

MASCHINENFABRIK LEONHARDT GMBH

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TGs

DOSING MACHINE

PRODUCTS

Sauces, dressings, salads with particles up to 25 x 25 mm, stews, delicatessen salads, ready meal components like mashed potato, 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 RANGES

Total range: 15 – 1.175 ccm per cycle and dosing position.
DN 35: 15-150 ccm
DN 65: 100- 500 ccm
DN 100: 330- 1.170 ccm

DOSING CAPACITY

Max. 20 - 60 cycles / min / position, depending on product and dosing volume.

DOSING POSITIONS

1 – 6. Max. 20 - 60 cycles / min / position, depending on product and dosing volume.

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, individual drives for each dosing position (servo drive version available).

VOLUME ADJUSTMENT

The stroke length of the dosing cylinder is to be adjusted manually by hand wheel. The stroke length is displayed in mm.

CONTROLS

SPS- S7 and function switches (Servo & 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") only for TGs servo version.

LEONHARDT

DOSING EQUIPMENT FOR THE FOOD INDUSTRY

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ACCESSORIES

Stirrer

Motor drive frequency controlled and covered.

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

Of the filling nozzles for filling multiple positions of packages in 2 steps (thermoformer or walking beam configurations).

Dosing nozzles

In several executions related to the product e.g. rotary nozzles, capillary nozzles, cut-off nozzles.

Parts and tool cart

For cleaning and storage of dismantled parts.

Transport systems

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