

**MASCHINENFABRIK LEONHARDT GMBH**

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**AG** (Servo driven)  
**DOSING MACHINE**



**PRODUCTS**

Soups, sauces, dressings, goulash up to chunks of 40 x 40 mm, stews, deli salads, readymade meal components such as mashed potatoes, red cabbage and sauerkraut, vegetable mixes, fruit compotes and jams, honey and many other products (pumpable and homogenous).

**COMBINATIONS**

Tray lines (single or multiple lines), thermoforming machines, conveyer systems for glass, tins, buckets, folding carton lines or vertical bag machines.

**DOSING RANGE**

Entire Range 10 - 6.600 ccm per circle and pump point.  
DN 30 stroke 150: 10 - 105 ccm  
DN 50 stroke 150: 50 - 290 ccm  
DN 80 stroke 150: 200 - 750 ccm  
DN 90 stroke 250: 300 - 1.760 ccm  
Additional diameters are available.

**DOSING PERFORMANCE**

Max. 20 – 55 cycles / min. / dosing position, depending on the consistency of the product and the dosing volume.

**DOSIERSTELLEN**

1 – 12. Performance is dosing positions x cycles.

**DOSING SYSTEM**

Dosing cylinders with rotary valve system, very easy to dismantle and clean. Dosing pistons made from stainless steel or plastic with O-ring seal or special seals for products with high sugar content.

**DRIVE**

Servo drive, 1 x central drive for all dosing positions, individual drives for each dosing position available.

**CONTROL UNIT**

SPS S7 and control panel (touchscreen).

**CONTROL UNIT OPTIONS**

Connection to higher level line control, tendency control via external check weigher / additional filling to obtain target weight per package ("fill on demand") data exchange / synchronization via WLAN.

# LEONHARDT

DOSING EQUIPMENT FOR THE FOOD INDUSTRY

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## DOSING MACHINE

### ACCESSORIES

#### Stirrer

(Horizontal / vertical) + feeding screw (horizontal)  
Motor drive frequency controlled and covered.

#### Heated Hopper

Double jacketed hopper with temperature control.

#### Level sensor (high-low level)

In the hopper with interface to external or integrated transfer pump.

#### Transfer pump

Integrated into the machine frame to feed the hopper. It is recommended for very delicate products.

#### Vertical movement system

For improved filling/spreading of the product in the packs.

#### Horizontal movement system (pneumatic)

For multiple rows/lanes on thermoformers.

#### Horizontal movement (servo driven)

For synchronization to tray sealer lines or conveyors in continuous motion.

#### Individually driven dosing cylinders

All dosing cylinders can be adjusted and actuated individually (no tray-no fill).

#### Dosing nozzles

In several executions related to the product e.g. rotary nozzles, capillary nozzles, cut-off nozzles. Several coatings and geometries possible.

#### Transport systems

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