handtmann
Ideas for the future.

DS 552 DEPOSITING SYSTEM

MULTI-LANE DOSING INTO TRAYS AND THERMO-FORMING PACKAGINGS OR ONTO DOUGH SHEET SYSTEMS

Fluid to pasty, viscous and chunky products:
Meat and sausage products, delicatessen, bakery products, vegetarian/vegan products, dairy products, fish, pet food and more.

The DS 552 depositing system is a valve-free, depositing system for the precise and safe dosing of filling products. A continuous, high-performance process for the industrial production into trays and thermo-forming packagings or onto dough sheet systems. Product examples would be spreads, delicatessen salads, dips, creams, fillings, liver sausage, smoked sausage spread, pies, cream cheese, herb butter, filled pasta pockets and other ready meals.

YOUR ADVANTAGES

- Flexible application range for 2- to 24-lane dosing into trays and thermo-forming packagings or onto dough sheets
- Wide range of products thanks to the variable dosing of the most diverse filling products from fluid to pasty, viscous and chunky
- Economical production due to a continuous process with high dosing capacity
- Cost reduction due to accurate-to-the gram portioning
- Maximum product reliability thanks to the valve-free dosing principle without filling pistons
- Excellent hygiene conditions thanks to the latest hygienic design

FLEXIBLE MULTI-LANE DOSING

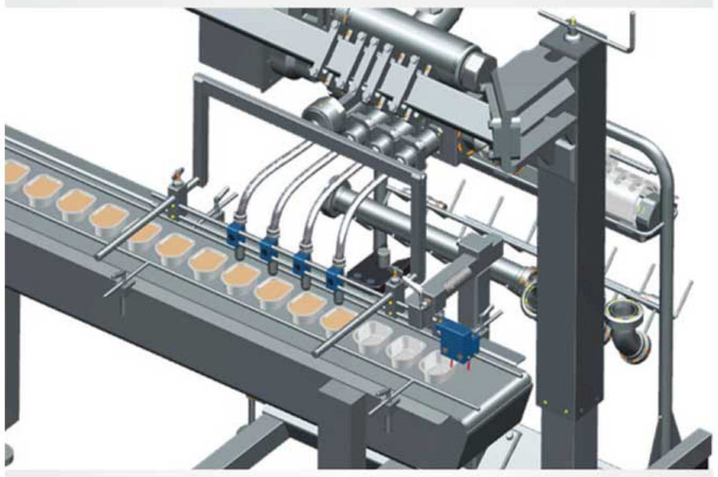
High industrial dosing performance
The automatic and continuous dosing process can be flexibly expanded to 2 to 24 lanes. The innovative dosing principle with return suction - without any filling pistons and valves - allows a production output of up to 200 cycles per minute. It is therefore the perfect economic solution for industrial applications.

Perfect weight accuracy
The DS 552 depositing system is, above all, characterised by its accurate-to-the-gram dosing of a wide variety of products. The patented, servo-driven flow divider in the depositing system ensures a constant product flow without pressure fluctuations, resulting in most accurate weights in every single lane.

Flexibility for a wide range of products and types of containers
The DS 552 provides direct, multi-lane and flexible dosing into tray sealers, thermo-packaging machines or onto dough sheet systems. It also offers a large selection of dosing nozzles for a wide range of products in countless variations.

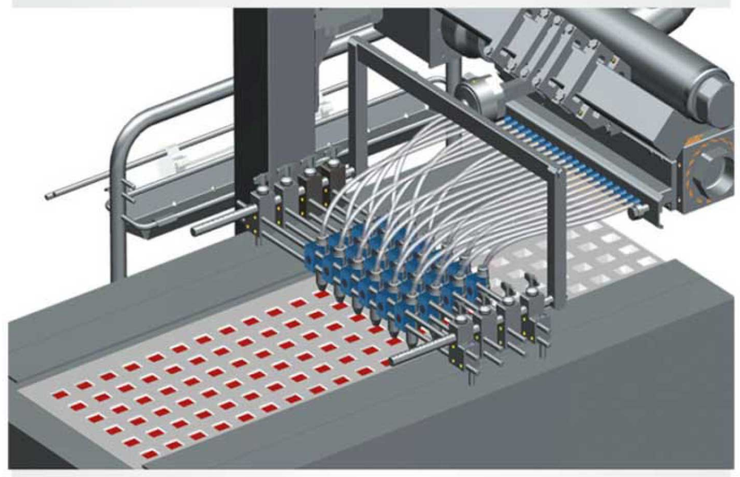
VARIANTS FOR MULTI-LANE DOSING WITH THE DS 552 DEPOSITING SYSTEM

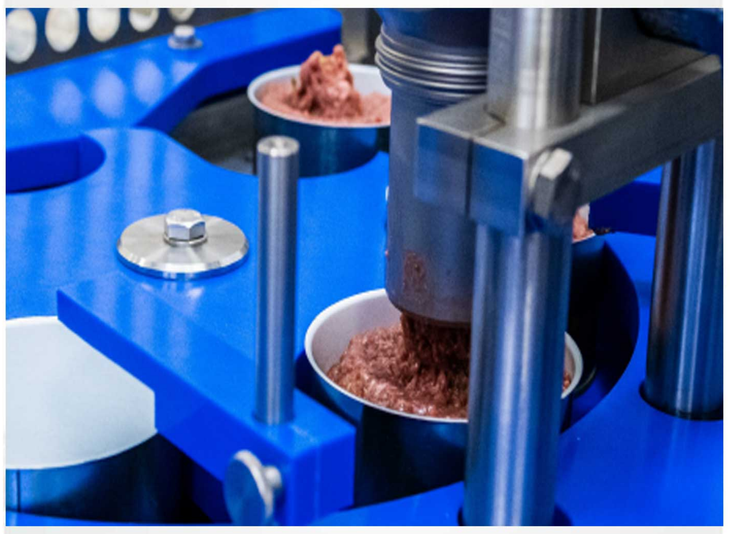
Trays



- Fast dosing times thanks to valve-free dosing principle
- Static dosing or dosing with lowering function for optimum product appearance
- Innovative diaphragm technology for semi-viscous products with optimum product separation without dripping

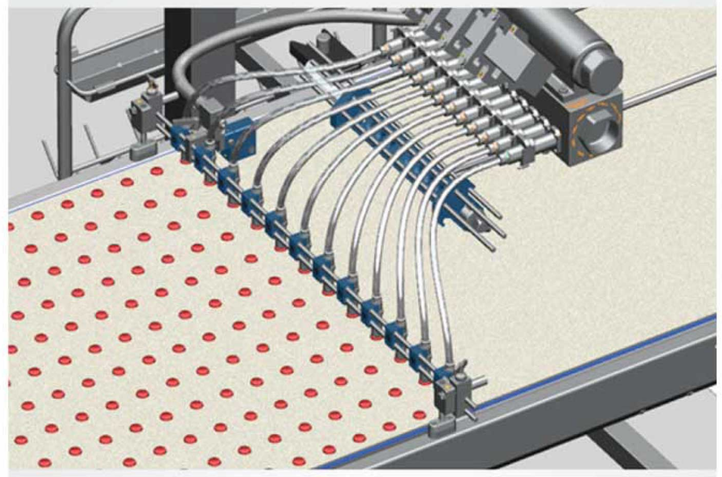
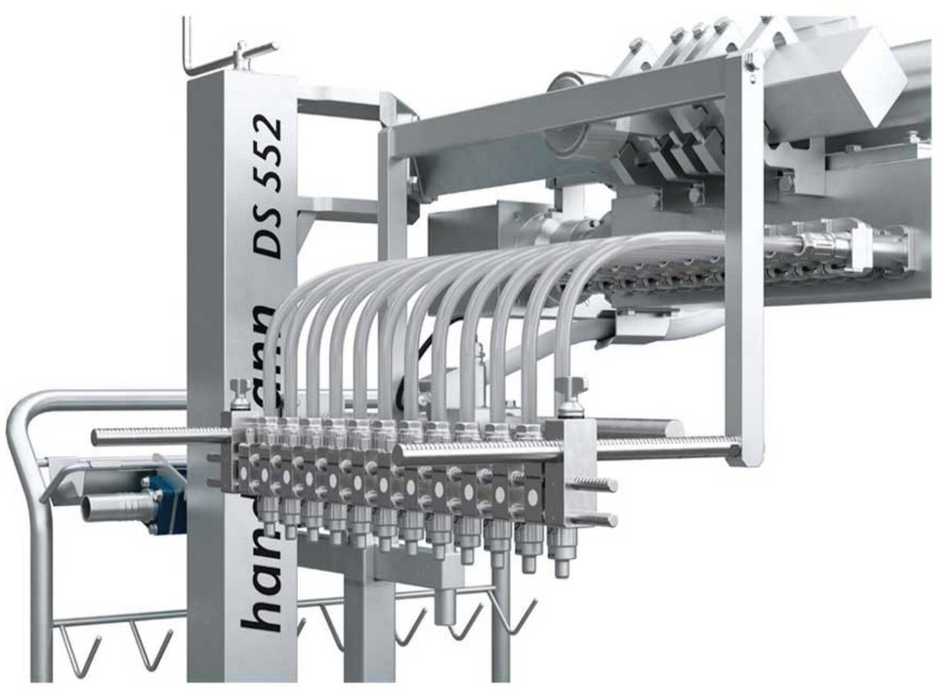
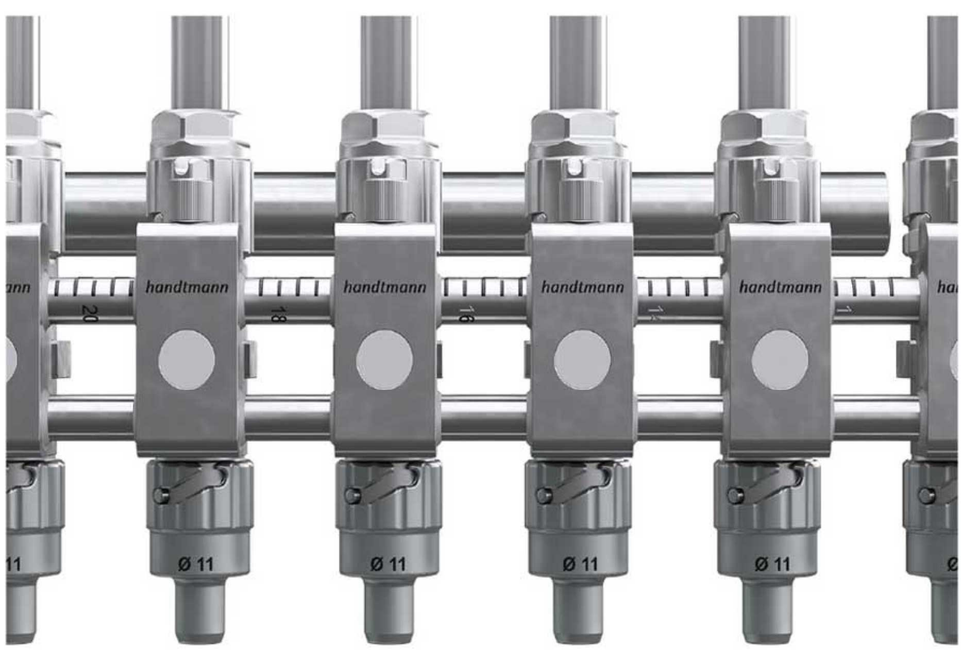
Thermo-forming packaging





- Strong overall line performance thanks to modular flow divider with 2 to 24 dosing points
- High flexibility thanks to a large variety of dosing variants, such as 6-4, 8-3, 6-2, 4-2
- Static dosing or dosing with lowering function for optimum product appearance

Dough sheet



- High production output of up to 200 cycles/minute (depending on filling product)
- High flexibility for wide range of products, from liquid to viscous
- Maximum functionality thanks to dosing on up to 24 lanes
- Variability thanks to a wide range of dosing nozzles