency converter)

Cold water: 3/4", 2½ bar

Hot water: 3/4", 2½ bar

Drain: 110 mm in diameter



* 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.

