LEONHARDT DOSING EQUIPMENT FOR THE FOOD INDUSTRY

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SERIES AG (servo)

Applications: Soups, sauces, dressings, gulasch with particles upto 30x30x30 mm,

stews, delicatessen salads, ready meal components like mashed potato red beet, sauerkraut, vegetable mixes, marmelades, jams, honey etc.

(homogenous and pumpable, without separation)

Temperature range 2 - 90°C

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

packaging machines and flowwrappers, cartoning machines and

conveyorlines for jars, cans, buckets and cups.

Dosing ranges: Total range: **10 - 6.600 ccm** per cycle and dosing position.

 DN 30 stroke 150
 10 - 105 ccm

 DN 50 stroke 150
 50 - 290 ccm

 DN 80 stroke 150
 200 - 750 ccm

 DN 100 stroke 150
 350 - 1.170 ccm

Other diameters and stroke lengths available

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

volume.

Dosing positions: 1 - 12

Piston drive: servodriven,

1x central servo drive for all dosing cylinders, individual servo drives

for all dosing cylinders available

Rotary valve drive: pneumatic

Controls: PLC S7 with Touch-screen operator panel.

Synchronisation: interface with packaging lines, line controls, Fill-on-Demand,

interface with checkweighers, tendency controls.

Volume adjustment: The stroke length and speed of the servo driven dosing cylinders is

adjustable on the Touch Screen OP. Memory for maximum 100

different product programs

Dosing system: Dosing cylinder with rotary valves.

Stainless steel pistons with O-rings or special coils resistant to

high temperatures or sugar containing product.

Dismounting: Easy manual "one-tool" operation.

Options: Stirrer (horizontal / vertical) + feeding screws (horizontal)

Motordrive frequency controlled and covered.

Heated hopper, double jacket hopper with temperature control.

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 (pneumatic) for multiple rows/lanes

on thermoformers

Horizontal movement (servodriven) for synchronisation

to traysealerlines or conveyors in continuous motion.

Individually driven dosing cyliners (servodriven) all dosing cylinders can be adjusted and actuated individually.

Individually actuated dosing cylinders (pneumatic), all dosing cylinders can be actuated individually ("no tray-no fill").

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.

Transportsystems for trays, jars, cans etc. incl. denesters, automatic tray lidding machines and lid rolling devices.