



DOSOMAT Dosing Systems

- Piston dosing systems
- Inductive flow measuring
- Weighing dosing systems (e.g. for fruit or meat pieces, powders, etc.)
- Pocket fillers (muesli, chunks)
- Auger fillers
- Robot systems / pick-and-place of technical articles, etc. are available in following versions:
 - pneumatic drive
 - mechanical drive
 - servo-motor
 - frequency-controlled motors
 - or combinations of these features

The appropriate filling valves are available for any product, e.g. a special rotary cutter for stringy petfood, or tappet valves for very liquid and thin products.

Almost all filling units are available with CIP/ SIP.



Special dosing system with compensation cylinder for petfood

DOSOMAT Closing Systems

- Heatsealing
- Special heatsealing for aluminium cups (sterilisable)
- Hot-melt (cosmetics)
- Snap-on lidding
- Ultrasonic sealing
- Inductive sealing
- Sealing from rollstock and lid cutting
- Sealing from rollstock with integrated lid cutting
- Lid crimping
- Twist-off capping
- Combinations of above closures
- Others



Filling of portion cups (e.g. with 8 lanes)

Sterilisation of Packaging Materials

To obtain a longer shelf-life of the filled products, the DOSOMAT machines can be equipped with a system to sterilize the packaging. There are complete systems using ultraviolet technology or infrared radiation, steam or H₂O₂.

These systems are installed on the machines (rotary or inline - see DOSOMAT 16 and 20 brochures) as completely enclosed modules. They guarantee optimal degermination rates, while the machine surroundings will be largely free of contamination through the sterilising agents.



DOSOMAT with cup and lid sterilisation