DOSING EQUIPMENT FOR THE FOOD INDUSTRY

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SERIES TGs

Applications: Sauces, dressings, salads with particles upto 30x30x30 mm, stews,

delicatessen salads, ready meal components like mashed potato,

marmelades, jams, honey etc.

(homogenous and pumpable, without separation)

Combinations: Traysealers (single and multiple lanes), thermoformers, pouch

packaging machines and flowwrappers, cartoning machines and

conveyorlines for jars, cans, buckets and cups.

Total range: 15 - 1.170 cc per cycle and dosing position. Dosing ranges:

> DN 35 15 -150 ccm 100 -DN 65 500 ccm DN 100 330 - 1.175 ccm

Dosing capacity: max. 20 - 50 cycles / min / position, depending on product and dosing

volume.

Dosing positions: 1 - 4

age

Piston drive: electro-pneumatic

(+ servo drive deliverable for function "fill on demand")

Hopper: 30 I. - LEONHARDT **TGs1**

50 | - LEONHARDT TGs2

80 | - LEONHARDT TGs3 - TGs4

Controls: PLC Siemens

Synchronisation: interface with packaging lines, potential free signals.

Volume adjustment: The stroke length of the dosing cylinder is to be adjusted manually by

hand wheel. The stroke length is displayed in mm.

The speed is adjustable with valves.

Dosing system: Dosing cylinder with rotary valves, temperature range 2 - 90°C,

easy manual "one-tool" operation.

Options: Stirrer, drive frequency controlled and covered.

Level sensor (hig-low level) in the hopper with interface to external

or integrated transferpump

Transferpump, integrated in machine frame to pump product directly

from 200 l. trolleys or other containers into the hopper.

Vertical movement of the filling nozzles for improved filling/spreading

of the product in the packs.

Horizontal movement of the filling nozzles for filling multiple positions

of packages in 2 steps (thermoformer or walking beam configurations).

Dosing nozzles in several executions related to the product e.g. rotary

nozzles, capilary nozzles, cutt-off nozzles. Several coatings and

geometries possible.

Parts and tool cart, for cleaning and storage of the dismantled parts.

Transport systems for trays, jars, cans etc. incl. denesters, automatic

tray lidding machines and lid rolling devices.