

**MASCHINENFABRIK LEONHARDT GMBH**

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# TG (PNEUMATIC)

## 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 (homogenous and pumpable).

**COMBINATIONS**

Tray sealers (single and multiple lanes), thermoformers, pouch packaging machines and flow wrappers, cartoning machines and conveyor lines for jars, cans, buckets and cups.

**DOSING RANGE**

Total range: 10 – 6.600 ccm per cycle and pump point.  
DN30 Hub 150: 10 – 105 ccm  
DN50 Hub 150: 50 – 290 ccm  
DN80 Hub 150: 200 – 750 ccm  
DN90 Hub 250: 300 – 1.760 ccm  
Other diameters and stroke lengths are available.

**DOSING PERFORMANCE**

Max. 20 – 45 cycles / min / 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 / plastic with O-ring seal or special seals for products with high sugar content.

**DRIVE**

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

**CONTROL UNIT**

SPS S7 and function switches.

**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"). Only for TGs Servo version.

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### ACCESSORIES

**Stirrer**

(Horizontal / vertical) + feeding screws (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 of the filling nozzles**

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

**Horizontal movement system (pneumatic)**

For multiple rows / lanes on thermoformers.

**Horizontal movement system (servo driven)**

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

**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, capillary nozzles, cut-off nozzles.

**Transport systems**

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