

DOSER MACHINE DA

MACHINE FOR DOSING CUPCAKES, CUSTARDS AND OTHER BAKED GOODS, DAIRY PRODUCTS AND PRECOOKED FOODS.

DISPLAY

Configure all of the machine's functions in a simple and visual way.

NOZZLES

Wide range of nozzles to deposit a variety of products.

CONVEYOR AND TRAYS

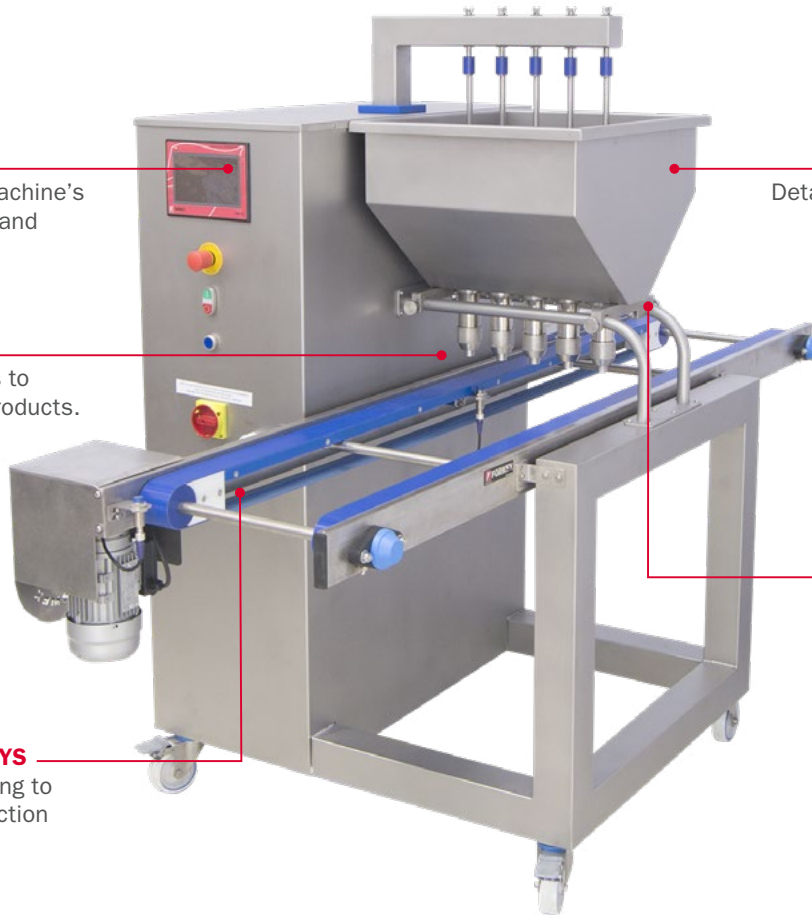
Customisable according to product and/or production needs.

HEAD AND HOPPER

Detachable and interchangeable. Facilitates cleaning.

DOSING SYSTEM

Pneumatic or with servo motor.

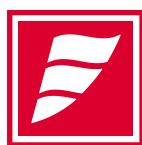


MODEL: DAS 40



CUPCAKES • SPONGE CAKES • PLAIN MUFFINS • LARD SHORTBREAD • SWEET FLATBREADS • POUND CAKES • MAYONNAISE • MARBLE CAK

YOGHURT • CUSTARDS • MOUSSE • SAUCES • SHAKES • CREAMS • PRODUCTS WITHOUT SOLIDS



FORMEX

CREATING SOLUTIONS TO DOSE YOUR PRODUCT

GENERAL CHARACTERISTICS

- The Formex Automatic Muffin Doser Machine is suitable for making muffins, cakes and sponge cakes, as well as other products with soft or semi-soft dough, in an automatic, fast and comfortable way.
- The **volumetric dosing** is precise and guarantees the same amount in all nozzles. Homogeneous product.
- Flexible and expandable.
- Quick and easy change of the different accessories for **multi-product work**.
- Made of AISI304 stainless steel and materials suitable for the processing of food products.
- For **semi-automatic productions and/or those with a higher degree of automation** since the machine can be attached to a conveyor belt or production line.



PNEUMATIC DOSING OR WITH A SERVO MOTOR

- The **dosing volume** and speed are **independent and adjustable**.
- The **doser system doesn't harm the dough** and offers us the option of working with products of different viscosities. The design of the nozzles allows us to deposit liquid dough, avoiding any dripping between the trays.
- The DA Automatic Doser Machine offers volumetric dosing in its different **versions**, for both the **DA (pneumatic)** and the **DAS (with servo motor)** versions. The following table compares the main advantages of using a servo motor.

DAS – SERVO MOTOR DEPOSITOR MACHINE

Volumetric dosing is **regulated through the touch screen**. Servo motor dosing replaces the mechanical stops and pneumatic adjustments, making the machine **faster, smoother and more precise during operation**.

Thanks to the servo motor, the user can control countless parameters electronically with a high level of reliability and efficiency.

DIFFERENCES BETWEEN DOSAGES	DA (PNEUMATIC)	DAS (WITH SERVO MOTOR)
Dose change regulation	Mechanical with wheel (manual adjustment)	Electronic by display (very accurate)
Control of the dosing parameters by touch screen	No	Yes
Loading speed control	Pneumatic (not changeable)	Electronic by display (very accurate)
Unloading speed control	Pneumatic (not changeable)	Electronic by display (very accurate)
Re-dosing in the same mould	Yes	Yes
Drop aspiration	No	Yes, by display

HMI PANEL FOR INTELLIGENT PRODUCTION MANAGEMENT

Through the touch screen we can control **all of the machine's functions**:

- Recipe programming (create, rename, delete, duplicate).
- Management with multi-users and passwords with different access levels according to rank.
- Number of rows per tray and distance between products.
- Trays are moved forward, being positioned for filling and exiting upon completion.
- Option to create dosing patterns to adjust them to the different trays.
- Electronic control of tray presence, when the tray reaches the end of the conveyor belt the machine stops until the tray is removed.
- Single-dosing function for weight adjustment.
- Multi-dosing function: dosing is repeated in the same position on the tray.
- Independent conveyor function.
- Anti-drip control.
- Self-cleaning function.
- List of alarms that occurred on the machine.
- Control of activated automated inputs and outputs.



TRAYS AND MOULDS

In addition to the standard tray width configuration of 40 cm, 45 cm, 60 cm or 80 cm, other tray sizes can be manufactured. The conveyor belt can be adapted to flat trays, paper trays or different conveyor systems and different types of moulds. A tray loader can also be added.



Model with folding conveyor belt to optimize storage.



Conveyor belt with system to place trays of different sizes.

HOPPER

The standard hopper can be exchanged for one with a larger capacity, it can be heated to work with products such as chocolate, and it is even possible to add another hopper to work with two flavours of fillings.

- Option of using hoppers with different capacities.
- The heads can be interchanged with different configurations in terms of outlets and volumes.
- Removable, facilitates cleaning.



Heated hopper.



Double hopper to dose two colour doughs or different flavours.

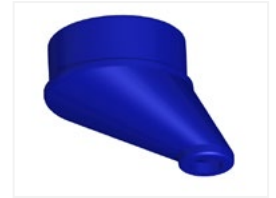


DOSING NOZZLES

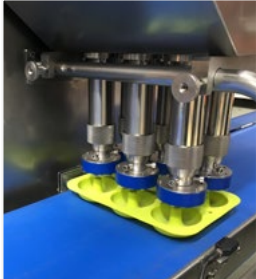
The machine can be used with different types of nozzles, adjustable nozzles with a variable centre, higher caliber pistons, anti-drip nozzles, etc.



Standard nozzle.



Off-centre nozzles.



Donut doser.



Nozzle with sprinkler outlet to spread tomato sauce into pizza base.



Double product outlet.



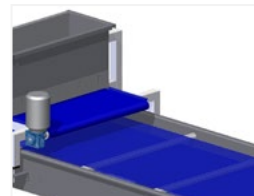
Off-centre nozzles.



Double outlet doser to distribute the product into the moulds.

TOPPING

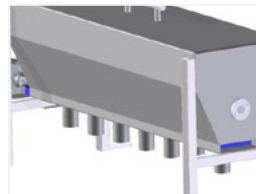
Different topping applicators can be attached to the machine. For decorating with chocolate pearls, seeds, pieces of walnut, sugar and other decorations.



TPT - Automatic topping doser for chocolate chips, peanuts, hazelnuts, almond, ground toppings, chocolate shavings.



TPA - Topping doser for sugar, sugar glass, chocolate powder.



TPS - Topping for seeds, ground toppings, chocolate shavings, grated coconut.



EXAMPLES OF DOSING MACHINES INTEGRATED INTO A WORKING LINE



Working line to make custard.
Composed of a tray loader, cup depositor, caramel dispenser, cooling zone, custard dispenser and lid thermo-sealing. The product is ready for subsequent packaging and cooling.

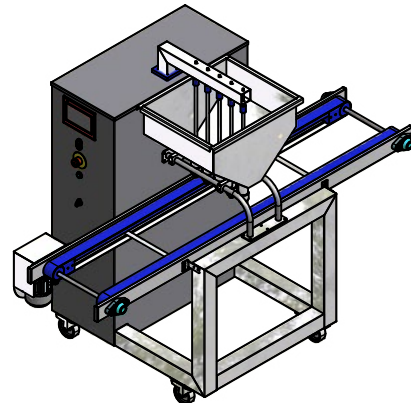
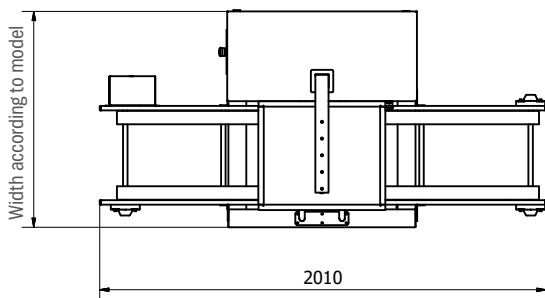
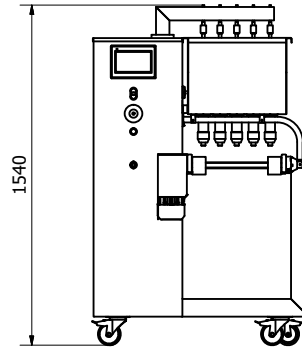
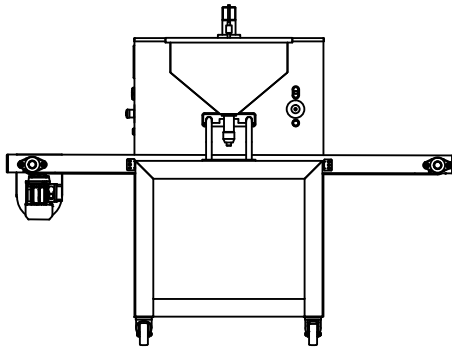


Working line to make cupcakes.
Composed of a tray loader, a paper-cup machine for paper capsules and a dosing machine.

TECHNICAL DATA SHEET

MODELS	40 / 40XL	45 / 45XL	60 / 60XL	65 / 65XL	80 / 80XL
Tray width (cm)	40	45 (18")	60	65 (26")	85
Maximum speed (seconds/cycle)	2.9 (variable value according to the amount of product to be dosed and type of dough)				
No. of dosing nozzles	4-5	4-5	6-7	6-7	8-10
Dosing regulation (c.c.)	from 5 to 65				
Dosing regulation (c.c.) XL models	from 5 to 115				
Hopper capacity (L)	60	65	75	80	90
Weight (Kg)	160	170	200	210	240
Drive motor (Kw)	1 of 0,37 and 1 of 0,18		1 of 0,18		
Voltage	220 / 380 V III				
Measurements WxDxH (cm)	201 x 85 x 154 /194	201 x 90 x 154 /194	201 x 107 x 154 /194	201 x 112 x 154 /194	201 x 127 x 154 /194
Dose operation	motor	motor	pneumatic	pneumatic	pneumatic
Power consumption (Kw)	1		0,75		
Pressure (compressor required)	No	No	6 bar	6 bar	6 bar
Air consumption (L/min)			200	200	200
Power consumption (Kw)	2				
Measurements WxDxH (cm)	201x94x154/194	201x99x154/194	201x114x154/194	201x119x154/194	201x134x154/194

MODEL DAS



Due to constant technological development, the characteristics of our products may be altered without prior notice.

SEE PRODUCT
ON WEBSITE



FORMEX MAQUINARIA S.A.

Vic 32, Nave 5
08120 La Llagosta
BARCELONA - ESPAÑA

formex@formex.es

Tel. +34 93 398 43 50

+34 656800210



www.formex.es



Formex Maquinaria



[formexmaquinariapasteleria](https://www.youtube.com/channel/UC...)

FABRICAMOS SOLUCIONES PARA DOSIFICAR TU PRODUCTO